

Featured Cocktail List

Cynar Negroni or Cynar Americano Manhattan

classic premium gin Negroni with Cynar in place of Campari or
Makers Mark Bourbon with Cynar (Italian Artichoke liquor)

Aperol Napoletano Martini

Orange Stoli with Aperol and a spritz of prosecco with a slice of fresh orange

Mediterranean Martini

Stolichnaya Cucumber vodka with fresh mint, local cucumber and lemon

Sgroppino Amalfitana

a lite and refreshing Amalfi lemon sorbetto, lemon vodka and prosecco summer drink

Apple Cider Martini

Take a twist on your classic martini by adding apple cider, garnished with a crisp
apple wedge

Appetizers

Vellutata di Zucca 10.00

*Butternut squash soup topped with a dollop of
Mascarpone cheese and pancetta bits*

Sicilian Meatball 9.00

*Sicilian style meatball with garlic, pine nuts, raisins
and oregano in a San Marzano tomato sauce*

(app) ~~ Tagliolini al Tartufo Bianco d'Alba 50.00 ~~ (app)

Homemade egg pasta with fresh white Italian truffles from Alba Italy

Minestra di Pasta e Patate alla Napoletana 8.00

*A potato and pasta soup with
pancetta & cacciocavallo cheese*

Brodetto di Pesce alla Veneziana 12.00

*A Venetian fish soup with cod, shrimp and julienne
vegetables in a saffron seafood broth*

Mystic Oysters from Connecticut 3.50ea

Heavy shells in a deep cup with a gentle brine and flinty finish

Minestra di Funghi Selvatici 10.00

A northern Italian wild mushroom soup (chanterelles, hen of the woods, oyster and porcini mushrooms) with a hint of Vin Santo served with a piece of toasted ciabatta bread

Reverse side for entrée

Melanzane alla Fontelina 21.00

*Baked garden fresh eggplant boats stuffed with
spiral pasta in a garden tomato sauce with pork, eggplant and basil
topped with scamorza cheese*

Tagliolini alla Marea 34.00

*Long 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**

Fidanzati Caprese ai Gamberetti 24.00

*Lover's pasta tossed with fresh Florida rock shrimp,
julienne garden zucchini and pesto*

Tortelli di Zucca 24.00

*Homemade stuffed pasta with garden picked buttercup squash and Parmigiano
tossed with Parmigiano butter, sage and amaretto bits*

Tagliatelle al Ragù d'Anatra 24.00

Long egg pasta in a fresh local duck ragu with Parmigiano

Soffritto di Maiale alla Carifana 22.00

A southern Italian classic braised pancetta and pork rib with Aglianico red wine, spicy chili pepper and house cured sweet red bell peppers in vinegar, served with toasted ciabatta bread

♥ Fluke al Limone 27.00

Fresh Rhode Island fluke sautéed with lemon and capers

Stuffed Flounder 33.00

Broiled flounder stuffed with a lump crab imperial

Grouper con Funghi 33.00

Fresh caught florida grouper filet with wild mushrooms and leek broth

Spaghetti al Scorfano 26.00

Mediterranean Scorpion fish (a thick white flaky fish) with fresh garden tomato, Falinghina white wine, and a hint of red chili, basil and parsley tossed with al dente spaghetti served with toasted ciabatta bread

All entrée specials include a house salad, & a side of pasta or our potato & vegetable del giorno, unless otherwise indicated