



Appena Sbarcato

We're often asked "are you Italian, Italian or like American Italian?" To which we often reply "real, like "off the boat" Italian." This inspired our seafood menu and this time "off the boat" brings us back to dishes we made after getting fresh fish straight from the pescatori (fishermen) right from the docks.

STUZZICHINI DI BENVENUTO (WELCOME BITES)

TARTINE DI MARE MISTE

Mix of Seafood Tartlets

ANTIPASTO (APPETIZER)

TRIS DI CARPACCIO DI MARE CON PEPE ROSA SU LETTO DI
RUCOLA CON TRIANGOLINI TOSTATI

Trio of Seafood Carpaccio with Pink Peppercorns on a Bed of Arugula with Toast Points

PRIMI (FIRST COURSE DUO)

STROZZAPRETI MARI E MONTI

Strozzapreti Pasta with Shrimp, Little Neck Clams, Zucchini & Mushrooms Sautéed in a White Wine, Parsley, Garlic and Cherry Tomatoes Sauce and finished with a light touch of fresh cream.

RISOTTO AL NERO DI SEPPIA CON CRISTALLI DI CALMARI E
CAPASANTA

Squid Ink Risotto with Calamari Slivers Topped with a Seared Scallop

SECONDO (ENTREE)

FILETTO DI PESCE FRESCO DEL GIORNO CON CAPONATINA E
CREMA DI FINOCCHIO

Market Fresh Fish with Sautéed Eggplant, Olive, & Capers with Fennel Cream

DOLCE (DESSERT)

TORTINO DELLA NONNA CON CREMA DI CILIEGE

Lemon Cake Topped with Toasted Pine Nuts and Cherry Coulis