

APPETIZERS



CRAB BISQUE

- Made with shredded crab meat 9

FRIED RAVIOLI

- Fried cheese ravioli served over fresh mozzarella & marinara sauce 12

*PAN SEARED YELLOWFIN TUNA

- Sesame seared sushi grade tuna served rare & drizzled with spicy sriracha aioli 16

TOMATO & GOAT CHEESE BRUSCHETTA

- Crisp focaccia wedges topped with diced red & yellow tomato, red onion & goat cheese (for 2-3 people) 12

EDGEWATER CRAB CAKES

- Made with jumbo lump crab meat. Served with roasted red pepper tarter sauce 16

SHRIMP & CRIMINI MUSHROOM RISOTTO

- Topped with shaved parmesan & a drizzle of white truffle oil 15

PRINCE EDWARD ISLAND MUSSELS

- Fresh pomodoro, roasted garlic, fresh herbs & white wine 14

FRIED CALAMARI

- Served with spicy marinara & pesto aioli 14

MEATBALLS & BURRATA

- Beef meatballs & burrata mozzarella with marinara & fresh basil 15

PISTACHIO GNOCCHETTI

- Small potato gnocchi tossed with sun-dried tomato & crushed pistachio in a pesto cream sauce 13

GRILLED LAMB CHOPS

- Three Single cut herb crusted lamb chops drizzled with fresh basil pesto & served over roasted zucchini puree 17

CHAR BROILED OYSTERS

- 6 Char broiled oysters with garlic, parmesan, sriracha & herbs. Served with focaccia wedges 16

FREGOLA WITH BROCCOLI RABE & PANCETTA

- Fregola pasta (similar to couscous) tossed with broccoli rabe, pancetta, shiitaki mushroom, roasted garlic & extra virgin olive oil. Topped with ricotta salata 13

SALADS

GARDEN SALAD

- Romaine lettuce topped with grape tomatoes, olives, cucumber, carrot & red onion 8
\$4 WHEN ORDERED WITH AN ENTRÉE

CAESAR SALAD

- Crisp romaine, parmesan, & focaccia croutons 11
WITH GRILLED CHICKEN OR FRIED CALAMARI ADD \$5

SLICED PEAR & GORGONZOLA SALAD

- Mesclun tossed with seedless red grapes, toasted slivered almonds, gorgonzola cheese & white balsamic vinaigrette 12

FARRO & DUCK SALAD

- Braised duck, farro, arugula, sun-dried cherries, pistachio, goat cheese & white balsamic vinaigrette 16

CRAB & AVOCADO SALAD

- Jumbo lump crab & avocado served over arugula, red onion & grape tomato, topped with crispy pancetta 16

ARTICHOKE, BURRATA & PROSCIUTTO

- Prosciutto, artichoke, burrata mozzarella, roasted red peppers, kalamata olives, basil, focaccia & drizzled with fennel pollen infused olive oil 16

KALE & BEET SALAD

- Chopped kale tossed with slivered almonds, roasted yellow tomatoes, caramelized onions & fresh mozzarella 12

*(This item is cooked to order) Consuming under cooked seafood or meats can increase your risk for food born illness, especially if you have certain medical conditions

ENTRÉES

*YELLOWFIN TUNA

- Dry rubbed & pan seared tuna. Drizzled with sriracha aioli & topped with eggplant caponata. Served with asparagus 31

SHRIMP OREGANATA & RISOTTO

- Broiled with oreganata seasoning & scampi sauce. Served over fresh tomato risotto 26

ROASTED SALMON

- Drizzled with a balsamic reduction & served with mediterranean farro salad 28

SEAFOOD STUFFED FLOUNDER

- Shrimp, scallop & crab stuffing, topped with a pink roasted garlic pomodoro sauce. Served with roasted seasonal vegetable 28

CHICKEN PARMIGIANA

- Fried cutlet topped with marinara & mozzarella. Served with pasta 24

CHICKEN STRACCIATELLA

- Chicken milanese topped with prosciutto, stracciatella cheese, grape tomatoes & chopped basil 25

GRILLED HERB CRUSTED CHICKEN

- Herb seasoned cutlet topped with diced red & yellow tomato, red onion & feta cheese. Served over chopped kale & beets 24

EGGPLANT ROLLATINI

- Stuffed with ricotta & spinach. Topped with marinara & mozzarella. Served with pasta 24

VEAL MILANESE

- Breaded cutlets topped with baby arugula, diced red & yellow tomato, red onion & shaved ricotta salata 28

VEAL SALTIMBOCA

- Topped with prosciutto & mozzarella in a marsala & fresh sage sauce . Served with spinach 29

*GRILLED FILET MIGNON AU POIVRE

- Crushed peppercorn & brandy sauce, topped with rosemary & gorgonzola. Served with roasted fingerling potatoes & roasted seasonal vegetable 33

*16OZ. RIBEYE STEAK

- Dry rubbed Ribeye, topped with white truffle oil & porcini butter. Served with french fries 32

*FILET MIGNON & SHRIMP

- Grilled filet mignon topped with a crimini mushroom sauce & shrimp oreganata over spinach. Served with roasted fingerling potatoes 39

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PASTA

SHRIMP FRA DIAVOLO

- Spicy marinara & jumbo shrimp over linguinette 26

LOBSTER PASTA

- Orecchiette pasta, lobster meat, shiitaki mushroom & roasted grape tomatoes with sherry, marscapone & a touch of cream 31

FRUTTI DI MARE

- Shrimp, calamari, chopped clams & mussels in pomodoro sauce over linguinette 29

LINGUINETTE CHOPPED CLAM SAUCE

- Fresh chopped clams, crushed red pepper, roasted garlic & extra virgin olive oil 26

PENNE ALLA MIMO

- Pancetta, mushroom & mozzarella in a marsala meat sauce with a touch of cream 22

ORECCHIETTE BROCCOLI RABE & SAUSAGE

- Tossed with sun-dried tomato, sausage, extra virgin olive oil, roasted garlic & topped with shaved parmesan 23

PENNE CON POLPETTE

- Tossed with mini chicken meatballs, mushroom, sun-dried tomato & peas in a marsala cream sauce. Topped with crumbled gorgonzola 22

PASTA AL FORNO

- Baked orecchiette pasta tossed with ricotta, peas & meat sauce. Topped with melted mozzarella 22

GNOCCHETTI BOLOGNESE

- Small potato gnocchi tossed with a ground sausage & beef bolognese, topped with shaved ricotta salata 24

CHEESE RAVIOLI

- Topped with marinara & grated pecorino romano 17

GLUTEN FREE FUSSILLI

- Gluten free fussilli is available for any past dish for an additional \$3

Side Orders : Roasted Seasonal Vegetable 6 Spinach 8 Pasta 6 Risotto 7
 Roasted Potatoes 6 Broccoli Rabe 8 French Fries 6

All entrées are prepared to order. Therefore they are always fresh. Please allow 20 to 30 minutes to prepare. 18% gratuity added to parties of 10 or more

PIZZA

Thin crust or regular crust. Pizza dough made fresh on premises. 10" individual size pizza

CHEESE PIZZA

- Traditional pizzeria cheese pizza 14

TOMATO & BASIL PIZZA

- Fresh mozzarella, red onion, diced red & yellow tomato & fresh basil 15

EGGPLANT PIZZA

- Roasted eggplant, fresh pomodoro, basil, ricotta & mozzarella 16

CHORIZO PIZZA

- Spicy chorizo sausage, roasted yellow tomatoes, arugula, caramelized onions & mozzarella 17

SLICED PEAR & GORGONZOLA PIZZA

- Sliced pears, mozzarella, gorgonzola, walnuts & fresh thyme. Drizzled with a balsamic reduction 17

ROASTED DUCK PIZZA

- Braised L.I. duck, mozzarella cheese, sun-dried tomato, red onion, crimini mushroom, marscapone cheese & drizzled with pomegranate balsamic reduction 20

BROCCOLI RABE PIZZA

- Broccoli rabe, chicken meatballs, pesto, mozzarella & stracciatella cheese 17

GRILLED SHRIMP PIZZA

- Prosciutto, arugula, parmesan, grilled shrimp, white truffle oil & topped with ricotta salata 19

ROSEMARY CHICKEN PIZZA

- Grilled herb chicken, rosemary, spinach, roasted peppers, pesto, mozzarella & ricotta salata 17

CUSTOM PIZZA

- Cheese pizza with up to three toppings 17
SAUSAGE - CHORIZO - CHICKEN - PEPPERONI - CHICKEN MEATBALLS - BEEF MEATBALLS - PROSCIUTTO - PANCETTA - RICOTTA - ROASTED RED PEPPERS - OLIVES - ANCHOVIES - ROASTED EGGPLANT - GORGONZOLA - MUSHROOM - ROASTED GARLIC - SUNDRIED TOMATO - BROCCOLI RABE - SPINACH - GOAT CHEESE - STRACCIATELLA CHEESE (PESTO MAY BE SUBSTITUTED FOR TOMATO SAUCE)

GLUTEN FREE PIZZA CRUST

- May be substituted for regular crust +3