



STARTERS

BLUE POINT OYSTERS - 17

WITH SPINACH, BACON, SEASONED BREADCRUMBS AND SCAMPI SAUCE

CLAMS OREGANATA - 15

HOMEMADE GNOCCHI - 13

IN A PESTO CREAM SAUCE

CLASSIC SHRIMP COCKTAIL - 16

FRESH BURRATA CHEESE - 15

PROSCIUTTO DI PARMA, SUNDRIED TOMATO AND BEEFSTEAK TOMATO
DRIZZLED WITH BALSAMIC REDUCTION

MUSSELS DI MARIO - 15

MUSSELS SAUTEED WITH CHORIZO SAUSAGE IN A POMODORO SAUCE

VEAL MEATBALL SLIDERS - 14

ROMANO CRUSTED STUFFED ARTICHOKE - 15

GRILLED VEGETABLE PLATTER - 16

SEASONED AND DRIZZLED WITH BALSAMIC VINAIGRETTE,
SERVED WITH HORSERADISH MAYONNAISE

SALADS

CESTINO SALAD - 13

MIXED GREENS WITH TOMATOES, CUCUMBERS, ALMONDS
AND GOAT CHEESE SERVED IN A CHEESE BASKET

THE WEDGE SALAD - 13

ICEBERG LETTUCE WITH, CRUMBLD BACON, RED ONION AND CECI BEANS
TOSSED IN A BLUE CHEESE VINAIGRETTE

GRILLED SHRIMP & STRING BEAN SALAD - 16

GRILLED SHRIMP, PORTOBELLO MUSHROOMS, ARUGULA WITH STRING BEANS TOSSED WITH RASPBERRY VINAIGRETTE

TRADITIONAL CAESAR SALAD - 13

HEARTS OF CRISP ROMAINE, GARLIC BAKED CROUTONS
WITH HOMEMADE CAESAR DRESSING

FRESH KALE SALAD - 14

DRIED CRANBERRIES, SLICED GREEN APPLES, PUMPKIN SEEDS
AND FETA CHEESE TOSSED WITH YOGURT VINAIGRETTE

FROM THE SEA

FILET OF BRANZINO WITH SHRIMP - 31.50

SHRIMP SCAMPI - 29.50

PAN SEARED SALMON - 28

SERVED WITH A DIJON MUSTARD SAUCE

FILET OF LEMON SOLE TOSCANA - 29.50

SAUTEED IN A LEMON WHITE WINE SAUCE WITH ARTICHOKE AND CAPERS

HOUSE SPECIALTIES

ALMOND CRUSTED CHICKEN BREAST - 25

CHICKEN STUFFED WITH SPINACH, ARTICHOKE AND ASIAGO CHEESE SERVED WITH SWEET MASHED POTATO IN A WILD CHERRY BRANDY

CHICKEN SCARPARELLO - 24

OFF THE BONE CHICKEN, SWEET SAUSAGE, ROASTED PEPPERS SAUTEED IN A GARLIC WHITE WINE SAUCE

NEW ZEALAND RACK OF LAMB - 38

HERB CRUSTED WITH ROSEMARY BRANDY SAUCE

BRAISED PORK OSSO BUCO - 32

SERVED OVER RIALTO RISOTTO

GRILLED VEAL CHOP - 47

TOPPED WITH SAUTEED MUSHROOM AND ONIONS

OVEN ROASTED LONG ISLAND DUCKLING - 29

SERVED WITH ORANGE DEMI GLAZE

VEAL SCALOPPINE ALLA BOLOGNESE - 26

TOPPED WITH PROSCIUTTO AND FRESH MOZZARELLA IN A TOMATO BRANDY SAUCE

BERKSHIRE PORK CHOP ALLA CATHERINE - 34

POUNDED, TOPPED WITH FRESH MOZZARELLA CHEESE AND CHERRY PEPPERS IN A LEMON WHITE WINE SAUCE

PASTA

TAGLIATELLE PASTA - 25

SHRIMP AND SPINACH IN A BASIL POMODORO SAUCE

PAPPARDELLE ALLA BOLOGNESE - 24

TOPPED WITH A DOLLOP OF RICOTTA CHEESE

SPAGHETTI AND MEATBALLS - 23

ZUCCHINI LINGUINE - 23.50

GRILLED CHICKEN, LIMA BEANS, ARTICHOKE AND OVEN ROASTED TOMATO SAUCE

LINGUINE IN WHITE CLAM SAUCE - 24

FRESH SQUID INK LINGUINE - 29.50

WITH SHRIMP, BAY SCALLOPS AND ASPARAGUS IN A BASIL MARINARA SAUCE

HOMEMADE RAVIOLI - 22

RICOTTA CHEESE AND MOZZARELLA IN A FRESH MARINARA SAUCE

FRESH ORECCHIETTE PASTA - 23

CRUMBLD SAUSAGE, BROCCOLI RABE, CANNELLINI BEANS, CRUSHED TOMATOES, CECI BEANS, GARLIC AND OIL

WHOLE WHEAT PASTA OR GLUTEN FREE PASTA IS AVAILABLE UPON REQUEST

GOOD FOOD GOOD FRIENDS