

Specials for July 30th Weekend

Carpaccio di Polipo 15.00

thin sliced Mediterranean octopus drizzled with Amalfi lemon infused extra virgin olive oil and arugula

Lobster Corn Chowder 12.00

made with fresh Maine lobster, fresh shucked local corn, and a hint of cognac

Burrata alla Caprese 13.00

whole sliced tomato layered with imported creamy burrata cheese and fresh basil with an aged sweet balsamic and extra virgin olive oil drizzle

Duxbury Oysters on the half-shell 3.90ea

a very briny and plump meat oyster from Massachusetts, set in deep cups with a sweet, buttery finish. . . these are BIG oysters

2 Live Maryland Whale sized Soft Shell Crabs 36.00

as you like them, pan sautéed crispy with lemon and butter or batter dipped and deep fried

Florida Grouper al "Acqua Pazza" 30.00

fresh Florida black grouper filet pan sautéed with sweet cherry tomato, olives, capers, red chili and Falanghina white wine

Risotto alla Carbonara di Mare 28.00

*Italian style creamy rice with Parmigiano, fresh egg, clams, mussels and shrimp
*salad included in meal**

Mezzelune di Burrata e Scampí 26.00

*moon shaped pasta stuffed with sashimi grade scampí (longustinos), burrata and Parmigiano cheese in a garden fresh datterino (sweet small Italian varietal tomato) sauce
*salad included in meal**

Fusilli al Ragu di Costine di Maiale 24.00

*short homemade twisted pasta in a hand chopped baby back rib tomato sauce topped with ricotta salata cheese
*salad included in meal**

Polpo alla Santa Lucia Affogatto 23.00

*fresh Mediterranean octopus stewed in garden tomato, Falanghina white wine, olives, capers and red chili served with toasted ciabatta bread
*salad included in meal**

Lasagna alla Verdure Estive 21.00

*Salvatore's garden fresh vegetable lasagna with fresh roasted vegetables, ricotta, Parmigiano and cacciocavallo cheese, and a tomato basil sauce
*salad included in meal**

Millefoglie di Melanzane 21.00

*baked layered garden eggplant with basil, tomato, scamorza, Parmigiano, and buffalo mozzarella
*salad and one 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
*because of current market fluctuation, a \$10 surcharge is added to our 8oz. lobster tail as well as our Surf & Turf dinners**