



APPETIZERS

Crab Bisque | Made with shredded crab meat 10

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** | Sesame seared sushi grade tuna served rare & drizzled with spicy sriracha aioli 17

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 14

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 25

Shrimp Oreganata & Risotto | Broiled with oreganata seasoning & scampi sauce. Served over fresh tomato risotto 27

Seafood Stuffed Flounder | Shrimp, scallop & crab stuffing, topped with a pink roasted garlic pomodoro sauce. Served with garlic roasted seasonal vegetable 29

Roasted Salmon | Smoked maple glazed salmon, served over a mediterranean farro salad 29

***Yellowfin Tuna** | Dry rubbed & pan seared tuna. Drizzled with sriracha aioli & topped with eggplant caponata. Served with asparagus 32

Chicken Parmigiana | Fried cutlet topped with marinara, mozzarella & fresh basil. Served with linguinette tossed in marinara 25

Grilled Herb Crusted Chicken | Herb seasoned cutlet topped with diced red & yellow tomato, red onion & feta cheese. Served over chopped kale & beet salad 25

Chicken Stracciatella | Chicken milanese topped with prosciutto, stracciatella cheese, grape tomatoes & chopped basil 26

Veal Milanese | Breaded cutlets topped with baby arugula, diced red & yellow tomato, red onion & shaved ricotta salata 29

Veal Saltimboca | Topped with prosciutto & fontina in a marsala, roasted garlic & fresh sage sauce. Served with spinach 30

***Grilled Filet Mignon Au Poivre** | Crushed peppercorn & brandy sauce, topped with rosemary & gorgonzola. Served with sesame roasted fingerling potatoes & garlic roasted seasonal vegetables 34

***16oz. Ribeye Steak** | Dry rubbed Ribeye, topped with white truffle oil & porcini butter. Served with french fries 34

***Filet Mignon & Shrimp** | Grilled filet mignon topped with a crimini mushroom sauce & shrimp oreganata over spinach. Served with sesame roasted fingerling potatoes 40

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 23

Pasta al Forno | Baked orecchiette pasta tossed with ricotta, peas & meat sauce. Topped with melted mozzarella 23

Penne con Polpette | Tossed with mini chicken meatballs, mushroom, sun-dried tomato & peas in a marsala cream sauce. Topped with crumbled gorgonzola 23

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 25

Shrimp Fra Diavolo | Spicy marinara & jumbo shrimp over linguinette 27

Linguinette chopped clam sauce | Fresh chopped clams, crushed red pepper, parsley, roasted garlic & extra virgin olive oil 27

Frutti di Mare | Shrimp, calamari, chopped clams & mussels in pomodoro sauce over linguinette 30

Lobster Pasta | Orecchiette pasta, lobster meat, shiitaki mushroom & roasted grape tomatoes with sherry, marscapone & a touch of cream 32

Cheese ravioli | Topped with marinara & grated pecorino romano 18

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 17

Broccoli Rabe Pizza | Broccoli rabe, chicken meatballs, pesto sauce, mozzarella & stracciatella cheese 18

Chorizo Pizza | Spicy chorizo sausage, roasted yellow tomatoes, basil, caramelized onions & mozzarella 18

Grilled Shrimp Pizza | Prosciutto, arugula, parmesan, grilled shrimp, white truffle oil & topped with goat cheese 20

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 18

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 18

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

WATERMELON COOLER 13 | Aviation gin, thai basil syrup, watermelon juice, splash of tonic & basil garnish

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

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

DEVILS ADVOCATE 13 | Hellisoy Habanero vodka, splash of roasted sweet pepper juice & calabrese pepper garnish

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

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

GINGER TESORO 14 | El Tesoro tequila, fresh ginger & turmeric juice, squeezed fresh lemons, honey & splash club soda. Tajin rim

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

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