

ANTIPASTI

GRANDE SEAFOOD PLATTER*

Gran Piatto di Mare | oysters, lobster tail, crab meat and shrimp on a tower with drawn butter, lemon wedges and cocktail sauce 69

TUNA TARTARE*

Tartara di Tonno | marinated with dill and orange zest, with avocado salsa and crispy radish 25

MUSSELS CIOPINNO

Cozze | in a savory tomato cream broth with garlic bread 18

SPINACH ARTICHOKE DIP

Spinaci e Carciofi | artichoke and spinach in cream sauce with chopped shrimp, served with toasted french bread 14

FRIED SQUID

Calamari Fritti | deep fried calamari served with marinara sauce 16

CHARCUTERIE BOARD

Antipasto All'Italiana | selection of Italian cured meats and cheese with olives, roasted tomato, homemade jam and honey 30

ESCARGOT

Lumaca | oven-baked in lemon garlic butter and parmesan cheese 13

FRIED RAVIOLI

Ravioli di Formaggio Fritos | cheese-stuffed, deep fried ravioli served with marinara sauce 14

CARPACCIO

Carpaccio Filetto de Manzo | thin sliced raw filet mignon drizzled with truffle oil and lemon juice topped with capers and onions 25

INSALATE

ADDITIONS :

8 oz. salmon + 20 / 3 scallops + 15

4 shrimp + 11 / 8 oz. chicken + 12

WEDGE*

Cold wedge iceberg lettuce topped with a homemade creamy blue cheese dressing, blue cheese & bacon crumbles, and tomatoes. 15

CAPRESE*

Heirloom tomatoes, homegrown basil and fresh mozzarella, with EVOO & balsamic reduction 14

BURRATA CHEESE*

tomatoes with basil purée and tapenade olives 15

MEDICI*

mixed greens, cucumbers, cherry tomato, walnuts, carrots, gorgonzola cheese, honey and olive oil 11

CAESAR

Cesare | baby gem, Caesar dressing, croutons, anchovies and shaved parmesan 10

OYSTERS

served on the half shell

LOUISIANA OYSTERS*

dozen 26 / half dozen 14

ROCKEFELLER

baked with spinach, onions, butter and bread crumbs
dozen 30 / half dozen 16

MEDITERRANEAN

baked with lemon and orange zest bread crumbs
dozen 28 / half dozen 15

ZUPPE

LOBSTER BISQUE

Zuppa D'Astice | rich homemade lobster bisque with garlic bread
bowl 14 / cup 8

MINISTRONE*

organic vegetable soup with extra-virgin olive oil and basil
bowl 13 / cup 7

MUSSEL & POTATO*

Cozze | potatoes and mussels broth soup
bowl 16 / cup 9

.. paste / risotti ..

LOBSTER MAC & CHEESE

Maccheroni all'Astice | lobster meat and béchamel cheese sauce 26

LINGUINE SEAFOOD

Linguine Scoglio | clams, mussels, shrimps, scallops and cherry tomatoes in a seafood sauce 30

SHRIMP & PESTO FUSILLI

Pesto e Gamberi | basil, pine nuts, garlic, extra virgin olive oil and parmesan cheese 23

LASAGNA

rich bolognese sauce and béchamel, gratin with parmesan 18

ITALIAN SAUSAGE GNOCCHI

Gnocchi Rustica | italian sausage in rosé sauce with basil and sautéed peppers 20

SEAFOOD RISOTTO*

Risotto Mare | clams, mussels, shrimp, scallops and lemon zest cooked with lobster bisque 28

MUSHROOM & TRUFFLE RISOTTO*

Risotto Funghi | arborio rice with stewed mushrooms, truffle oil and parmesan cheese 19

DALMARE

SEAFOOD PASTA

Aragosta ai Frutti di Mare | gratin lobster tail on sautéed clams, mussels and shrimp in a rich cherry tomato basil sauce 60

MIXED GRILLED SEAFOOD*

Grigliata Mista | mahi mahi, shrimp and scallops served with grilled vegetables and oregano with an olive oil lemon dressing 39

SCALLOPS*

Capesante | pan-seared, with lemon juice on artichoke puree with crispy bacon and asparagus 38

SEA BASS

Spigola al Cartoccio | stewed in transparent cooking film with mussels, clams, mixed vegetables and garlic bread 32

LE CARNI

ADDITIONS : 8 oz. lobster tail + 35 | 3 scallops + 15 | 4 shrimp + 11

___ *grigliate / grilled*

RIBEYE MARSALA*

Costata di Manzo | peppercorn medley seasoned 12 oz. ribeye, served with rosemary roasted potatoes, green beans and marsala sauce 40

RACK OF LAMB

Costolette D'Agnello | mint and garlic marinated, served with sauteed spinach and seared cauliflower 36

PORK CHOP

Costata di Maiale | sage infusion with sausage polenta and mozzarella sautéed kale 27

CUCINA GIOVANNI

ORANGE ROUGHY & SHRIMP

in a lemon butter-caper sauce, served with mixed vegetables 25

VEAL VINCENT

two-cheese crusted veal scallopine with artichokes sautéed in lemon butter sauce, served with spinach and baby carrots 27

CHICKEN PINEAPPLE

chicken breast with sautéed pineapple in a vodka cream sauce served with mashed potatoes and green beans 22

MEDITERRANEAN RED SNAPPER*

Dentice | pan-seared with capers, olives, cherry tomatoes and basil, served with lemon spinach and broccoli 35

RED AHI TUNA

Tonno Rosso | sesame seed crusted, served with sweet and sour red onions and saffron potatoes 30

SALMON*

Salmone | chia seed crusted with arugula fish sauce served with sautéed zucchini and mashed potatoes 32

GRILLED OCTOPUS*

Polpo | charcoal grilled, served with red pepper purée and rosemary potatoes 24

___ *in padella / seared*

GREEN PEPPERCORN FILET*

Filetto al Pepe Verde | 10 oz filet with fresh green peppercorn cream gravy, mashed potatoes and baby carrots 45

VEAL MARSALA

Scaloppina al Marsala | pan-seared veal medallions, marsala wine, garlic spinach and roasted potatoes 23

CHICKEN SUPREME PARMIGIANA

Suprema di Pollo | breaded breast with marinara oregano sauce, roasted peppers and melted buffalo mozzarella, served with penne 25

CRESPOLINE FLORENTINA

house-made crepes filled with ricotta and spinach served with choice of marinara sauce or a lemon cream sauce 18

LOBSTER CAPELLINI

8 oz. of lobster tail sautéed and served over angel hair pasta with garlic rosé sauce 35

CHICKEN PICCATA

Pollastro Piccata | chicken breast with capers sautéed in a lemon butter sauce served with mixed vegetables 20

.. *à la carte* ..

DRESSINGS & SAUCES

balsamic vinaigrette
salmoriglio
french mustard
ranch
marie rose sauce
peppercorn sauce
blue cheese sauce
3 ea.

EXTRA SIDES

spaghetti with tomato sauce
mushroom risotto
mac & cheese
four cheese gnocchi
seared asparagus
rosemary roasted potatoes
mashed potatoes
green beans
sautéed spinach
house salad
seared cauliflower
garlic broccoli
skinny fries
sweet potatoes fries
mixed vegetables
8 ea.

GLUTEN-FREE* ON REQUEST

while some of our menu items do not contain wheat, we cannot guarantee a wheat-free environment for their preparation

Eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. The cooking of such animal foods reduces the risk of illness.