

ANTIPASTO | APPETIZERS

SHRIMP COCKTAIL | 16

Cocktail sauce, grilled lemon

GRILLED FLATBREADS | 10

Classic Style | Roasted garlic butter, baby spinach, caramelized shallot, gorgonzola
Margarita Style | Cherry tomato, fresh mozzarella, fried basil, marinara

CALAMARI AND ZUCCHINI FRITTI | 14

Marinara, grilled lemon, lemon aioli

FARMERS CHEESE GNOCCHI | 10

Resort-Made Puttanesca Style | Diced tomato, Kalamata olives, capers, garlic, and Parmigiano-Reggiano

MUSSELS FRA DIAVOLO | 13

Stewed marinara, chili flakes, white wine, garlic crustini

BRUSCHETTA | 9

Vine ripe tomato, red onion, Parmigiano-Reggiano, balsamic glaze

BANANA PEPPER CAKES | 12

Hungarian pepper, Parmigiano-Reggiano, risotto, marinara, basil

MEAT AND CHEESE BOARD | 18

Coppa Americana, prosciutto, speck, Parmigiano-Reggiano, gorgonzola, Buffalo mozzarella, marinated artichokes, olives, sun-dried tomato

EGGPLANT PARMESAN | 11

Lightly breaded and fried eggplant medallions, marinara, melted mozzarella, chiffonade basil

SEAFOOD PLATTER | SMALL 75 | LARGE 120

Lobster tail, gulf shrimp, Alaskan King Crab, clams, oysters, shallot mignonette, cocktail sauce, grilled lemon

ZUPPA | SOUPS

ITALIAN WEDDING | 9

Spinach, meatballs, orzo, chicken broth, Parmigiano-Reggiano

PASTA FAGIOLE | 8

Italian sausage, red and white bean, crushed tomato, D'italini pasta

CHEF'S SOUP DU JOUR | 8

INSALATA | SALAD

HEIRLOOM TOMATO CAPRESE | 11

Fresh mozzarella, sea salt, frisse, balsamic

CAESAR | 10

Baby romaine, prosciutto crisp, Parmigiano-Reggiano, croutons, white anchovy

ROASTED BEET AND FRIED GOAT CHEESE | 10

Red and golden beets, arugula, fried goat cheese, candied pistachios, balsamic glaze

INSALATA VERDE | 9

Mixed baby greens, cucumber, tomato, olives, white balsamic vinaigrette

B.L.T. SALAD | 12

Apple wood smoked bacon, cherry tomato, iceberg lettuce, creamy bacon tomato ranch

PRIMI PIATTI | PASTA

SPAGHETTI CLASSICO | 18

Meatballs or house-made sausage, marinara sauce

CHICKEN AND BROCCOLI ALFREDO | 19

Grilled chicken breast, sweet peppers, steamed broccoli, fettuccini pasta, Alfredo sauce

LINGUINE WITH CLAM SAUCE | 20

White or Red | Baby clams, white wine, fresh herbs, little neck clams

LASAGNA BOLOGNESE | 20

Seasoned pork, beef and veal, ricotta, basil, and mozzarella

LOBSTER RAVIOLI | 26

Lobster and tarragon cream sauce, Maine lobster meat, micro greens

MUSHROOM RAVIOLI | 24

Pancetta and truffle cream sauce, truffle oil, fried sage

BUCATINI CARBONARA | 24

Grilled chicken, crispy pancetta, Parmigiano-Reggiano, sweet peas, and wild mushroom

VEAL PARMIGIANA | 32

Veal tenderloin medallions, traditionally prepared, spaghettini, marinara

CHICKEN PARMIGIANA | 26

Traditionally prepared spaghettini, marinara

SICILIAN CHICKEN AND SAUSAGE | 26

Pan seared chicken scaloppini, sweet Italian sausage, red pepper, sautéed onions, marinara, basil, penne pasta

MUSSELS, SHRIMP, AND CALAMARI WITH BLACK PASTA | 28

Squid ink pasta, saffron cream, shaved asparagus, blistered tomato

CARNE | MEAT

FILET MIGNON | 8 oz 39

Truffled fingerling potato, red wine demi

BONE-IN RIB EYE | 20 oz 46

Rosemary marble potatoes, red wine demi

CAST IRON NY STRIP | 14 oz 39

Semolina dusted fried onion, pan fried potatoes, la Cascata butter

DOMESTIC RACK OF LAMB | 46

Oven dried tomato, garlic infused potatoes, pistachio and herb crust, mint demi

GRILLED TUSCAN STYLE PORK CHOP | 34

Cannellini beans, stewed tomato, green olives, spinach, aged balsamic vinegar

VEAL OSSO BUCCO | 42

Parmesan risotto, roasted cipollini onions, wild mushrooms, citrus gremolata

GRILLED VEAL CHOP SALTIMBOCCA | 42

Prosciutto di parma, Buffalo mozzarella, sage, red wine mushroom demi, arugula salad

TOPPINGS

TRUFFLE BUTTER | 3
MARSALA MUSHROOMS AND ONIONS | 3
MELTED GORGONZOLA | 3

ADD ON

BUTTER POACHED MAINE LOBSTER TAIL | 38
GRILLED SHRIMP | 15
½ LB KING CRAB LEGS | 37

PESCE | FISH

FAROE ISLAND SALMON | 30

Roasted garlic spinach, fingerling potato, fried capers, dill cream

PAN SEARED SEA SCALLOPS | 32

Parmesan risotto, crispy shallots, cherry tomatoes, balsamic glaze

CHILEAN SEA BASS | 39

Eggplant caponata, preserved lemon butter sauce, roasted red pepper, micro greens

BUTTER POACHED

WHOLE MAINE LOBSTER | 52

Saffron risotto, Parmigiano-Reggiano, asparagus tips, drawn butter

SEAFOOD PIATTO | 48

Three jumbo shrimp, three diver scallops, Maine lobster meat, crab meat, asparagus, scampi sauce

CONTORNO | SIDES

MEATBALLS OR HOUSE-MADE SWEET SAUSAGE | 7

TRUFFLED FINGERLING POTATO | 7

RISOTTO OF THE DAY | 7

SAUTÉED BROCCOLINI | 7

GRILLED ASPARAGUS | 7

SAUTÉED SPINACH, GARLIC AND ROASTED TOMATO | 7

SIDE PASTA - MARINARA, BLUSH, ALFREDO, BASIL PESTO | 7