

SEAFOOD COCKTAIL SELECTIONS • *Ask Your Captain*

ANTIPASTI

<i>Carpaccio Piemontese</i> 28	<i>Oysters Posillipo</i> 28
<i>Beets Siciliana</i> 20	<i>Calamari Marco</i> 24
<i>Octopus Pizzaiolo</i> 29	<i>Prosciutto & Melon</i> 27
<i>Eggplant & Zucchini Scapece</i> 23	<i>Assorted Baked Clams</i> 25

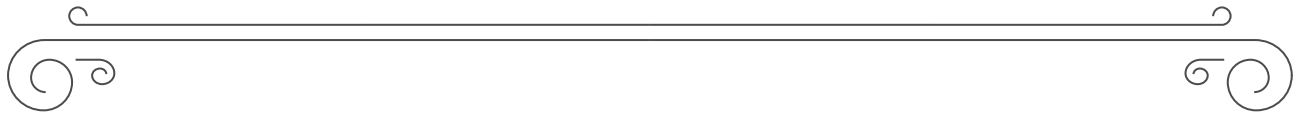
ZUPPA E INSALATE

<i>Minestrone</i> 20	<i>Caprese</i> 24
<i>House Chopped</i> 22	<i>Caesar alla ZZ</i> 25

MACARONI

<i>Tortellini al Ragu</i> 34	<i>Orecchiette Daniele</i> 30
<i>Lobster Ravioli</i> 39	<i>Spaghetti Pomodoro</i> 28
<i>Linguini Vongole</i> 36	<i>Spicy Rigatoni Vodka</i> 32
<i>Angel Hair AOP</i> 25	<i>Fettuccine con Funghi</i> 32
<i>Lasagna Verde (please inquire)</i>	

— A PIACERE *—*



PESCI

Bass Alison 43 *Jumbo Shrimp Scampi 24/pp* *Dover Piccata m/p*
Salmon Oreganata 49 *Whole Branzino 95* *Scallops Marechiara 43*
Lobster Fra Diavolo m/p



CARNI

Veal Marsala 65 *Chicken Massimo 40*
Veal Parmesan 72 *Chicken Scarpariello 42*

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Pork Chop & Peppers 40 *Ribeye Diana 58*
Double Lamb Chops m/p *Cherry Pepper Ribs 39*
Prime Porterhouse (for two) m/p

All steaks & chops grilled on charcoal



CONTORNI . 18

Broccoli Rabe • *Potatoes Louie* • *Funghi Trifolati*
Corn Tartufato • *Artichoke Hearts*

