



Easter Menu

STARTERS

Buffalo Mozzarella Tower

Stacked ripe tomatoes, roasted red peppers, prosciutto and kalamata olives, drizzled with balsamic and EVOO 24

Zucchini Flowers

Egg battered and stuffed with ricotta, finished with mascarpone cream sauce 18

Fried Calamari

Lightly breaded and fried, served with housemade marinara and lemon wedges 22

Blue Point Oysters (6)

Freshly shucked, served on the half shell with classic mignonette, cocktail sauce, tabasco sauce 19

Seafood Bisque

Creamy bisque made with shrimp, crab, and scallops, finished with fresh herbs 16

Entrees Include House Salad

CARNE

Filet Mignon

Grilled to perfection, roasted carrot harissa puree served with skin-on red bliss mashed potatoes 65

Lamb Chops

Finished with a mixed mushroom sauce, served with string beans, carrots and skin-on red bliss mashed potatoes 58

Prime Rib

Seasoned with a blend of fresh herbs, served with savory au jus, carrots and skin-on red bliss mashed potatoes
16 oz Queen Cut 52 18 oz King Cut 58

LE PASTA & MORE

Add Chicken +7 Add Shrimp +12

Rigatoni Buccia Di Limone

Tossed with caramelized cauliflower, onions, capers, brown butter, lemon zest, topped with breadcrumbs 26

Paccheri Pasta

Sautéed with garlic, grape tomatoes, mussels, and white cannellini beans, finished in a white wine sauce 42

Rigatoni alla Vodka

With parma prosciutto in a vodka cream sauce and a touch of marinara 28

Melanzane Parmigiana

Battered eggplant baked with marinara sauce, topped with fresh mozzarella over capellini 28

PESCE

Lobster Ravioli

Tossed with lobster meat served in anisette lobster bisque sauce 46

Chilean Sea Bass and Shrimp

Topped in a limoncello cream sauce, served with skin-on red bliss mashed potatoes 56

Pan Seared Salmon

Served with Roasted Beet and Blood Orange Puree on a Bed of Asparagus 48

Branzino Filet

Pan-seared with Grape Tomato and Basil Concassé, Topped with Lump Crabmeat 52

POLLO & VITELLO

Served over Capellini

Anthony's Parmigiana

Topped with vodka sauce, buffalo mozzarella cheese and fresh ricotta C 35 V 42

Parmigiana

Topped with marinara and mozzarella cheese C 27 V 33

Marsala

Mixed mushrooms in a marsala wine sauce C 27 V 33

Francese

Egg-battered and finished with a lemon butter sauce C 27 V 33

