

NEW YEAR'S FEATURES

ANTIPASTI

Arancini Caprese 14

· arborio rice+fresh mozzarella+parmigiano reggiano+fresh san marzano pomodoro sauce+housemade pesto+ricotta dollop ·

New England IPA Chowder 12

· great lakes eliot ness IPA+fresh clams+mussels+ pancetta+potato+smoked salmon+chives ·

Oysters 18

· your choice of fried or on the half shell 6 fresh conway cup oysters..sweet and briny with a clean and sweet finish OR polenta crusted and fried+basil remoulade ·

Lobster Burrata Cocktail 24

· freshly picked lobster meat+imported truffle burrata+roasted tomatoes+truffle vinaigrette ·

Crab Cakes 16

· colossal crabmeat+minced fresh halibut+sweet pepper aioli+basil remoulade+microgreens ·

Frutti di Mare Platter 32

· medley of fresh seafood+calabrian cocktail sauce+house mustard sauce ·

PRIMI

Lobster Bucatini Fra Diavolo 34

· imported bucatini+freshly picked lobster meat+spicy san marzano sauce+herbs · substitute gluten free spaghetti (+\$4)

Penne alla Vodka e Gamberi 32

· imported penne+fresh vodka sauce+fresh shrimp · substitute gluten free spaghetti (+ \$4) add fresh lobster tail (+\$24)

Penne ai Quattro Formaggi 28

· penne+fontina+parmigiano reggiano+pecorino romano+gorgonzola dolce+breadcrumbs · add lobster claw meat +15/ sindoni's sausage +6/ flat iron steak +17

SECONDI

Prime Filet 42

· 8 ounce prime filet+rosemary and garlic infused bath+potato truffle gratin+asparagus · add a FRESH lobster tail OR 6 shrimp and make it "mare e monti" ...surf and turf! (+\$24)

Pollo al Mattone~Chicken Under A Brick 28

· organic half chicken+lemon+garlic+rosemary+cooked under a brick in our wood fired oven · served with rosemary wood roasted potatoes and broccoli rabe

ADDITIONS

Truffle Au Gratin Potatoes +10

Red Wine and Mushroom Demi +6

FRESH Lobster Tail +24