

SEAFOOD COCKTAIL SELECTIONS • *Ask Your Captain*

ANTIPASTI

<i>Carpaccio Piemontese</i> 35	<i>Calamari Marco</i> 33
<i>Beets Siciliana</i> 24	<i>Prosciutto & Mozzarella</i> 29
<i>Octopus Pizzaiolo</i> 38	<i>Assorted Baked Clams</i> 36
<i>Eggplant & Zucchini Scapece</i> 25	<i>Sizzling Pancetta</i> 26

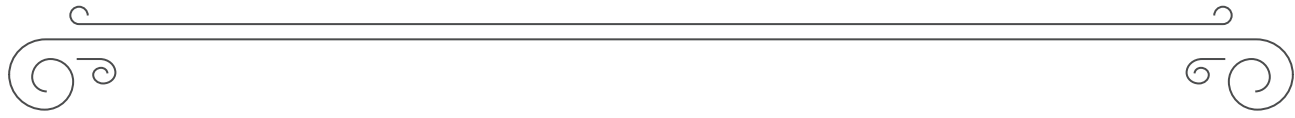
ZUPPA E INSALATE

<i>Minestrone</i> 25	<i>Gorgonzola e Aceto</i> 29
<i>House Chopped</i> 24	<i>Caesar alla ZZ</i> 29

MACARONI

<i>Tortellini al Ragu</i> 36	<i>Orecchiette Vito</i> 32
<i>Lobster Ravioli</i> 52	<i>Spaghetti Puttanesca</i> 29
<i>Linguini Vongole</i> 46	<i>Spicy Rigatoni Vodka</i> 34
<i>Angel Hair AOP</i> 26	<i>Fettuccine con Funghi</i> 33
<i>Lasagna Bianco (please inquire)</i>	

— A PIACERE *—*



PESCI

Bass Alison 48 Jumbo Shrimp Scampi 35/pp Dover Piccata 120
Salmon Oregonata 52 Lobster Fra Diavolo mp Whole Branzino mp



CARNI

Veal Marsala 120 Chicken Massimo 47
Veal Parmesan 91 Chicken Scarpariello 49



Pork Chop & Peppers 58 Ribeye Diana 98
Double Lamb Chops mp Cherry Pepper Ribs 65

Prime Porterhouse (for two) mp

All steaks & chops grilled on charcoal



CONTORNI • 19

Spicy Broccoli Rabe • Potatoes Louie • Funghi Trifolati
Squash Agrodolce • Artichoke Hearts



There will be an automatic 20% service charge added to the final bill.