



## APPETIZERS

**Crab Bisque** | *Made with shredded crab meat* 9

**Fried Calamari** | *Served with spicy marinara & pesto aioli* 14

**Prince Edward Island Mussels** | *Fresh pomodoro, roasted garlic, fresh herbs & white wine* 14

**Shrimp & Crimini Mushroom Risotto** | *Topped with shaved parmesan & a drizzle of white truffle oil* 15

**Edgewater Crab Cakes** | *Made with jumbo lump crab meat. Served with roasted red pepper tarter sauce* 16

**\*Pan Seared Yellowfin Tuna** | *Seasame seared sushi grade tuna served rare & drizzled with spicy sriracha aioli* 16

**Char Broiled Oysters** | *6 Char broiled oysters with garlic, parmesan, sriracha & herbs. Served with focaccia wedges* 16

**Tomato & Goat Cheese Bruschetta** | *Crisp focaccia wedges topped with diced red & yellow tomato, red onion & goat cheese (for 2-3 people)* 12

**Fried Ravioli** | *Fried cheese ravioli served over fresh mozzarella, marinara & basil* 12

**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

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

**Meatballs & Burrata** | *Beef meatballs & burrata mozzarella with marinara & fresh basil* 15

**Grilled Lamb Chops** | *Three Single cut herb crusted lamb chops drizzled with fresh mint & pistachio pesto. Served over roasted zucchini puree* 17

## SALADS

**Garden Salad** | *Romaine lettuce topped with grape tomatoes, olives, cucumber, carrot & red onion* 8  
\$5 when ordered with an entrée

**Caesar Salad** | *Crisp romaine, parmesan, & focaccia croutons* 11  
With grilled chicken or fried calamari +5

**Sliced Pear & Gorgonzola Salad** | *Mesclun tossed with seedless red grapes, toasted slivered almonds, gorgonzola cheese & white balsamic vinaigrette* 12

**Kale & Beet Salad** | *Chopped kale tossed with slivered almonds, roasted yellow tomatoes, caramelized onions & feta cheese* 12

**Crab & Avocado Salad** | *Jumbo lump crab & avocado served over arugula, red onion & grape tomato, topped with crispy pancetta* 16

**Grilled Artichoke & Prosciutto Salad** | *Prosciutto, grilled artichoke hearts, fresh mozzarella pearls, roasted red peppers, kalamata olives, arugula, focaccia & drizzled with fennel pollen infused olive oil* 16

**Farro & Duck Salad** | *Braised duck, farro, arugula, sun-dried cherries, pistachio, goat cheese & white balsamic vinaigrette* 16

\*(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

**Eggplant Rollatini** | Stuffed with ricotta & spinach. Topped with marinara, mozzarella & fresh basil. Served with linguinette tossed in marinara 24

**Shrimp Oreganata & Risotto** | Broiled with oreganata seasoning & scampi sauce. Served over fresh tomato risotto 26

**Seafood Stuffed Flounder** | Shrimp, scallop & crab stuffing, topped with a pink roasted garlic pomodoro sauce. Served with garlic roasted seasonal vegetable 28

**Roasted Salmon** | Smoked maple glazed salmon, served over a mediterranean farro salad 28

**\*Yellowfin Tuna** | Dry rubbed & pan seared tuna. Drizzled with sriracha aioli & topped with eggplant caponata. Served with asparagus 31

**Chicken Parmigiana** | Fried cutlet topped with marinara, mozzarella & fresh basil. Served with linguinette tossed in marinara 24

**Grilled Herb Crusted Chicken** | Herb seasoned cutlet topped with diced red & yellow tomato, red onion & feta cheese. Served over chopped kale & beet salad 24

**Chicken Stracciatella** | Chicken milanese topped with prosciutto, stracciatella cheese, grape tomatoes & chopped basil 25

**Veal Milanese** | Breaded cutlets topped with baby arugula, diced red & yellow tomato, red onion & shaved ricotta salata 28

**Veal Saltimboca** | Topped with prosciutto & fontina in a marsala, roasted garlic & fresh sage sauce. Served with spinach 29

**\*Grilled Filet Mignon Au Poivre** | Crushed peppercorn & brandy sauce, topped with rosemary & gorgonzola. Served with sesame roasted fingerling potatoes & garlic roasted seasonal vegetables 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 sesame roasted fingerling potatoes 39

Before placing your order, please inform your server if a person in your party has a food allergy.

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# PASTA

**Penne alla Mimo** | Pancetta, mushroom & mozzarella in a marsala meat sauce with a touch of cream 22

**Pasta al Forno** | Baked orecchiette pasta tossed with ricotta, peas & meat sauce. Topped with melted mozzarella 22

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

**Orecchiette Broccoli Rabe & Sausage** | Tossed with sun-dried tomato, sausage, extra virgin olive oil, roasted garlic & topped with shaved parmesan 23

**Gnocchetti Bolognese** | Small potato gnocchi tossed with a ground sausage & beef bolognese, topped with shaved ricotta salata 24

**Shrimp Fra Diavolo** | Spicy marinara & jumbo shrimp over linguinette 26

**Linguinette chopped clam sauce** | Fresh chopped clams, crushed red pepper, parsley, roasted garlic & extra virgin olive oil 26

**Frutti di Mare** | Shrimp, calamari, chopped clams & mussels in pomodoro sauce over linguinette 29

**Lobster Pasta** | Orecchiette pasta, lobster meat, shiitaki mushroom & roasted grape tomatoes with sherry, marscapone & a touch of cream 31

**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. 12" individual size pizza

**Cheese Pizza** | Traditional pizzeria cheese pizza 14

**Fresh mozzarella & Basil Pizza** | Margherita pizza with tomato sauce, fresh mozzarella & fresh basil 15

**Eggplant Pizza** | Roasted eggplant, fresh pomodoro, basil, ricotta & mozzarella 16

**Broccoli Rabe Pizza** | Broccoli rabe, chicken meatballs, pesto sauce, mozzarella & stracciatella cheese 17

**Chorizo Pizza** | Spicy chorizo sausage, roasted yellow tomatoes, basil, caramelized onions & mozzarella 17

**Grilled Shrimp Pizza** | Prosciutto, arugula, parmesan, grilled shrimp, white truffle oil & topped with goat cheese 19

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

**Rosemary Chicken Pizza** | Grilled herb chicken, rosemary, arugula, roasted peppers, pesto sauce, mozzarella & ricotta salata 17

**Sliced Pear & Gorgonzola Pizza** | Sliced pears, mozzarella, gorgonzola, walnuts & fresh thyme. Drizzled with a balsamic reduction 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

## SPECIALTY COCKTAILS

**TRUE BLEU MARTINI** 15 | True vodka, blue cheese stuffed olives, sprig of rosemary & a splash of olive juice

**BERRY NAUGHTY MARTINI** 13 | Stoli blueberry, St. Germaine, muddled blueberry, lemon & mint

**EDGEWATER MARTINI** 13 | Finlandia coconut vodka, splash blue curacao, coconut puree & coconut shavings

**REDEMPTION OLD FASHIONED** 14 | Redemption rye, spiced demerara syrup, bitters & orange peel

**HAMPTON COOLER** 13 | Koval gin, mint verbena syrup, lemon, splash of club soda & mint garnish

**MOSCOW MIG** 12 | Stoli Hot, fresh lime & ginger beer

**BLUEBERRY MOJITO** 13 | Bacardi rum, mint verbena syrup, muddled limes & blueberries, fresh mint & splash of club soda

**GINGER PARTIDA** 14 | Partida tequila, fresh ginger & turmeric juice, squeezed fresh lemons, honey & splash club soda

**KENTUCKY STORM** 13 | Russell's reserve bourbon, ginger beer, bitters & a lemon twist

**SUMMER PASSION** 13 | Titos vodka, aperol, passion fruit puree, prosecco & splash club soda in rose champagne flute

**SHINNECOCK BAY BREEZE MARTINI** 13 | Finlandia coconut vodka, splash of pineapple & cranberry

**MARGARITA / RUM PUNCH / WHITE OR RED SANGRIA** | PITCHER 18oz. \$14 - 36oz \$28