

Specials for Friday, December 4th

(app) ~~ Tagliolini al Tartufo Bianco d'Alba 50.00 ~~ (app)
homemade egg pasta with fresh white Italian truffles from Alba Italy

(soup) ~~ Minestra di Castagne e Orzo 8.00 ~~ (soup)
barley and fresh Italian chestnut soup with spinach

(soup) ~~ Lobster Corn Chowder 12.00 ~~ (soup)
*made with fresh Maine lobster,
fresh shucked corn, and a hint of cognac*

(soup) ~~ Vellutata di Zucca 9.00 ~~ (soup)
*butternut squash soup topped with a dollop of
mascarpone cheese and pancetta bits*

(soup) ~~ Brodetto di Pesce alla Veneziana 10.00 ~~ (soup)
*a Venetian fish soup with cod, shrimp and julienne
vegetables in a saffron seafood broth*

(soup) ~~ Pasta e Fagioli 8.00 ~~ (soup)
a classic Venetian pasta and bean soup topped with Parmigiano

(app) ~~ Barstool Oysters on the half-shell 3.85ea ~~ (app)
*a petite cocktail oyster from Rustico Bay, Prince Edward Islands, with a crisp
clean flavor that gives a brinness up front and a sweet finish.*

(app) ~~ Mystic Oysters on the half-shell 3.50ea ~~ (app)
a heavy shell oyster from Connecticut set in a deep cup with a gentle brine and flinty finish

Tagliolini alla Marea 34.00

*long and thin egg pasta tossed with sweet Maine lobster, Gulf Coast shrimp, scallops, and fresh
lump crab with fresh tomato and chili, then topped with a basil bread crumb
*salad included in meal**

Gnocchetti alla Amalfitana 30.00

*homemade small potato and ricotta gnocchi in a datterino
tomato sauce with clams, mussels and prawns
*salad included in meal**

Pesce Spada alla Griglia 26.00

*freshly caught Atlantic swordfish, char-grilled to perfection, topped with arugula and drizzled with
lemon infused extra virgin olive oil. served with grilled zucchini and roasted red pepper
*salad and single side dish included in meal**

Fresh Fried Count Size Oysters 25.00

*jumbo count sized oysters, shucked, lightly
breaded, lightly fried, deliciously plump and juicy*

Pasta al Forno Piemontese 23.00

*terra cotta baked short pasta in a Taleggio cheese béchamel sauce with roasted veal,
cauliflower, leeks and buttercup squash topped with a puff pastry crust
*salad included in meal**

Brasato di Manzo con Polenta 25.00

*braised beef short rib with Santa Cristina red wine served with
creamy Parmigiano polenta and garden fresh sautéed spinach
*salad and single side dish included in meal**

Paglia e Fiena al Ragu Modenese 24.00

*long egg and spinach pasta tossed in a slow cooked ragu of fresh ground pork shoulder, mortadella
and prosciutto finished with parmigiana Reggiano cheese and extra virgin olive oil
*salad included in meal**

Merluzzo al Adriatico 25.00

fresh Icelandic cod pan sautéed with white wine, potato, garlic and capers

Veal Saltimbocca alla Sorentina 25.00

*pan sautéed veal escalope's topped with prosciutto, fresh
mozzarella, and sage in a light bed of marinara sauce*

Involtini di Verza 20.00

*fresh savoy cabbage rolls stuffed with pork, beef and
Parmigiano, cooked in a San Marzano tomato sauce
*salad and single side dish included in meal**

All entrée specials include a house salad, plus a side of pasta or our potato & vegetable del giorno, unless otherwise indicated
please ask a staff member what the Potato & Veg of the day is when we take or confirm your order