



APPETIZERS

Clothesline Bacon Maple Black Pepper Glazed	24
Eggplant Chips Parmesan, Spiced Yogurt Sauce	15
Barnegat Bay Oysters 1/2dz Apple Mignonette	22
PEI Mussels Nduja, Tomato, Basil, Orecchiette	20
Pretzel Crusted Crab Cake Tomato Jam, Orange, Chipotle Aioli	24
Kale & Beet Salad Quinoa, Almond, Goat Cheese, Roasted Lemon Vinaigrette	19
Baby Gem Caesar Parmesan, Crouton, 6 Minute Egg	18
Grilled Flatbread Mushroom, Caramelized Onion, Gorgonzola, Thyme	18
Tuna Carpaccio Shaved Artichoke, Arugula, Kalamata Olive, Lemon, Olive Oil, Sea Salt	20
Whipped Ricotta Parfait Eggplant Caponata, Raisins, Pine Nuts, Bruschetta	16

MAINS

Skirt Steak Polenta Fries, Pickled Onion, Spicy Pesto	40
Branzino Artichoke Hummus, Red Pepper Olive Vinaigrette	38
Organic Chicken Farrotto, Root Veg, Kale, Chicken Jus.	33
Tomahawk Veal Chop 14oz Fennel and Leak Risotto, Veal Demi	52
Salmon Fregola, Fennel, Broccoli, Burst Cherry Tomato, Kalamata	33
8oz Filet Mignon Center Cut, B1 Sauce	45
Shrimp & Octopus Veracruz Tomato, Green Olives, Capers, Broccoli	38
Whole Lobster Broiled or Steamed, Zoodles, Drawn Butter	35 per lb

PASTA

Braised Short Rib Cavatelli, Mushrooms, Truffle Pecorino	39
Lobster & Shrimp Scampi Lobster, Shrimp, Squid Ink Spaghetti, Roasted Tomato, White Wine, Garlic, Lemon	45
Clams Casino Linguine, Pepper, Onion, Bread Crumbs	32
Roasted Garlic Gnucci Ricotta, Tomato Sugo, Basil, Aged Parmesan	29

Chef Toni's Italian Classics
3-course Pre-Fixe \$39

Appetizers

Duck Confit Arancini – Spinach, Parmesan, Garlic Aioli \$20

Red Beet Carpaccio – Burrata, Arugula, Candied pecans, Balsamic \$19

Egg Yolk Ravioli – Spinach, Brown Butter \$18

Mains

Veal Milanese – Tomato, Arugula, Shaved Carrot Balsamic, Parmesan \$34

Grilled Swordfish – with Tuscan White Bean and Roasted Tomato Stew \$36

Colossal Eggplant Parmesan – Aged Parmesan, Mozzarella, Tomato Marinara, Over Linguine \$28

Desserts

Double Chocolate Mousse Cake – Raspberry, Candied Almonds, Whipped Cream \$12

Tiramisu – Chocolate Espresso Beans, Strawberries, Mascarpone Cream \$13

SIDES 11 each / 3 for 28

- Angry Broccoli** Chili, Peppadew, Lemon Zest
- Mushrooms and Spinach** Garlic, Herbs
- Crispy Brussels Sprouts** Horseradish Cream
- Cacio e Pepe Fingerling Potatoes** Black Pepper, Parmesan, Herbs
- Hipster Fries** Bacon, Shishito, Chili, Parmesan, Herbs

MENU SUBJECT TO CHANGE BASED ON PRODUCT AVAILABILITY

3.18.22

