



# Dinner Menu



## 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

**TRIPLE FRIED PLATTER** | *Trio Fritto*  
Deep fried calamari, shrimp and fish served with marinara and romoulade sauce \$30

**TUNA TARTARE\*** | *Tartara di Tonno*  
Tuna 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 and pickled jalapeno served with marinara sauce \$16

**CHARCUTERIE BOARD** | *Antipasto All'Italiana*  
A selection of Italian cured meats and cheese with olives, roasted tomato, and honey \$30

**PROSCIUTTO AND MELON** | *Prosciutto-e-Melone*  
Thinly sliced prosciutto with freshly sliced cantaloupe \$20

**ESCARGOT** | *Lumaca*  
Oven-baked escargot in lemon garlic butter and parmesan cheese \$13

**FRIED RAVIOLI** | *Ravioli di Formaggio Fritos*  
Cheese-stuffed, deep fried ravioli 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

*Dinner rolls are complimentary per guest per table.  
Additional four rolls \$2*

## INSALATE

**WEDGE**  
🌿 Cold wedge iceberg lettuce topped with a homemade creamy blue cheese dressing, bacon and blue cheese crumbles, tomatoes, pickled red onions \$15

**CAPRESE**  
🌿 Heirloom tomatoes, homegrown basil and fresh mozzarella, with EVOO and balsamic reduction \$14

**BURRATA CHEESE**  
Fresh 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*  
Romaine, Caesar dressing, croutons, anchovies and shaved parmesan \$10

ADDITIONS : 8 oz salmon + \$20 | 3 scallops + \$15  
4 shrimp + \$11 | 8 oz chicken + \$12

🌿 Ask your server for vegetarian alternatives

## OYSTERS

served on the half shell

**LOUISIANA OYSTERS\***  
dozen \$26 / half dozen \$14

**ROCKEFELLER**  
Baked with spinach, onions, butter and béchamel sauce, parmesan cheese  
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 crostini  
cup \$8 / bowl \$14

🌿 **MINISTRONE**  
Organic vegetable soup with extra-virgin olive oil and basil  
cup \$7 / bowl \$13

🌿 **SOUP OF THE DAY** | *Cozze*  
Chef selection Ask server for price per cup / bowl

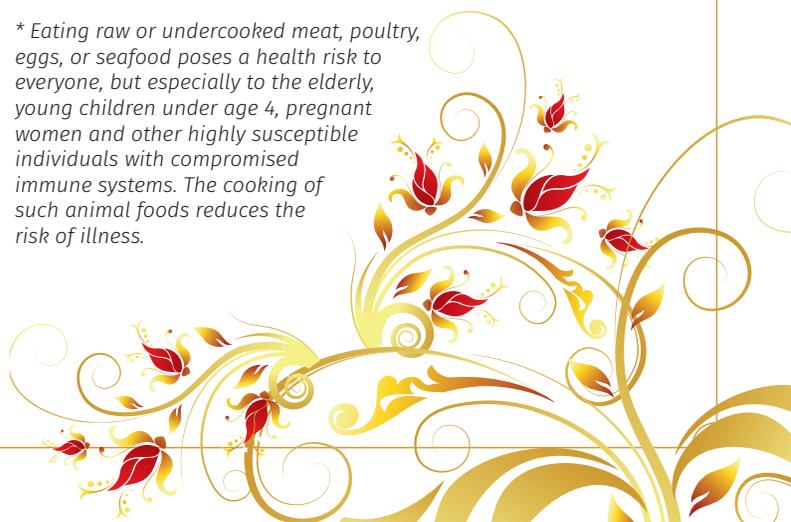
## A LA CARTE

**EXTRA SIDES** | \$8 each  
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

**EXTRA BREAD**  
Four pieces garlic bread \$4  
Four dinner rolls \$2

*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.*





## DALMARE

**SEAFOOD PASTA** | *Aragosta ai Frutti di Mare*  
Gratin lobster tail on sautéed clams, mussels and shrimp served over linguini in a rich cherry tomato basil sauce \$60

**MIXED GRILLED SEAFOOD\*** | *Grigliata Mista*  
Mahi mahi, shrimp and scallops served with grilled vegetables and topped with garlic wine sauce \$39

**TWIN LOBSTER TAILS** | *Code di aragosta gemella*  
Broiled with drawn butter and served with garlic mashed potatoes and vegetable medley \$70

**ALASKAN KING CRAB LEGS** | *King Gambe Granchio*  
Precut, season-boiled and served with drawn butter half lb / one lb \$ Market Price

**JUMBO SCALLOPS\*** | *Capesante*  
Six pan-seared scallops on a bed of sautéed spinach with a side of asparagus spears \$38

**SEA BASS** | *Spigola al Cartoccio*  
Blackened and served with mussels and clams in a garlic wine sauce with mixed vegetables \$32

**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 buttered potatoes \$30

**SALMON\*** | *Salmon*  
Pan seared with a creamy lemon-dill sauce and served with sautéed zucchini and mashed potatoes \$32

## LECARNI

**BONE-IN RIBEYE** | *Osso in Ribeye*  
16 oz grilled steak with demi glaze served with mushroom risotto, seared asparagus \$70

**RIBEYE MARSALA\*** | *Costata di Manzo*  
Seasoned grilled 12 oz ribeye with creamymarsala sauce, served with rosemary roasted potatoes, green beans \$40

**RACK OF LAMB** | *Costolette D'Agnello*  
Mint and garlic marinated and grilled, served with sauteed spinach and seared cauliflower \$36

**PORK CHOP** | *Costata di Maiale*  
Sage infused, grilled and topped with garlic wine sauce with sautéed spinach, garlic mashed potatoes \$27

**GREEN PEPPERCORN FILET\*** | *Filetto al Pepe Verde*  
Seared filet mignon with fresh green peppercorn cream gravy, mashed potatoes and baby carrots \$45

**CHICKEN OR VEAL MARSALA**  
*Marsala di Pollo o di Carne*  
Pan-seared chicken or veal medallions, marsala wine, garlic with spinach and roasted potatoes *Chicken \$22 / Veal \$25*

**CHICKEN OR VEAL SUPREME PARMIGIANA**  
*Parmigiana Suprema di Pollo o di Carne di Gallina*  
Breaded breast or veal medallions with marinara oregano sauce, roasted peppers and melted mozzarella cheese, served with penne in alfredo sauce *Chicken \$22 / Veal \$25*

 **EGGPLANT PARMIGIANA** | *Parmigiana di Melanzane*  
Breaded and fried to golden brown, topped with mozzarella with pasta with marinara sauce \$18

## PASTA / 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 pepper, garlic and wine sauce \$30

**WHITE CLAM LINGUINI** | *linguine vongole bianche*  
Chopped clams sautéed in a zesty garlic wine sauce and served over linguini \$25

**SHRIMP & PESTO LINGUINI** | *Pesto e Gamberi*  
Shrimp with basil, pine nuts, garlic, extra virgin olive oil and parmesan cheese over linguini \$23

**LASAGNA**  
Rich bolognese meat sauce and béchamel, gratin with mozzarella cheese \$18

**ITALIAN SAUSAGE GNOCCHI** | *Gnocchi Rustica*  
Zesty italian sausage in rosé sauce with basil and sautéed peppers \$20

**SEAFOOD RISOTTO** | *Risotto Mare*  
Clams, mussels, shrimp, scallop and lemon zest cooked with lobster bisque \$28

**SHRIMP MUSHROOM & TRUFFLE RISOTTO**  
*Risotto al Tartufo al Fungo di Gamberi*  
Grilled shrimp with arborio rice in stewed mushrooms, truffle oil and parmesan cheese \$25

**SHRIMP SCAMPI** | *Risotto Funghi*  
Jumbo shrimp sautéed in lemon butter, garlic and white wine served over linguini \$25

**SHRIMP OR CHICKEN ALFREDO**  
*Gamberetti or Pollo Alfredo*  
Fettucini lightly tossed with alfredo cream sauce and parmesan cheese *Shrimp \$25 / Chicken \$22*

## CUCINA GIOVANNI

**ORANGE ROUGHY & SHRIMP** | *Gamberi Grezzi Arancioni*  
White fish and 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, with spinach and baby carrots \$27

**CHICKEN PINEAPPLE** | *ananas di pollo*  
Chicken breast with sautéed pineapple in a vodka cream sauce served with mashed potatoes and green beans \$22

**CRESPOLINE FLORENTINA**  
House-made crepes filled with ricotta and spinach served with choice of marinara sauce or a lemon cream sauce \$18

**LOBSTER CAPELLINI** | *aragosta capellini*  
7 oz of lobster tail sautéed and served over angel hair pasta with garlic rosé sauce \$35

**CHICKEN OR VEAL PICCATA** | *di pollo o di carne di gallina*  
Chicken breast or veal medallions with capers sautéed in a lemon butter sauce served with mixed vegetables, garlic mashed potatoes *Chicken \$22 / Veal \$25*

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