

Piccolo

RESTAURANT OF HUNTINGTON

Tonight's Specials, Wednesday April 14th, 2010

To Start

Lentil Soup with Crème Fraiche, 9

Potato, Cheddar & Cauliflower Bisque, 9

TRUFFLED CARROT CREAM

Apples & Cheddar Salad, 11

ICEBERG, RED APPLE, CHEDDAR AND BACON~
WHOLE GRAIN MUSTARD AND CIDER VINAIGRETTE

Avocado Salad, 11

TORTILLA STRIPS, BLEU CHEESE, RED GRAPES, APPLES,
SHERRY VINAIGRETTE

Steakhouse Salad, 11

ICEBERG WEDGE, TOMATO, BACON, SCALLIONS ~
MAYTAG BLUE CHEESE DRESSING

Roasted Beet & Frisee Salad, 12

GRAPEFRUIT & TORCHED GOAT CHEESE ~ CITRUS
VINAIGRETTE

Maryland Lump Crab Cakes, 14

MANGO & PINEAPPLE SALSA

Jumbo Stuffed Artichoke, 14

SEASONED BREAD CRUMBS, MELTED GOAT CHEESE

Crispy Blue Point Oysters, 14

PROSCIUTTO ~ TRUFFLE AIOLI

Lobster en Croute, 16

COGNAC, CREAM AND MUSHROOMS

****Yellow-Fin Tuna Tacos**, 14

PICKLED GINGER, WASABI ~ WAKAME

****Cold Seafood Cocktail for One**, 16

2 JUMBO SHRIMP, 2 LITTLENECKS CLAMS &
2 OYSTERS ON THE ½ SHELL

Cold Antipasto for Two, 26

AIR DRIED BRESAOLA, SOPRESSATA,
CACCIOCAVALLO, PROSCIUTTO, MOZZARELLA,
ROASTED PEPPERS, OLIVES

Hot Antipasto for Two, 26

SHRIMP & CLAMS OREGANATA, CLAMS CASINO,
EGGPLANT ROLLATINE & STUFFED MUSHROOMS

Piccolo Cheese Plate, 16

Vermont Cheddar

(EXTRA SHARP/SEMI-FIRM/COWS MILK) --USA

Stella Blue Cheese

(SHARP /RICH CREAMY//COWS MILK) ---USA

Mimolette

(CAVE AGED 12 MONTHS/FIRM / COWS MILK)--- FRANCE

Bel Paese

(MILD/ SEMI SOFT /COW MILK) - ITALY

Hand Made Pasta

Short Rib Cannelloni, 23

SWEET PEAS~ TRUFFLE CREAM SAUCE

Linguine with Fresh Tuna Putanesca, 24

YELLOW FIN TUNA, OLIVES, CAPERS, AND BASIL~ LIGHT TOMATO SAUCE

Piccolo Paella, 24

CHORIZO SAUSAGE, CLAMS, MUSSELS, SHRIMP AND CHICKEN OVER RISOTTO

Main Course

Blackened Fillet of Sole, 24

WHOLE GRAIN MUSTARD BEURRE BLANC

Fillet of Chatham Cod Fra Diavolo, 26

MUSSELS AND TENDER CALAMARI OVER STEAMED SPINACH~ LIGHT SPICY TOMATO SAUCE

***Sesame Seared Yellow Fin Tuna**, 27

WAKAME SALAD, WASABI ~ SWEET SOY SAUCE

Pan Seared Diver Sea Scallops, 28

WILD MUSHROOM RISOTTO~SHAVED GRANA PADANO

Veal Scaloppini Verde, 26

LAYERED WITH SPINACH, PROSCIUTTO AND MOZZARELLA~ LIGHT VEAL DEMI

Twice Roasted ½ Long Island Duck, 26

RASPBERRY SAUCE

Braised Boneless Beef Short Ribs, 34

BAROLO AU JUS~ HORSERADISH DIP

****Pepper Seared Sliced Prime Sirloin, 39***

BROCCOLI RABE AND HAND CUT FRIES~ BAROLO SAUCE

* THIS MENU ITEM CAN BE COOKED TO ORDER

** THIS MENU ITEM IS SERVED RAW CONSUMING RAW OR UNDERCOOKED MEAT, FISH, SHELLFISH OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS - ESPECIALLY IF YOU ARE PREGNANT

PICCOLO IS AVAILABLE FOR PRIVATE PARTIES.

WE ALSO OFFER TAKE OUT, 7 DAYS A WEEK, AT ANYTIME OUR KITCHEN IS OPEN UNTIL 10PM SUNDAY - THURSDAY, 11PM FRIDAY & SATURDAY

PLEASE VISIT US AT THE MILL POND HOUSE IN CENTERPORT
TABLE 9 IN EAST HILLS...AND DINO'S JOINT IN MELVILLE

Roasted Vegetable & Lentil Salad, 11

SWEET POTATO, CAULIFLOWER, BRIE TOAST ~ YELLOW CURRY VINAIGRETTE

Roasted Beet and Goat Cheese Brulee, 12

BEEF VINAIGRETTE AND ORANGE SEGMENTS

Hearts of Palm and Haricot Vert, 11

CRISPY SHALLOTS~PANCETTA VINAIGRETTE

Jumbo Stuffed Artichoke, 14

SEASONED BREAD CRUMBS, MELTED GOAT CHEESE

Pan Seared Diver Sea Scallops, 28

WILD MUSHROOM RISOTTO~SHAVED GRANA PADANO

Petite Free Range Chicken Breast, 26

STUFFED WITH SPINACH, SUNDRIED TOMATO & MOZZARELLA ~MUSHROOM BRANDY GLACE

Dijon and Herb Crusted Salmon Fillet, 24

WHOLE GRAIN BEURRE BLANC SAUCE

Cold Antipasto for Two, 26

AIR DRIED BRESAOLA, SOPRESSATA, CACCIOCVALLO, PROSCIUTTO, MOZZARELLA, ROASTED PEPPERS, OLIVES

Hot Antipasto for Two, 26

SHRIMP & CLAMS OREGANATA, CLAMS CASINO, EGGPLANT ROLLATINE & STUFFED MUSHROOMS

Slow Roasted Lamb Shank over Soft Polenta, 27

ROSEMARY LAMB REDUCTION

*****Yellow-Fin Tuna Tacos, 14***

PICKELED GINGER, WASABI ~ WAKAME

Tuna Tartare, 15

SESAME SOY SAUCE, CILANTRO, JALAPENO~HOUSEMADE TARO CHIPS

Burrata Cheese and Speck, 14

SERVED WITH ROASTED TOMATOES AND OLIVES

****Ginger and Soy Marinated 14oz Rib Eye, 35***

BROCCOLI RABE & FRENCH FRIES

*****Yellow-Fin Tuna Tacos, 14***

PICKELED GINGER, WASABI ~ WAKAME

****Grilled Filet Mignon with Wild Mushroom Sauce, 39***

CREAMED SPINACH AND HOMEMADE FRIES

Veal Scaloppini with Crabmeat and Artichoke Hearts, 26

TOPPED WITH A MUSTARD HOLLANDAISE

Pasta on the Bayou, 24

TAGLIATELLI WITH CAJUN SHRIMP, COCKLES AND ANDOUILLE SAUSAGE~ GARLIC, OIL & TOASTED BREADCRUMBS

Grilled Montauk Swordfish Steak, 26

BROCCOLI RABE, WHITE BEANS ~ SUN DRIED TOMATO PESTO SAUCE

Stuffed Portobello Mushroom, 14

SPINACH, EGGPLANT, ROASTED PEPPER, SHARP PROVOLONE~ VEAL DEMI & BEURRE BLANC

Mediterranean Roasted Fillet of Sole, 24

EGGPLANT CAPONATA ~ HERB OIL DRIZZLE

Fillet of Sole Rollatine Jumbo Stuffed Artichoke, 14

SEASONED BREAD CRUMBS, MELTED GOAT CHEESE **with Crabmeat, 25**
OREGANATA STYLE

Fillet of Tilapia (St. Peter's Fish), 26

SWEET ROCK SHRIMP & VEGETABLE NAGE

Farfalle Putanesca a la Tonno, 22

FRESH TUNA, OLIVES, CAPERS, AND BASIL IN A LIGHT TOMATO SAUCE

Burrito Cheese and Speck, 13

SERVED WITH ROASTED TOMATOES AND OLIVES

Crispy Blue Point Oysters, 14

PROSCIUTTO ~ TRUFFLE AIOLI

Seafood Paella, 24

SCALLOPS, ROCK SHRIMP, MUSSELS, CALAMARI, COCKLES, ANDOUILLE SAUSAGE~OVER RISOTTO

Pan Seared Diver Sea Scallops, 27

WILD MUSHROOM RISOTTO~SHAVED GRANA PADANO

Grilled Montauk Swordfish, 27

BROCCOLI RABE & WHITE BEANS ~ SUN DRIED TOMATO PESTO

****Beef Carpaccio, 14 Veal Osso Bucco, 39**

SOFT POLENTA~ VEGETABLE BRAISING JUS

CAPERS, ARUGULA, EXTRA VIRGIN OLIVE OIL
CITRUS VINAIGRETTE

Mediterranean Style Pan Roasted Porgy Fillets, 25

FENNEL AND GREEN BEAN SALAD

Fresh Roasted Asparagus, 12

PICKLED EGGPLANT, ITALIAN DRY SAUSAGE & SMOKED CHEESE RELISH

Crispy Veal Sweet Breads, 14

***18oz Boneless "Wagyu" Rib Eye, 45**

BROCCOLI RABE & HOMEMADE FRENCH FRIES

MUSHROOM AND ARUGULA SALAD~ VEAL REDUCTION

Roasted Cauliflower and Potato Soup, 9

CHEDDAR CROUTON

Thin Sliced Fried Zucchini, 11

SERVED WITH HOMEMADE MARINARA

Roman Baked Gnocchi, 23

BRAISED PORK RAGOUT~FRESH BASIL

Cold Seafood Salad, 14

BAY SCALLOPS, SHRIMP, MUSSELS, CALAMARI

****Yellow-Fin Tuna Tacos, 14**

PICKELED GINGER, WASABI ~ WAKAME

***Grilled Veal Chop, 40**

MERLOT POACHED PEAR~MERLOT SAUCE

***Grilled Filet Mignon, 39**

TOPPED WITH GORGONZOLA~MERLOT SAUCE

Mixed Greens and Grapefruit Salad, 11

RED BEETS ~ CITRUS VINAIGRETTE ~ RICOTTA SALATA

****Yellow-Fin Tuna Tacos, 14**

PICKELED GINGER, WASABI ~ WAKAME

Fresh Buffalo Mozzarella and Italian Speck, 14

BASIL OIL & GRAPE TOMATOES

Pan Seared Florida Mahi Mahi Fra Diavlo, 27

LITTLE NECK CLAMS, MUSSELS AND CALAMARI OVER CAPPELLINI

Slow Braised Boneless Beef Short Ribs, 34

BAROLO ROSEMARY AU JUS~ PARMESAN WHIPPED POTATOES

Pan Seared Diver Sea Scallops, 27

WILD MUSHROOM RISSOTTO~ SHAVED GRANO PADANO

Fillet of Sole Marechiara, 27

SCALLOPS, P.E.I. MUSSELS, CALAMARI, CAPELLINI PASTA ~ LIGHT SPICY TOMATO SAUCE

Blackened Pork Tenderloin, 26

CARAMELIZED APPLES AND ONIONS~ CALVADOS BRANDY

***Blackened Pork Tenderloin, 26**

CARAMELIZED APPLES AND ONIONS~CALVADOS BRANDY

Roman Style Baked Gnocchi, 22

FRESH BASIL AND PARMESAN~ TOMATO SAUCE

***Sautéed Calves Liver, 24**

APRICOT BRANDY SAUCE~ SERVED WITH ONIONS AND BACON

***Soy and Ginger Marinated Rib Eye, 34**

CREAMED SPINACH AND FRENCH FRIES

Pan Seared Diver Sea Scallops, 27

WILD MUSHROOM RISSOTTO~ SHAVED GRANO PADANO

Fresh Buffalo Mozzarella and Italian Speck, 14

Tender Veal Scaloppini and Shrimp Francese, 25

Polenta and Goat Cheese Brulee, 12

ASPARAGUS, OYSTER MUSHROOMS ~ SMOKEY TOMATO VINAIGRETTE

Fritto Misto, 15

MEDLEY OF SHRIMP, CALAMARI AND FRIED ZUCCHINI ~ FRA DIAVOLO & GARLIC BASIL AIOLI

Thai Chicken and Shrimp Spring Roll, 14

SWEET AND SOUR NAPA CABBAGE~ HOISEN PEANUT DIPPING SAUCE

Farfalle Putanesca di Tonno, 23

YELLOW FIN TUNA, CAPERS, BLACK OLIVES~ LIGHT TOMATO SAUCE

Veal Osso Bucco, 36

GREMOLATA, POTATO CROQUETTES ~ RICH BRAISING JUS

Florida Mahi Mahi Fillet Marechiara, 26

SCALLOPS, P.E.I. MUSSELS, CALAMARI, CAPELLINI PASTA ~ LIGHT SPICY TOMATO SAUCE

Ricotta Gnocchi Bolognese Tre Formaggio, 23

GOAT CHEESE, GRANA PADANA ~ MELTED MOZZARELLA

Pan Seared Diver Sea Scallops, 28
WILD MUSHROOM RISSOTO ~ TRUFFLE REDUCTION

***New Zealand Rack of Baby Lamb, 35**
RED WINE SAUCE - APPLE MINT COMPOTE
Short Rib Cannelloni, 22
SWEET GREEN PEAS ~ TRUFFLE CREAM SAUCE

Stuffed Berkshire Pork Chop, 26
SMOKED MOZZARELLA, ITALIAN EGGPLANT & OVEN ROASTED TOMATOES

Pan Seared Diver Sea Scallops, 26
TRUFFLE OIL ~ WILD MUSHROOM RISOTTO
Stuffed Boneless Berkshire Pork Loin, 26
SPINACH, SUN DRIED TOMATOES, MOZZARELLA ~ SHERRY WINE SAUCE
***Grilled Marinated Skirt Steak, 25**
LIGHT SOY, GINGER, GARLIC & OLIVE OIL MARINADE ~ CRISPY FRIED ONIONS

Pan Seared Fillet of Montauk Wild Striped Bass, 26
ORANGE BASIL BEURRE BLANC
Free Range Chicken Valdostano, 24
STUFFED WITH PROSCIUTTO DI PARMA, MOZZARELLA, MUSHROOM BRANDY GLACE
Garganelli with Braised Chicken Ragu, 22
TOPPED WITH RICOTTA
***Grilled Ahi Tuna, 27**
ARUGULA, FIG, GORGONZOLA SALAD ~ LIGHT BALSAMIC
Piccolo Duo, 28
SEAFOOD STUFFED JUMBO SHRIMP & SCALOPPINE OF VEAL ~ LEMON, WINE, HERBS
Tagliatelle Ala Piccolo with Calamari, 23
ESCAROLE, DICED ROMA TOMATOES, ROASTED GARLIC & OIL ~ TOASTED BREADCRUMBS
Fillet of Tilapia Marechiara, 26
P.E.I. MUSSELS, LITTLENECK CLAMS ~ LIGHT SPICY TOMATO SAUCE OVER CAPELLINI
Piccolo Seafood Duo, 28
FILLET OF TILAPIA & JUMBO SHRIMP FRANCHESE
Slow Braised Boneless Beef Short Ribs, 34
BAROLO ROSEMARY AU JUS~ PARMESAN WHIPPED POTATOES

Garganelli Amatriciana, 21
SPICY MARINARA WITH ONIONS & SPECK
Farfalle with Filet Mignon Tips, 24
MUSHROOMS, SWEET GREEN PEAS ~ TRUFFLE CREAM SAUCE

Slow Braised Lamb Shank 32
RED WINE HERB AU JUS ~ GARLIC MASHED POTATOES

Goat Cheese Gnocchi Siciliano, 22
FRESH TOMATO SAUCE WITH ITALIAN EGGPLANT & MELTED MOZZARELLA
Scaloppine of Veal Sorrentino, 25
ITALIAN EGGPLANT, PARMA PROSCIUTTO, MELTED MOZZARELLA , LIGHT TOMATO ~ VEAL DEMI

Fillet of L.I. Striped Bass, 28
LITTLENECK CLAMS, PANCETTA, CARAMELIZED ONIONS ~ ROASTED GARLIC WINE SAUCE
Fillet of Organic Salmon Livornese, 28
TOMATO SAUCE WITH ONIONS, OLIVES & CAPERS ~ SPLASH OF PINOT GRIGIO

Potato Encrusted Fillet of Sole, 27
ARUGULA, LEMON, TOMATO, BASIL VINAIGRETTE

Jumbo Soft Shell Crabs Franchese, 28
LEMON WHITE WINE & FINE HERBS

Tagliatelle with Fresh Maine Lobster , 24
RADICCHIO, ARUGULA, TOMATO, LEMON CONFIT ~ GARLIC AND OIL

***Grilled Prime Sirloin Steak Al Trefungi**, 39
SAUTEED SHIITAKE, OYSTER & WILD MUSHROOM ~ MADEIRA DEMI

***Sesame & Panko Encrusted Yellowfin Tuna**, 27
SWEET SOY GLAZE, PICKLED GINGER, WASABI
Pan Roasted Free Range Chicken Breast, 23
VINCOTTO WITH FIGS & ROASTED POTATOES

Carrot Ginger Soup, 8

Mission Fig & Strawberry Salad, 12
GOAT CHEESE ~ HONEYDEW FIG BALSAMIC DRESSING

Jumbo Florida Stone Crab Claws,(2) 24
HONEY MUSTARD DIPPING SAUCE

Roasted Cauliflower Soup, Gouda Crouton, 8

Marinated Eggplant & Smoked Mozzarella, 12
ARUGULA, ROASTED PEPPER, TOMATO VINAIGRETTE

New England Haddock Fishcakes, 11
SPICY REMOULADE ~ ROASTED CORN SALSA

Mango & Coconut Soup, Strawberry Swirl, 8

Yellowfin Tuna Tacos, 14
WAKAME, PICKLED GINGER

Roasted Beet, Romaine Salad, 12
MAYTAG BLUE CHEESE DRESSING

Black Mission Figs, Melon & Prosciutto, 14
MELTED GOAT CHEESE ~ BALSAMIC DRIZZLE

Roasted Beet and Goat Cheese Napoleon, 13
ORANGE SEGMENTS ~ CITRUS VINAIGRETTE

Lobster Avocado Bruschetta, 19
FIELD GREENS, ROASTED CORN ~ CHIPOTLE LIME DRESSING

Fennel, Endive & Arugula Salad, 12
BERRIES, APPLES ~ BLACKBERRY VINAIGRETTE

Organic Summer Salad, 12
MESCLUN, WATERMELON, RED ONION & FETA DRESSING

Cold Peach Soup, 8

Maine Lobster Parfait, 19
CUCUMBER, DILL & FRESH TOMATO SALSA

Soft Shell Crab, 14
TOMATO, CORN, CUCUMBER, RELISH ~ AVOCADO MOUSSE

Black Mission Figs, Melon & Prosciutto, 13

MELTED CHEVRE ~ BALSAMIC REDUCTION

Grilled Vegetable Torta, 14

MELTED MOZZARELLA ~ TOMATO VINAIGRETTE

Porchetta Carpaccio, 13

ARUGULA, SMOKED MOZZARELLA, SWEET PEACHES ~ BALSAMIC & FIG DRIZZLE

Baby Spinach & Frisee Salad, 12

SLICED EGG, BACON, RED WINE VINAIGRETTE

Sirloin Quesadilla, 13

BLEU CHEESE, RED ONION ~ HORSERADISH CREAM

Roasted Beet & Arugula, 12

GOAT CHEESE CROSTINI, BEET VINAIGRETTE

Chilled Borscht, 8

***Yellowfin Tuna Tacos, 13**

SOY GINGER GLAZE, WAKAME, WASABI

Stuffed Portobello Mushroom, 13

BROCCOLI RABE, FETA ~ MARSALA BEURRE BLANC

Piccolo "Waldorf" Salad, 12

BUTTER LETTUCE, GRAPES, APPLES, WALNUTS,
AGED CHEDDAR, SHERRY SHALLOT VINAIGRETTE

Sweet Georgia Peach Carpaccio 12

Parma Prosciutto, Shaved Grana

Pan Seared Fillet of L.I. Stripe Bass 27

Cannellini Bean Ragout ~ Lemon Herb Brown Butter

Veal Medallions Involtini 24

Prosciutto, Mozzarella ~ Mascarpone Polenta ~ Balsamic Glaze

Polenta Cake with Smoked Gouda 11

Organic Greens ~ Shallot, Pear, Vinaigrette with Bresaola

Chopped Romaine & Radicchio Salad 12

Apples, Dried Cranberries, Crumbled Blue & Diced Tomato ~ Citrus Dijon Dressing

Lobster Bisque with Tio Pepe(Dry Sherry) 9

Nonna's Meatball Crostini 12

Fresh Baby Arugula & Ricotta

****Grilled 14oz Filet Mignon 39**

Melted Gorgonzola ~ Cabernet Reduction ~ Homemade French Fries

Tempura Zucchini Blossoms 15

Lump Crabmeat & Mascarpone Filling ~ Lemon Dressing

Blackened Fillet of Sole & Sea Scallops 26

Citrus Beurre Blanc

Bresaola & Baby Arugula Salad 12

Shaved Parmigiano Reggiano, Capers ~ Citrus Dressing

Pan Seared Fillet of Sole 28
Topped with Lump Crabmeat ~ Lemon, White Wine Herb Sauce

****Grilled 14oz Filet Mignon** 39
Wild Mushroom Ragout ~ Garlic Smashed Potatoes

**** Grilled Prime 16oz N.Y. Sirloin** 39
Melted Maytag Blue ~ Madeira Reduction

Braised Berkshire Pork " Ossobucco" 34
Slow Cooked ~ Herb Tomato Sauce

**** Piccolo Surf'n Turf** 39
Petitte Filet Mignon & 2 Jumbo Shrimp

BBQ Pulled Pork Crepe 11
Cornmeal Pancake and pineapple salsa

Pan Seared Diver Sea Scallops 27
Truffle Vinaigrette, Shaved Grana ~ Mashed Potatoes

Monkfish Medallions "Saltimbocca" 28
Sage Beurre Noisette, Prosciutto, Capers, Spinach,

Grilled Berkshire Pork Chop 25
Sweet Bourbon Glaze, Whipped Sweet Potatoes

Redfish Fillet and Crabmeat Agnolotti 26
Asparagus and Lemon brown butter sauce

****22oz Prime Bone-In Ribeye Steak** 38
Gorgonzola Cream, Broccoli Rabe, Shoestring Fries

Pan Roasted Free-Range Chicken 25
Maple Apple Cider Glaze, Scallions, Cranberry & Roasted Almonds

Tagliatelli Al Tartufato 22
Speck, Mushrooms, Spring Peas , Pecorino, ~ Truffle Butter

Farfalle with Tender Calamari & Broccoli Rabe 21
Diced Fresh Tomatoes, Garlic and Oil~ Toasted Breadcrumbs

Goat Cheese Ravigliotti 20
Tomato and Basil Cream sauce

Pan Seared Fillet of Halibut 26
Plum Vinaigrette ~ Mango, Cilantro, Onion Salsa

Belgian Endive & Watercress Salad 11
Candied Almonds, Gorgonzola, Apples ~ White Balsamic & Walnut Oil Dressing

Chile, Lime, Avocado, Lobster Salad 18
Cilantro, Beefsteak Tomato

Field Greens & Roasted Beet Salad 11
Herb Goat Cheese Crouton ~ Walnut Oil Vinaigrette

Farfalle with Butternut Squash 22
Cranberries, Almonds ~ Sage Brown Butter

Grilled Centercut Swordfish 27

Mango, Tequila, cilantro Salsa

Roasted Beet & Bean Salad 11
Roasted Potatoes, Goat Cheese ~ Red Wine Vinaigrette

Seafood Stuffed Fillet of Sole 28
Lemon White Wine and Fine Herbs

Roasted Pepper & White Asparagus Salad 11
Field Greens ~ Champagne Vinaigrette

Blackened Fillet of Yellowtail Snapper 28
Plum Vinaigrette ~ Mango, Pineapple, Cilantro & Onion Salsa

Roasted Beet & Herb Feta Salad 11
Grapes ~ Organic Greens ~ Sweet Grape Reduction

Pignoli Nut Crusted Fillet of Organic Salmon 26
Citrus, Fine Herb, White Wine Sauce

Farfalle with Grilled Chicken 23
White Beans, Escarole, Diced Tomatoes, Garlic & Oil ~ Toasted Breadcrumbs

Stuffed French Cut Breast of Chicken 26
Sundried Tomatoes, Spinach, and Mozzarella~ Sherry Demi Glace

Roasted Medallions of Chicken 22
Plum Tomatoes, White Wine ~ Rosemary Demi

Pan Seared Fillet of Wild Striped Bass 26
Lemon Dill Beurre Blanc

**** Colorado Rack of Lamb Chops** 39
Seasoned Breadcrumbs, Dijon Mustard ~ Rosemary Jus

Tempura Jumbo Soft Shell Crabs 28
Diced Fresh Avocado, Lemon & White Wine

Pulled Duck Salad 12
mixed greens, candied almonds, goat cheese~ raspberry dressing

Belgian Endive & Shaved Fennel Salad 11
Candied Almonds, Granny Smith Apples ~ White Balsamic & Walnut Oil Dressing

Stuffed 16oz Berkshire Pork Chop 28
Prosciutto, Spinach, Rabe ~Wild Mushroom Demi

Florida Yellowtail Snapper Fillet Livornese 28
Fresh TomatoBasil Sauce, Olives &Capers

Ricotta Gnocchi with Filet Mignon Tips 24
Sweet Green Peas, Wild Mushrooms ~ Truffle Demi

Pan Seared Diver Sea Scallops 27
Spring Pea & Bacon Risotto ~ Grilled Artichoke

Romaine & Roasted Pepper Salad 11
Baby Artichoke Hearts, Fresh Mozzarella ~ Champagne Vinaigrette

Organic Bibb Lettuce & Fennel Salad 10
Maytag Blue Cheese ~ Aged Red Wine Vinaigrette

Roasted Pepper & White Asparagus Salad 11
Field Greens ~ Champagne Vinaigrette

Zuppa Di Vongole 14

Tomato, Garlic, Herb Broth with Bacon ~ Crostini

Farfalle with Filet Mignon Tips 24

Wild Mushrooms, Peas ~ Truffle Cream Sauce

12oz Black Angus Sirloin Steak 34

Gorgonzola Crust ~ Sun Dried Tomato & Wild Mushroom Demi

Garganelli with Chicken Ragu 22

Shaved Ricotta Salata

Chile Lime Lump Crabmeat Salad 16

Onion, Cilantro, Avocado & Heirloom tomatoes

Grilled 16oz "Berkshire" Pork Chop 27

Gorgonzola & Port Wine Reduction ~ Poached Pears

Baby Arugula & Granny Smith Salad 11

Candied Almonds, Maytag Blue Cheese ~ Coriander Vinaigrette

Maine Lobster & Avocado Salad 16

Beefsteak Tomatoes, Jalapeno, Cilantro ~ Chile, Lime Dressing

Belgian Endive Arugula & Shaved Pear Salad 12

Candied Almonds, Gorgonzola ~ White Truffle

Heirloom Tomato Salad 12

Charred Fennel & Onion, Roasted Peppers, Basil Oil ~ Balsamic Reduction

**** Soy and Peanut Marinated Skirt Steak 25**

Frazzled Onions, Homemade French Fries

****Grilled Veal Chop 39**

Hot Cherry Pepper, Mushroom, Onion & Potato Hash

Grilled Prime Sirloin Steak "Piccante" 39

Sauteed Hot Cherry Peppers, Mushrooms, Onions & Hash Brown Potatoes
Served with Sauteed Broccoli Rabe

Insalata Romana 10

Romaine, Radicchio, Endive, Pear Tomatoes, Shaved Ricotta Salata~ Citrus Vinaigrette

Beef Carpaccio 15

Shaved Parmesan, Capers ~ E.V.O. drizzle

Steakhouse Salad 10

Romaine, Blue Cheese, Beefsteak Tomatoes, Bacon ~ Red Wine Herb Vinaigrette

Chopped Romaine Heart Salad 10

Grape Tomatoes, Maytag Blue, Roasted Hazlenuts, Orange Segments ~ Lime Vinaigrette

Colossal Stone Crab Claws 32

Dijon Dipping Sauce

Chop Chop Salad 12
Organic Mesclun & Romaine, Mango, Blue Cheese ~ Mango Lime Dressing

Baby Arugula & Avocado Salad 11
Endive, Toasted Hazelnuts, Dried Cranberries ~ E.V.O. Citrus Dressing

Baby Arugula, Shaved Fennel & Apple Salad 12
Candied Almonds, Sun Dried Cranberries, Shaved Pecorino ~ Citrus Dressing

Pan Roasted ½ Free Range Chicken 22
Quartered Wild Mushrooms ~ Plum Tomato and Tarragon Demi

Pacific Mahi – Mahi Fillet Livornese 27
San Marzano Tomato Sauce with Olives & Capers

Medallions of Veal Ala Oscar 27
Topped with Lump Crabmeat ~ Bearnaise Sauce

Maryland Crab & Red Pepper Bisque 9

*** Grilled Prime Sirloin Steak** 37
Gorgonzola, Rosemary Demi

Parmesan Chicken Breast “ Martini “ 24
Sun Dried Tomatoes, Artichoke Hearts ~ Dry Vermouth Sauce

Baby Spinach Salad 12
Granny Smith Apples, Dried Cranberries, Goat Cheese, Crispy Bacon ~ Champagne Vinaigrette

Piccolo Surf and Turf 36
Filet Mignon Au Poivre and (2) Jumbo Shrimp Oreganata

Roasted Beet & Goat Cheese Salad 12
Baby Arugula, Beefsteak Tomatoes, Candied Walnuts ~ Shallot Sherry Vinaigrette

Insalata Del Fruta De Mare 16
Shrimp, Calamari, Mussels, Clams

Grilled Prime New York Sirloin 39
Portobello and Sage~ Sauteed Broccoli Rabe

Pan Seared Florida Mahi Mahi 28
Artichokes, Wild Mushrooms, Lemon, White Wine

14oz Doublecut Berkshire Pork Chop Pizzaiola 29
Peppers, Mushrooms and Onions~ Gorgonzola Croquette

Stuffed Free Range Chicken Breast 25
Walnut Pesto & Mozzarella ~ Sauteed Escarole

Organic Salmon Filet Oreganata 27
Fine Herbs, Lemon, White Wine ~ Sauteed Broccoli Rabe

Baked Pear and Grilled Endive Salad 11
Toasted Hazelnuts, Crumbled Bleu Cheese ~ Champagne Pear Vinaigrette

Duck Confit Salad 12
Organic Frisee, Toasted Candied Almonds, Dried Cranberries, Goat Cheese ~ Raspberry Dressing

***Grilled New York Prime Sirloin** 39
Red Wine Demi, Gorgonzola Cream ~ Homemade Fries and Broccoli Rabe

Crabmeat & Avocado Salad 13
Frisee, Orange Segments, Fennel, Herb Citrus Vinaigrette

Red Pepper Couscous Salad 11
Roasted Cauliflower, Chickpeas, Red Onion,
Feta, Walnuts, Herb Citrus Vinaigrette

** **15oz Bone in Berkshire Pork Chop** 27
Sautéed Granny Smith Apples ~ Calvados Brandy

Pan Seared Blackened Swordfish 29
Champagne Beurre Blanc

Heirloom Tomato Panzanella 11
Tuscan Bread, Roasted Peppers, Celery Hearts ~ E.V.O. Vinaigrette

Spring Vegetable Salad 12
Romaine, Radicchio, Fennel, Radish, Haricot Vert, Beets ~ White Truffle Vinaigrette

Lump Crabmeat Tacos 14
Spicy, Onion, Cilantro, Scallion & Tomato

Insalata Romana 11
Romaine, Radicchio, Endive, Tomato, Maytag Blue ~ Raspberry Vinaigrette

Chopped Romaine & Radicchio Salad 11
Roma Tomatoes, Toasted Almonds, Maytag Blue ~ Citrus Dijon Dressing

Roasted Monkfish "Ossobucco" 28
Braised with Herb Tomatoes

Roasted Beet & Goat Cheese Napoleon 11
Arugula & Roasted Pistachios