



Appetizers

Duck Meatballs – smoked Gouda, crispy polenta, mushroom brandy sauce	\$17
Crispy Calamari – Peppadew pepper chili glaze	\$14
Clams – little neck clams, diced tomatoes, basil, white wine garlic broth	\$18
Spicy Shrimp – mango, kiwi, light Peppadew chili glaze	\$17
Vegetable Stack – grilled eggplant, zucchini, tomato, mozzarella, pomodoro sauce	\$12
Burrata – creamy mozzarella, tomato, cucumber, balsamic glaze, first pressed olive oil	\$14

Salads (add colossal shrimp \$4.50 ea. / add chicken \$7)

Mezzanotte – mixed greens, crispy goat cheese, dried figs, apples, pears, hazelnuts, white balsamic vinaigrette	\$16
Caesar – Parmesan crostini & white anchovy	\$12
Arugula – shaved Parmesan, pine nuts, first pressed olive oil, lemon	\$13

Pasta (gluten free pasta \$3/\$4)

	appetizer / entree
'Crazy' Lasagna – free form lasagna, Chef's 3 meat Bolognese	\$17 / 24
Rabbit Ragù – garganelli pasta, peas, pancetta, mushrooms, Marsala	\$18 / 28
Risotto del Giorno – Chefs' daily preparation	\$mkt
Siciliana – rigatoni, sweet & hot Italian sausage, sautéed eggplant, pomodoro sauce	\$16 / 23
Gnocchi – light ricotta dumplings, lemon butter sauce, Grana Padano	\$16 / 23

Entrees

Pesce del Giorno – Chef's daily preparation	\$mkt
Faroe Island Salmon – daily vegetable, herbed fregola, capers, lemon butter	\$34
Colossal Shrimp – roasted corn & tomato risotto	\$33
Chicken Marsala – mafaldine pasta, mushrooms, Marsala sauce	\$28
Chicken Milanese – breaded chicken breast, arugula, tomatoes, lemon oil	\$26
Veal Saltimboca – prosciutto & sage, spinach, Yukon gold potatoes, Marsala demi	\$30
Filet – 8oz Chairman's Reserve, roasted potatoes, broccoli rabe, Cognac mushroom demi	\$48

Sides – broccoli rabe, garlicky spinach, risotto, potatoes, pasta

Dolci – Tiramisu, Ricotta cake, Panna Cotta, 3 Chocolate Mousse cake, Limoncello Semifredo