

SEAFOOD COCKTAIL SELECTIONS • *Ask Your Captain*

ANTIPASTI

<i>Carpaccio Piemontese</i> 28	<i>Oysters Posillipo</i> 30
<i>Beets Siciliana</i> 20	<i>Calamari Marco</i> 28
<i>Octopus Pizzaiolo</i> 32	<i>Prosciutto & Mozzarella</i> 29
<i>Eggplant & Zucchini Scapece</i> 23	<i>Assorted Baked Clams</i> 32

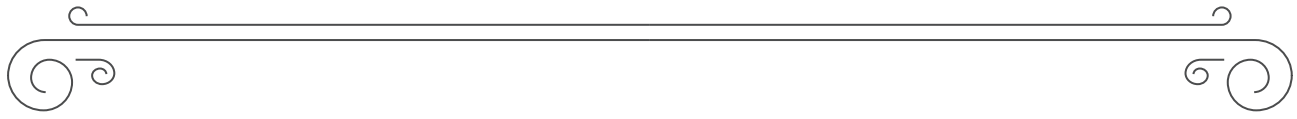
ZUPPA E INSALATE

<i>Wedding Soup</i> 25	<i>Gorgonzola</i> 27
<i>House Chopped</i> 22	<i>Caesar alla ZZ</i> 26

MACARONI

<i>Tortellini al Ragu</i> 34	<i>Orecchiette Vito</i> 30
<i>Lobster Ravioli</i> 43	<i>Spaghetti Puttanesca</i> 28
<i>Linguini Vongole</i> 38	<i>Spicy Rigatoni Vodka</i> 32
<i>Angel Hair AOP</i> 25	<i>Fettuccine con Funghi</i> 32
<i>Lasagna Bianco (please inquire)</i>	

— **A PIACERE** *—*



PESCI

Bass Alison 43 *Jumbo Shrimp Scampi 28/pp* *Dover Piccata m/p*
Salmon Oreganata 49 *Whole Branzino 95* *Scallops Marechiara 48*
Lobster Fra Diavolo m/p



CARNI

Veal Marsala 74 *Chicken Massimo 43*
Veal Parmesan 72 *Chicken Scarpariello 42*

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Pork Chop & Peppers 45 *Ribeye Diana 75*
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*
Squash Agrodolce . *Artichoke Hearts*

