

APPETIZERS

Fritto Misto - rock shrimp, calamari, zucchini chips long hot peppers, spicy tomato sauce	16	Short Rib Dumplings - ricotta, wild mushrooms, Parmigiano-Reggiano, balsamic glaze	17
*Tuna Tartar - wasabi tabiko, cucumbers, cilantro, avocado, house made chips	21	BBQ Bacon & Shrimp - slab bacon, grilled shrimp garlic honey BBQ sauce	20
Clams Oreganata - Little Neck clams, lemon, white wine and butter sauce	15	Charcuterie Board - Chef's selection of assorted meats and cheeses	24
Grilled Octopus - potato, red onion, olive oil, lemon 19			
The Meatball - pork, veal, beef, Parmigiano-Reggiano, ricotta, tomato basil sauce 26			

SALADS

*Caesar Salad - baby romaine, Parmigiano-Reggiano croutons, house-made dressing	15	Wedge Salad - baby iceberg, bacon, tomato, red onion, blue cheese dressing	15
Baby Kale - apples, almonds, endive, gorgonzola, orange vinaigrette	14	Tony's Salad - mixed greens, cherry tomato, olives, fresh mozzarella, red onion, honey balsamic vinaigrette	14
Burratta - prosciutto, figs, dwarf pears, arugula, truffle honey 21			

RAW BAR

*East Coast Oysters	3 ea	Crabmeat Cocktail	24
*West Coast Oysters	5 ea	Seafood Cocktail	32
Jumbo Shrimp Cocktail	6 ea	Lobster Cocktail	15
*King Tower - Maine lobster, shrimp, Blue Point & Kumamoto oysters, Little Neck clams, colossal crab meat 99			

PASTA

Penne Vodka - bacon, pancetta, prosciutto, tomato cream sauce	24	Cavatelli Con Sausage - sausage, broccoli rabe, cannellini beans, garlic, olive oil	25
Rigatoni Bolognese - pork, veal, beef, ricotta salata	24	Gnocchi - ricotta gnocchi, sundried tomato, peas, arugula, pesto	24
Tagliatelle Truffle - black truffle, cream, truffle romano cheese, lobster tail	38	Fettucine Riva - shrimp, Little Neck clams, P.E.I mussels, colossal crab meat, saffron, garlic, cream	34
Ravioli Pomodoro - four cheese ravioli, tomato, basil, garlic, Parmigiano-Reggiano	23	Spaghetti Pizzaiola - filet mignon, bell peppers, onions, garlic, tomato, port wine, ricotta salata	32



THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS REDUCES THE RISK OF FOODBORNE ILLNESS
20% GRATUITY ADDED TO PARTIES OF 8 OR MORE

CHICKEN & VEAL

Chicken Martini - panko breadcrumbs, peas, lemon, white wine, spinach, roasted potatoes	26	Veal Capricciosa - arugula, cherry tomatoes, fresh mozzarella, citrus vinaigrette	32
Chicken Scarpariello - sausage, hot cherry peppers, artichokes, potato crisps	28	Veal Valdostana - prosciutto, fresh mozzarella, fingerling potatoes, porcini brandy cream sauce	34
Veal Chop Parmigiana - pounded thin, fresh mozzarella, capellini pasta	49		

CHEF'S SPECIALTIES

Berkshire Pork Chop - hot cherry peppers, garlic mashed, chili strands, port wine reduction	34	Chilean Sea Bass - filo shirt, shrimp, asparagus risotto, lobster bisque sauce	44
Colorado Rack of Lamb - dijon mustard crusted, garlic mashed potatoes, lamb au jus	46	Peppercorn Crusted Tuna - red onion, corn, bell pepper Succotash, dijon cream sauce	39
King Crab Legs - oreganata style	56	Branzino - whole fish, Meuniere sauce	36

DRY AGED STEAKS

USDA Prime - dry aged 28 to 35 days for maximum tenderization & flavor Brought to you by Allen Brothers

10 oz Filet Mignon	49	<u>Steak Additions</u>	
24 oz T-Bone	56	4oz Lobster Tail	15
28 oz Long Bone Ribeye	76	Oscar - crabmeat, asparagus, Bearnaise sauce	15
48 oz Porterhouse for Two	115	King Crab Legs - oreganata style	25
18 oz Bone in NY Strip	56		
18 oz Double Cut Veal Chop	65		

SAUCES

Gorgonzola Melt	5	Bearnaise	3
Truffle Butter	5	Horseradish Cream	3

SIDES

Asparagus - grilled, parmesan crusted	12	Loaded Baked Potato - bacon, sour cream	12
Broccoli Rabe - garlic, olive oil, red pepper flakes	12	Lobster Truffle Mac & Cheese	15
Brussels Sprouts - pancetta, shallots, honey	12	Long Hot Peppers - sauteed, garlic, olive oil	9
Charred Broccoli - parmesan, red pepper flakes	10	Sautéed Mushrooms - garlic, olive oil	12
Creamed Corn - parmesan breadcrumb crust	10	Shoestring French Fries	9
Creamed Spinach	10	Shoestring Onion Rings	10
Garlic Mashed Potato	9	Truffle Fries - truffle oil, Parmigiano-Reggiano	10



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