

lupo di mare

Tastes

- Marinated **Olives**, Julienne Sun Dried Tomatoes, Herbs, Virgin Oil 4
Grilled **Artichokes**, Sea Salt, Fresh Herbs, Lemon, Virgin Oil 6
White Bean & Roasted Garlic Dip, Truffle Oil, Lemon Zest, Crostini 5
Roasted **Prosciutto Wrapped Fig**, Gorgonzola Stuffing, Balsamic Drizzle, Walnut Dust 3ea.
Homemade **Mozzarella**, Sea Salt, Herbs, Virgin Oil 4
Shaved **Brussels Sprouts**, Truffle Oil, Pecorino 6
Spring Vegetable **Caponata**, Olives, Capers, Crustini 5
Marinated **Razor Clam Salad**, Shaved Scallion, Lemon, Chili Flakes, Herbs, Virgin Oil, Clam Broth 5

Starters

- Chef's Daily **Soup**, Market Price
Grilled **Sausage & Peppers**, Onion, Tomato, Crushed Red Pepper 8
Veal Meatballs, Golden Raisins, Pine Nuts, Tomato-Veal Gravy, Pecorino 9
Shaved **Prosciutto**, Fresh Melon 9
Char Grilled **Octopus**, Marinated Heirloom Tomatoes
Smashed Baby Potatoes, Sun Dried Tomato & Olive Tapenade, Fresh Herbs, Lemon 10
PEI **Mussels**, White Wine, Roasted Garlic, Capers, Tomatoes, Fresh Herbs, Shellfish Broth 9
Pan Roasted **Clams**, Spicy Sausage, Roasted Garlic, Chick Peas, Tomato Sauce 11
Fried Fresh Cut **Calamari**, Warm Red Sauce, Lemon 8
Lobster Bruschetta, Rosemary Lemon Cream, White Beans, Chili Oil, Crostini 11

Salads

- Arugula**, Pecorino, Radish, Red Wine Vinegar, Virgin Oil 8
Pistachio, Chick Pea & Beet, Virgin Oil, Crumbled Gorgonzola 7
Trevisio, Red & White Endive, Shaved Apples, Wild Mushrooms
Fire Roasted Walnuts, Creamy Gorgonzola Dressing 8
Artichoke & Red Bean, Cherry Tomatoes, Cured Black Olives
Shaved Celery, Fresh Herbs, Lemon, Virgin Oil 8
Escarole, Boquerones, Lemon Anchovy Vinaigrette, Red Onion
Bleu Cheese, Hard Cooked Egg 8

Pasta

- Slow Braised Pork Bolognese**, Virgin Oil, Spinach, Rosemary, Orange Zest, Rigatoni 19
Gnocchi, **Tomato Sauce**, Fresh Herbs, Lemon and Black Pepper Herb Whipped Ricotta 16
Wild Mushroom Linguine, Arugula, Cracked Pepper, Pancetta, Brandy Cream, Herbs 18
Sausage & Pepper Linguine, Onions, Tomato Ragu, Red Chiles, Rabe, Garlic, Virgin Oil 18
Spaghetti & Clams, Pancetta, Garlic, Chilis, Herbs, Chick Peas, White Wine, Butter 19
Gnocchi, **Gorgonzola Cream**, Shaved Green Apples, Roasted Garlic
Cracked Pepper, Rosemary & Crushed Toasted Walnuts 18

Entrees

- Frutti Di Mare**, Tomato Broth, Clams, Fish, Shrimp, Calamari, Mussels, Linguine, Fresh Herbs 24
Pan Seared **Sea Bass**, Sweet Corn and Pancetta Risotto, Spinach, White Balsamic Butter 26
Veal Marsala, Roasted Wild Mushrooms, Baby Green Beans, Marsala Demi Glace 22
Grilled **Salmon**, Cured Chili Sausage, Razor Clam and Corn Hash, Basil Butter 21
Pan Roasted **Shrimp**, Creamy Lemon Asparagus Risotto, Fennel Black Pepper Dust, Truffle Oil 24
Grilled **Skirt Steak**, Wild Mushroom, Roasted Potato & Arugula Salad, Balsamic & Olive Oil 20
Seared **Halibut**, Pancetta and Artichoke Summer Stew, Olives, Gold Raisins, Chilis, Fresh Herbs 23

Sides

- Roasted **Baby White Potatoes**, Virgin Oil, Rosemary Salt 5
Fire **Roasted Asparagus**, Virgin Oil, Lemon, Sea Salt 5
Sautéed **Spinach**, Gold Raisins, Garlic, Pecorino, Virgin Oil 5
Grilled **Corn**, Cured Chili Sausage, Sharp Cheese, Shaved Scallion, Garlic, Lemon 6
Broccoli Rabe, Pancetta, Crushed Red Pepper, Garlic, Red Vinegar, Virgin Oil 6
Baby Green **Beans**, Tomato Garlic Confit 5

20% gratuity will be added to parties of six or more. Please, No Substitutions. No Separate Checks.