

\$45

PROSCIUTTO WRAPPED DATES

STUFFED WITH GORGONZOLA AND PAN SEARED

CHEESE PLATE

*ARTISAN CHEESES, FRUIT, AND HOUSE MADE JAMS,
HERBED CRUSTINI, WINE REDUCTION*

WILD SHRIMP- DRAGON STYLE

*TEMPURA FRIED, SWEET & SPICY SCOTCH BONNET MANGO
GLAZE*

LAMB MEATBALL

STUFFED W/ SMOKED GOUDA, BLUEBERRY BBQ

CAESAR SALAD

*ROMIANE HEART, RADDICCHIO, HOUSE MADE
DRESSING & CROUTONS. SHAVED PEPERONCINO*

THE WEDGE

*GRAPE, CHERRY TOMATO, GLAZED WALNUT,
CRISPY PROSCIUTTO, GORGONZOLA DRESSING*

CHARRED BEET & PEACH

BLUEBERRY FETA, BABY ARUGULA, PISTACHIO LEMON EVOO

BURATTA CAPRESE

CRUSTINI, ROASTED CHERRY TOMATOES, EVOO, BALSAMIC

LOBSTER SCAMPI

*LEMON, GARLIC, HERB, ROASTED CHERRY TOMATO OVER
FRESH LINGUINI W/ LOBSTER, JUMBO SHRIMP*

SPICY PARMESAN ALFORNO

*SPINACH- GARLIC RAVIOLI, EGGPLANT, SHITAKE,
CALABRIAN PEPPER POMADORA SAUCE,
FRESH MOZZARELLA*

LOBSTER ROSE

*LOBSTER RAVIOLI, SHAVED ASPARAGUS & RADICCHIO,
LOBSTER ROSE SAUCE*

CRAB ALFREDO

*LUMP CRAB, SHAVED ASPARAGUS, CHERRY TOMATO,
GRANA PANA, PAPRIKA CREAM W/ FRESH CAMPANELLE
PASTA*

PRIME NY STRIP

*MASH POTATO, GRILLED ASPARAGUS, WORCESTERSHIRE
DEMI, CHIVE BUTTER, RED WINE ONIONS*

SALTIMBUCA

*CHICKEN BREAST STUFFED W/VINO ROSSO,
SHITAKE, PROSCIUTTO, SUN DRIED CHERRY DEMI,
MASHED POTATO & ASPARAGUS*

DAYBOAT SEA SCALLOPS

*BUTTERNUT SQUASH RISOTTO, ARUGULA, ROASTED RED
PEPPERS, SEGMENTED ORANGE, BROWN BUTTER*

BRANZINO- LOBSTER BUTTER

*WILD RICE, ROASTED CHERRY TOMATOES,
SHAVED ASPARAGUS, SAFFRON-LOBSTER BRODO*

FRIED OREOS

FRENCH VANILLA ICE CREAM, SALTED CARAMEL, OREO DUST

TIRIMISU-HOUSE MADE

MACARON TASTING FLIGHT

APPLE TURNOVER

FRENCH VANILLA ICE CREAM, SALTED CARAMEL, APPLE JAM

AFFOGATO

FRENCH VANILLA ICE CREAM ON TOP OF BISCOTTI, TOPPED

LIMONCELLO MASCARPONE CAKE

NUTELLA CANNOLI -PISTACHIOS, SALTED CARAMEL