

Antipasti: Half Avocado Salad \$15

Half avocado with grilled shrimps ,tomatoes & onions in lemon olive oil .

Seafood Salad \$13

Calamari, octopus ,shrimp ,peppers, onions, green olives , capers, marinated in lemon, garlic ,herbs olive oil.

Grilled Octopus \$13

Grilled Octopus on the bed of arugula, & red onions , lemon dressing.

Buffalo Mozzarella Caprese \$13

Buffalo mozzarella tomatoes roasted peppers and fresh basil drizzled with balsamic glazed vinegar.

Secondi : Lobster Ravioli \$22

Pink cognac sauce, roasted peppers & shitake mushrooms.

Lobster Tail,Sea Scallops & Shrimp Oreganata \$34

Sauteed in scampi sauce over linguine .

Stuffed shrimp \$29

Jumbo shrimps stuffed with crab meat and vegetables in scampi sauce over rice.

Chilean Sea Bass Michelangelo \$36

Chilean Sea Bass w/ shrimp, cherry tomato, cocktail onions, capers in lemon white wine sauce served over risotto or spinach.

Grilled Chicken Mare & Terra \$26

Grilled breast of chicken ,shrimps, scallops , asparagus, spinach and steamed peeled tomatoes in a lemon Beurre Blanc wine sauce.

Branzino \$32

Grilled Mediterranean Sea bass served with mashed potatoes and spinach..

Sole Marechiarra \$25

File of Sole with fresh tomatoes,garlic,oil in light wine sauce w/mussels &clams served with linguine in the same sauce.

New Zealand Baby Lamb Chops \$34

Grilled lamb chops in port wine reduction sauce served w/mash potatoe &spinach.

Zucchini Linguine con Gambery \$24

Shredded zucchini with shrimps in garlic & oil sauce.

Veal Ossobucco\$28

Veal Ossobuco,gremmolade sauce over homemade gnocchi or risotto.

Veal Chop Milanese \$34

Pounded slightly breaded served w/chopped arugula tomatoes and red onions.

Soft Shell Crabs Francese \$26

Soft shell crabs dipped in egg in lemon white sauce over sauted spinach.

Italian Trio \$24

Veal, chicken & shrimp parmigiana served with spaghetti.