NEW YEAR'S EVE

APPETIZERS

SHRIMP BISQUE 13

CHICKEN ORZO SOUP 10

MUSSELS & CHORIZO 19.5
plum tomatoes, spicy sausage, marinara, crostini

BRUSSELS SPROUTS 19
bacon

FRIED CALAMARI & SHRIMP 22
spicy cherry peppers

BUFFALO SHRIMP (4) 18
jumbo shrimp, gorgonzola cream

STUFFED LONG HOTS (4) 16
prosciutto, provolone, balsamic reduction

SEAFOOD SALAD 20.5
chilled shrimp, calamari, lemon, arugula

MOZZARELLA TRIO 21
fresh mozzarella, buffalo and burrata cheeses, fresh tomatoes, roasted peppers, arugula, parsley pesto

SAUTÉED MUSHROOM MEDLEY 23
jumbo lump crab, sun-dried tomatoes, toasted bread

CHARCUTERIE BOARD 12 per person
(minimum 2 guests)
freshly sliced Italian meats and cheeses, seasonal jam, olives, crostini

WHIPPED RICOTTA 17
fig jam, crostini, dried cranberries

GRILLED OCTOPUS 21
artichokes

SALADS

petite

TUTTI 7.5
field greens, plum tomatoes, red onions, black olives, white balsamic vinaigrette

ARUGULA FRESCA 8.5
arugula, tomatoes, olives, lemon, shaved parmigiano

CAESAR 8.5
romaine, parmesan, house-made croutons

CHILDREN'S MENU 17 each

PERSONAL CHEESE PIZZA

CHICKEN FINGERS & FRIES

CHICKEN PARMIGIANA

RAVIOLI

PENNE WITH BUTTER

PENNE VODKA

HOUSE-MADE DESSERTS

HOMEMADE CRÈME BRÛLÉE
CHOCOLATE BROWNIE with VANILLA ICE CREAM
ask your server for our full dessert menu

ENTREES

add whole wheat or gluten-free pasta, $2.50 additional

SEVEN FISHES 54
mussels, clams, shrimp, crab, scallops, calamari and catch of the day, spicy fra diavolo, linguine

JUMBO LUMP CRAB CAKES 50
pan-seared, brandy sun-dried tomato cream, roasted garlic mashed potatoes, seasonal vegetables

SHRIMP SCAMPI 50
fresh tomatoes, garlic white wine, linguine

GRILLED ATLANTIC SALMON 39
spinach, roasted garlic mashed potatoes, tomato salsa

TRIO VERDE 50
jumbo lump crab, shrimp, scallops, tomatoes, field greens, pappardelle, garlic white wine

LOBSTER RAVIOLI 38
sun-dried tomatoes, baby shrimp, brandy cream

PENNE VODKA 25
sun-dried tomatoes, basil
Add: Grilled Chicken $9, Shrimp (3) $13, Salmon $13 or Crab $20 (2 ounces)

WHOLE WHEAT PENNE PRIMAVERA 25
seasonal vegetables, oven roasted tomatoes, parmigiano, garlic white wine
Add: Grilled Chicken $9, Shrimp (3) $13, Salmon $13 or Crab $20 (2 ounces)

VODKA EMILIANO 50
chicken, shrimp, lump crab, vodka cream, sun-dried tomatoes, fresh tomatoes, stuffed rigatoni

MONTE ROSA - *Chicken 28.5; Veal 34.5*
tomatoes, spinach, sherry blush cream, topped with mozzarella, capellini

PARMIGIANA - *Chicken 28.5; Veal 34.5; Eggplant 24*
marinara, mozzarella, capellini

VIAREGGIO - *Chicken 35; Veal 41*
asparagus, jumbo lump crab, lemon, mozzarella, grilled vegetables, roasted potatoes

12 OZ GRILLED RIB EYE 55
brandy mushroom demi, broccoli rabe, roasted garlic mashed potatoes

PORK OSSO BUCO 41
broccoli rabe, roasted garlic mashed potatoes, brandy mushroom demi

ASIAGO GNOCCHI 46
chicken cutlet, tomatoes, sun-dried tomatoes, burrata, vodka cream

CHEF'S FEATURE M.P.

Happy New Year!

TUTTI TOSCANI