

SEAFOOD COCKTAIL SELECTIONS • *Ask Your Captain*

ANTIPASTI

<i>Carpaccio Piemontese</i> 31	<i>Calamari Marco</i> 29
<i>Beets Siciliana</i> 21	<i>Prosciutto & Mozzarella</i> 29
<i>Octopus Pizzaiolo</i> 36	<i>Assorted Baked Clams</i> 36
<i>Eggplant & Zucchini Scapece</i> 24	<i>Sizzling Pancetta</i> 27

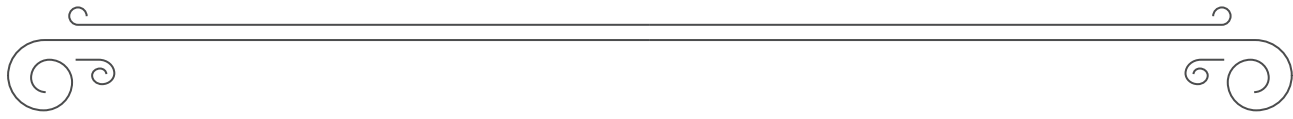
ZUPPA E INSALATE

<i>Minestrone</i> 26	<i>Gorgonzola</i> 25
<i>House Chopped</i> 24	<i>Caesar alla ZZ</i> 27

MACARONI

<i>Tortellini al Ragu</i> 35	<i>Orecchiette Vito</i> 31
<i>Lobster Ravioli</i> 49	<i>Spaghetti Puttanesca</i> 29
<i>Linguini Vongole</i> 47	<i>Spicy Rigatoni Vodka</i> 34
<i>Angel Hair AOP</i> 26	<i>Fettuccine con Funghi</i> 33
<i>Lasagna Bianco (please inquire)</i>	

— **A PIACERE** *—*



PESCI

Bass Alison 44 *Jumbo Shrimp Scampi 32/pp* *Dover Piccata mp*
Salmon Oreganata 51 *Lobster Fra Diavolo mp* *Whole Branzino 95*



CARNI

Veal Marsala 95 *Chicken Massimo 45*
Veal Parmesan 89 *Chicken Scarpariello 50*

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Pork Chop & Peppers 46 *Ribeye Diana 95*
Double Lamb Chops mp *Cherry Pepper Ribs 43*
Prime Porterhouse (for two) 290

All steaks & chops grilled on charcoal



CONTORNI • 19

Broccoli Rabe • Potatoes Louie • Funghi Trifolati
Squash Agrodolce • Artichoke Hearts

