

Aperitivi

BELLINI	<i>Prosecco with White Peach Puree</i>	\$10
VENETIAN SPRITZ	<i>Aperol, prosecco, soda</i>	\$10
RHUBARB DAQUIRI	<i>Rhubarb, Tommy Bahama Rum, lime</i>	\$10
DARK & STORMY MARTINI	<i>Canton Ginger Liqueur, Goslings Rum, lime</i>	\$10
RASPARI MARTINI	<i>Van Gogh Orange Vodka, Campari, raspberry</i>	\$10

Beer Bottles

Coors Light ... 5	Budweiser ... 5
Heineken ... 5.50	Amstel Light ... 5.50
Spaten Optimator ... 5.50	
Southampton "Double White" ... 5.50	
Becks Non Alcoholic ... 5	

Tap Beer

Peroni ... 6.25
Greenport Harbor Ale ... 6.25

Scotch

Glenfiddich 12 yr ... 10
Bunnahabhain 12yr ... 10
Bunnahabhain 18 yr ... 18
<i>Johnnie Walker Blue ... 45</i>

Cold Beverages

Pellegrino Lemonata ... 3.50
Water, Santa Lucia Frizzante or Naturale ... 7 ^{1 liter}
Soda ... 2.75 Juice ... 3.00

* *NEW* Peconic Bay Winery *Verjus*
non -alcoholic -*Cabernet Sauvignon*
\$5 glass \$16 bottle

~ Antipasti ~

*Seared Tuna 14

fried arugula, roasted peppers, hot pepper oil, vincotto

Stuffed Artichoke 10

Breadcrumbs, pecorino romano, olive oil, fresh herbs, garlic and shallots

Eggplant Sorrentino 11

Parma prosciutto, ricotta, fresh mozzarella

Mozzarella di Bufalo 14

Roasted Peppers, Prosciutto di Parma, ev olive oil, vincotto

Tomato Bruschetta 18 (*for 2*)

Vine ripe tomatoes, ev olive oil, basil, balsamic, gorgonzola
grilled Tuscan bread

Calamari di Pomodori 12

Sautéed calamari, plum tomato sauce, chile pepper, basil oil
grilled Tuscan bread

Cozze en Bianco 12

Mussels, ev olive oil, butter, wine, garlic, Parmigiano Reggiano, gremolata

Italian Antipasto 12

Chef's Selection of Italian salumi, cheeses, olives, artichoke heart

Baked Clams 9

Pecorino Romano, garlic and herb, breadcrumbs

~ Insalata ~

Touch of Venice Insalata 9

Satur Farms mesclun mix, vine ripe tomato, olives, fresh mozzarella

Baby Spinach Insalata 12

Gorgonzola, crispy pancetta, vine ripe tomato, walnuts, lemon- walnut oil vinaigrette

Tuscan Insalata 12

Arugula, endive, and radicchio, roasted red peppers, Parmagiano Reggiano, tomato- basil vinaigrette

Fried Calamari Insalata 18 (*for 2*)

Polenta dusted calamari tossed with mixed greens, peppers, Parmagiano Reggiano citrus~ truffle oil vinaigrette

~ Pasta ~

Garganelli 21

Sautéed broccoli rabe and Berkshire pork sausage, roasted peppers

Tagliatelle 24

Shrimp and Scallops, preserved lemons, olives, capers, ev olive oil

Chittari 21

North Fork little neck clams, sopressata, ev olive oil, gremolata

Rigatoni 19

Plum tomato sauce, grilled Berkshire pork sausage, ricotta cheese

Linguine 24

Shrimp and clams, spicy cherry tomato sauce, basil oil

~ Entrée ~

Chicken Briano 23

Prosciutto and mozzarella, in a light wine sauce, artichoke hearts, asparagus, mushrooms, fresh tomato, cappellini

Gamberi alla Griglia 24

Grilled jumbo shrimp, garlic, ev olive oil, lemon, fresh vegetables, cappellini

*Grilled Swordfish alla Abruzzo 27

Roasted pepper lime sauce, asparagus, artichoke hearts, sweet potato fries

*Grilled Tuna Capri 27

Ev olive oil, fresh tomato, capers, sundried tomatoes, olives, purple potatoes

*Bistecca Tuscany 36

Vintage Natural NY Strip, Tuscan ev olive oil, lemon, garlic, parsley, broccoli rabe, potato

Veal Rollatini 25

Parma prosciutto, mozzarella and Pecorino, porcini ~ marsala wine sauce, rice ball

Veal Parmigiana 21

Parmigiano Reggiano, fresh mozzarella, garganelli pasta

Contorni 10

Broccoli Rabe ~ Spinach ~ Mushrooms

*This item may be cooked to your liking.

Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food born illness.

Especially if you have certain medical conditions.