
APPETIZERS

CREAMY BURRATA CHEESE WITH
ROASTED BALSAMIC TOMATOES

baby arugula, chive oil
toasted crostini \$19

add Parma prosciutto \$6

HOMEMADE MEATBALLS OR
EGGPLANT MEATBALLS

house tomato sauce with shaved
parmesan and crostini \$18

ITALIAN CHICKEN WINGS

24 hour brine, dry rub, romano cheese
fresh basil, parmesan-peppercorn
dipping sauce (6) \$17 (12) \$30

PRINCE EDWARD ISLAND MUSSELS

fra diavolo OR bianco, with crostini \$18

LONG ISLAND LITTLE NECK CLAMS

casino OR oreganata \$20

TEMPURA COCONUT SHRIMP

toasted shredded coconut, piña colada
sauce \$21

TENDER FRIED CALAMARI

fra diavolo sauce and garli aioli OR
thai style \$22

ESCARGOT A LA

BOURGUIGNONNE

(8) large snails in the shell
garlic parsley butter, crostini \$24

CRISPY BLUE POINT OYSTERS

truffle aioli, thin sliced Parma prosciutto
\$6 EACH

COLD ANTIPASTO

FOR ONE \$22 FOR TWO \$39

18 MONTH PROSCIUTTO DI PARMA
CAPOCOLLO FROM CALABRIA

SWEET SOPPRESSATA

FRESH MOZZARELLA AND RIPE TOMATOES

12 MONTH GRANA PADANO

ASIAGO FRESCO

ACCOMPANIMENTS

ROASTED PEPPERS, MIXED ITALIAN OLIVES AND
TOASTED CIABATTA BREAD

RAW BAR

** OYSTERS ON THE 1/2 SHELL \$3.50 EACH

Oysterponds Shellfish Co. Orient, Long Island

** LITTLE NECK CLAMS ON THE 1/2 SHELL \$2.50 EACH

JUMBO SHRIMP COCKTAIL \$7.50 EACH

COLOSSAL LUMP CRAB COCKTAIL \$29

SALADS

TRICOLORE

radicchio, arugula, endive, white balsamic vinaigrette
choice of crumbled blue cheese, goat cheese or shaved parmesan \$17

PICCOLO WEDGE

chilled iceberg lettuce, ripe tomatoes, creamy blue cheese dressing
crisp bacon bits \$17

POACHED PEAR

organic mesclun greens, candied walnuts, port wine dressing and
crumbled blue cheese \$17

GREEK

romaine lettuce, dolmades, pepperoncini, red onions, cucumbers
tomatoes, mixed olives and feta \$17

** CLASSIC CAESAR

FOR ONE \$17 FOR TWO \$34

PASTA

PENNE ALLA VODKA \$27

"Jack Kelly Style" add chicken cutlet \$7

PAPPARDELLE BOLOGNESE \$29

ground veal, pork and beef, house tomato sauce and a touch of cream

GNOCCHI AL PESTO \$29

basil cream sauce with pignoli nuts add chicken cutlet \$7

ORECCHIETTE CAROLINE \$29

little ear pasta, hot and sweet sausage, broccoli rabe, fresh tomatoes
garlic and oil, toasted bread crumbs

SHORTRIB CANNELONI \$32

truffle cream sauce with peas

LINGUINE WITH WHITE CLAM SAUCE \$32

little neck clams sauteed in white wine, garlic and oil

SEAFOOD FRA DIAVOLO \$39

jumbo shrimp, calamari, little neck clams, PEI mussels over linguine

FRUTTI DI MARE "NADINE AND JAYME STYLE" \$39

jumbo shrimp, little neck clams, hot cherry peppers in a white wine sauce
over escarole OR linguini

Before placing your order, please inform your server if a person in your party has a food allergy. *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 borne illness especially if you have certain medical conditions.

ENTREES

BRANZINO ROBERTO \$35

lightly breaded, lemon white wine sauce with fresh tomatoes and basil
winter vegetable medley and basmati rice

SHRIMP ALLA PEGGY \$39

shrimp oreganata served over capellini pomodoro

SCAMPI PICCOLO \$45

jumbo shrimp with Roman long stem artichoke hearts
served over capellini or winter vegetable medley and basmati rice

ORGANIC SCOTTISH SALMON FILLET OREGANATA \$45

topped with lump crabmeat, herbed breadcrumbs and beurre blanc sauce
winter vegetable medley and basmati rice

CHICKEN SCARPARELLO \$32

boneless breast of chicken, hot and sweet sausage, roasted peppers, onions and mushrooms
house-made mashed potatoes

"TEDESCO" FREE RANGE HALF CHICKEN IN NATURAL JUS \$35

winter vegetable medley and house-made mashed potatoes

CLASSIC PARMIGIANA WITH LINGUINE POMODORO

eggplant \$27, chicken \$29, veal scallopini \$38, pork chop \$38, shrimp \$39, veal chop \$59

"MILANESE STYLE DISHES"

chicken \$29, veal scallopini \$38, pork chop \$38, veal chop \$59
topped with chopped tricolor salad and shaved parmesan, house-made mashed potatoes

PORK CHOP ALLA "TOOMEY" \$38

schnitzel style, layered with prosciutto, tomatoes, marsala mushroom sauce and melted mozzarella
served with capellini marsala OR winter vegetable medley and house-made mashed potatoes

VEAL CHOP VALDOSTANO OR "FLAHERTY" \$59

stuffed with Parma prosciutto, parmesan and mozzarella cheese brandy mushroom sauce OR spicy vodka sauce
winter vegetable medley and house-made mashed potatoes

* GRILLED PRIME MEATS ALL SERVED A LA CARTE

10 OZ CENTER-CUT FILET MIGNON \$59

14 OZ N.Y. STRIP STEAK \$59

18 OZ CENTER-CUT RIB VEAL CHOP \$65

ACCOMPANIMENTS

AU POIVRE SAUCE \$6

MUSHROOM SAUCE \$6

BLUE CHEESE CRUST \$6

GRILLED JUMBO SHRIMP \$7.50 PER PIECE

SIDES

SAUTEED, STEAMED OR BURNT BROCCOLI \$12

SAUTEED SPINACH \$13

SAUTÉED MUSHROOMS \$12

SAUTEED ONIONS \$10

BROCCOLI RABE \$13

ESCAROLE WITH WHITE BEANS AND PANCETTA \$15

HAND CUT FRENCH FRIES \$10

HOUSE-MADE MASHED POTATOES \$10

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