



**APPETIZERS**

- Clothesline Bacon** Maple Black Pepper Glazed **24**
- Eggplant Chips** Parmesan, Spiced Yogurt Sauce **15**
- Tomato jam** **15**
- Barneget Bay Oysters** 1/2dz Apple Mignonette **GF 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 **GF 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 **GF 20**
- Whipped Ricotta Parfait** Eggplant Caponata, Raisins, Pine Nuts, Bruschetta **16**

**MAINS**

- Skirt Steak** Polenta Fries, Pickled Onion, Spicy Pesto **GF 40**
- Branzino** Artichoke Hummus, Red Pepper Olive Vinaigrette **GF 38**
- Organic Chicken** Farrotto, Root Vegetable, Kale, Chicken Jus. **33**
- Tomahawk Veal Chop 14oz** Fennel Risotto, Veal Demi **GFA 58**
- Salmon** Fregola, Fennel, Broccoli, Burst Cherry Tomato, Kalamata **33**
- 8oz Filet Mignon** Center Cut, B1 Sauce **GF 45**
- Shrimp & Octopus Veracruz** Tomato, Green Olives, Capers, Broccoli **GF 38**
- Whole Lobster** Steamed, Zoodles, Drawn Butter **GF 38 per lb**

**PASTA**

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

**SIDES 11 each / 3 for 28**

- Angry Broccoli** Chili, Peppadew, Lemon Zest **GF**
- Mushrooms and Spinach** Garlic, Herbs **GF**
- Crispy Brussels Sprouts** Horseradish Cream
- Broken Potatoes** Salsa Verde, Parmesan
- Hipster Fries** Bacon, Shishito, Chili, Parmesan, Herbs

*Chef Toni's Italian Classics  
3-course Pre-Fixe \$49  
Dine In Only*

**Appetizers**

- Beef Meatballs** - Garlic Crostini, Red Sauce, Aged Parmesan, Basil **\$20**
- Burrata** - Burrata, Grilled Asparagus, Crispy Prosciutto, Champagne Vinaigrette **GF \$19**
- Jersey Green Salad** - Baby Greens, Corn, Tomato, Grilled Red Onion, Peach Vinaigrette **GF \$18**

**Mains**

- Grilled Pork Chop** - 12oz Bone-in Pork Chop with Seasonal Preparation **GF \$32**
- Chef's Market Fish Piccata** - Spinach, Lemon, White Wine, Butter, Capers over Linguini **\$MP**
- From The Garden** - Mushroom Ravioli with Peas, Brandy Cream Sauce **\$28**

**Desserts**

- Double Chocolate Mousse Cake** - Raspberry, Candied Almonds, Whipped Cream **\$12**
- Chocolate Chip Ice Cream Sliders** - Vanilla Gelato, Candied Pistachios, Amarena Cherries, Toasted Marshmallow, Hot Fudge **\$13**
- Carrot Cake** - Roasted Pineapple, Candied Walnuts **\$13**

MENU SUBJECT TO CHANGE BASED ON PRODUCT AVAILABILITY

6.9.22

