



# Happy Valentine's Day

## 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\***

Scottish sliced smoked salmon

### **Vongole Casino 18**

Cherrystone clams, gratinated with bacon

### **Tuna Tartare 25\***

raw fresh Hawaiian Ahi tuna with pine nuts

### **Cozze alla Marinara 17**

PEI Canadian mussels sautéed in a marinara sauce

### **Ostriche al Limone 21\***

our very own Sea 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

### **Minestra di Lenticchie 10**

lentil soup

### **Insalata Piatta 16**

sliced tomato, avocado and asparagus served with a vinaigrette dressing

### **Insalata di Cesare 12\***

classic Caesar salad

### **Insalata de 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 vinaigrette and Parmesan cheese

### **Buffalo Milk Burrata 21**

Roasted pistachio & pine nut buffalo cream, dressed with basil oil and sea salt

## Pasta

### **Linguine alla Aragosta 42**

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 Seabass 50**

grilled with fresh rosemary, garlic  
and extra virgin olive oil

### **Flounder alla Carne di Granchio 48**

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

### **Scaloppine di Vitello Landini 38**

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

### **Costata di Vitello alla Griglia 46**

veal rack, roasted and 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

### **Filetto di Bue alla Griglia 49\***

10 oz. medallion of U.S.D.A. Choice tenderloin,  
hand-cut and grilled to perfection

### **Costatine di Agnello alla Griglia 60\***

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 truffle pate, wrapped in puff pastry,  
topped with a Madera demi glace

### **Braised Short Ribs 40\***

braised short ribs served with  
demi glace over mushroom risotto

## Dolce

**Please ask your server for our dessert menu**

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