



Antipasti

Carpaccio di Tonno 25
thinly sliced seared fresh Hawaiian Ahi tuna*

Cocktail di Gamberoni 19
jumbo Brownsville Gulf shrimp cocktail

Blue Crab Stuffed Avocado 23
pitted avocado stuffed with blue crab
meat and topped with Louis sauce

Salmone Affumicato 19
sliced Scottish smoked salmon*

Vongole Casino 18
Cherrystone clams, gratinated with bacon

Escargot Casino 19
snails sautéed in parsley-butter and garlic

Gnocchi al Tartufo 28
hand made potato and semolina dumplings
sautéed with Reggiano and served with
fresh white truffles from Chianti

Tuna Tartare 25
raw fresh Hawaiian Ahi tuna with pine nuts*

Cozze alla Marinara 17
PEI mussels sautéed in a marinara sauce

Ostriche al Limone 21
our very own Rex Platinum oyster is
plump and buttery with a medium
brininess to compliment a sweet finish*

Ostriche Rockefeller 25
stuffed oysters with spinach,
béchamel and Pernod

Minestre e Insalate

New England Clam Chowder 13
made from scratch with baby clams

Insalata di Cavolo 14
local kale tossed in a homemade buttermilk ranch
dressing, hand cut Virginia bacon,
California dates and shaved Vidalia onion

Insalata Tommaso 12
a combination of fresh greens and vegetables tossed with
extra virgin olive oil vinegarette and Parmesan cheese

Insalata Piatta 16
sliced tomato, avocado and asparagus
served with a vinaigrette dressing

Insalata di Cesare 12
classic Caesar salad*

Insalata Caprese 19
fresh milk mozzarella topped with confit
San Marzano tomato, basil leaves and oregano

Pasta

Linguine alla Aragosta 45
Maine lobster served over linguine in a
lobster and tomato bisque cream sauce

Penne alla Romana 27
short cut pasta sautéed with mild Italian sausage,
fresh tomato sauce, cream and Parmesan cheese

Tortellini alla Panna 27
ring shaped noodles filled with veal, sautéed in a light
cream sauce and topped with Parmesan cheese

Agnolotti alla Fiorentina 27
homemade pasta stuffed with spinach and ricotta
cheese, sautéed in cream and Parmesan cheese

Linguine alla Pescatora 31
sea scallops, shrimp, baby clams, mussels and squid
sautéed in garlic, crushed red pepper and white wine

Linguine alle Vongole 27
tossed with baby clams, garlic, virgin olive oil, crushed
red pepper and parsley / *o rosse*: with fresh tomato sauce

** contain raw or undercooked ingredients consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborn illness, especially if you have certain medical conditions*



Pesce

Chilean Sea Bass 50

grilled with fresh rosemary, garlic
and extra virgin olive oil

Flounder alla Carne di Granchio 48

wild North Carolina flounder stuffed with
jumbo lump blue crab meat

Rock Fish Scaloppine 42

wild Chesapeake Bay striped bass thin sliced
and sautéed with olive oil, white wine and capers

Wild Tasmanian Salmon 45

grilled and served fresh, from Tasmania*

Scampi alla Aglio 45

jumbo Brownsville Gulf shrimp lightly
dusted with flour and sautéed with butter,
garlic, white wine and fresh lemon

Branzino alla Griglia 45

fresh filet of Mediterranean Sea Bass

Vitello

Ossobuco alla Milanese 52

oven baked veal shank with minced vegetables, served over risotto with Spanish saffron

Scaloppine di Vitello Landini 38

milk-fed veal scaloppini sautéed in butter, white
wine, homemade brown sauce, mushrooms,
melted mozzarella cheese and asparagus

Lombata di Vitello alla Griglia 46

veal chop, grilled to perfection

Scaloppine di Vitello alla Calabrese 38

thinly sliced milk-fed veal sautéed in butter,
white wine, capers and a touch of tomato,
topped with ham and mozzarella cheese

Scaloppine di Vitello al Limone 36

thinly sliced milk-fed veal dusted with flour and
sautéed in butter, lemon and white wine

Pollo, Manzo e Agnello

Suprema di Pollo Bolognese 28

tender locally raised organic free-range chicken
breast sautéed in butter, stock and white wine, topped
with mozzarella cheese and homemade tomato sauce

Bistecca di Manzo alla Griglia 43

14 oz. of U.S.D.A. Prime sirloin beef, hand-cut and
grilled to perfection, served with crispy French fries*

Mare e Monti Filet Mignon 75

10 oz. medallion of U.S.D.A. Prime beef tenderloin,
served with asparagus and lobster risotto*

Costatine di Agnello alla Griglia 69

grilled domestic lamb chops served with
a grilled Portabella mushroom and tomato*

Filetto di Wellington 55

U.S.D.A. Choice tenderloin with
prosciutto and paté, wrapped in puff pastry,
served with a Madeira demi glace*

Braised Short Ribs 40

braised beef short ribs served with
demi glace over mushroom risotto*

Dolce

Please ask your server for our dessert menu

Happy Holidays from our family to yours!

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