

APPETIZER

(choice of one)

Shrimp Cocktail

Jumbo Shrimp, Azzurro's Hot Sauce, Cocktail Sauce.

Beet Cured Smoked Salmon

Bitter Greens, Green Olives, Capers, Goat Cheese, Shallot Vinaigrette.

Seafood Salad

Shrimp, Squid, Octopus, Mussels, Clams, Lemon Vinaigrette, Red Onion, Green Olives, Capers.

Charcuterie

Chef's selection of cured meats, imported cheeses, olives, and accompaniments.

SOUP & SALAD

(choice of one)

House Chopped Salad

Bitter Greens, Tomato Vinaigrette, Shallots, Kalamata Olives, Heirloom Tomatoes.

Creamy Lobster Soup

Lobster Claw and Knuckle, Lobster Cream, Fennel Salad, Basil Oil.

Crispy Kale Salad

Baby Romaine, Alici, Parmesan, Anchovy Vinaigrette, Croutons.

ENTRÉE

(choice of one)

Sauteed Calamari

Squid Ink Spaghetti, Pomodoro Sauce, White Wine, Basil.

Chicken Parmigiana

Parmesan Crusted Chicken Breast, Tomato Sauce, Mozzarella, Spaghetti Limone.

Branzino Bagna Cauda

Piedmont Black Rice, Baby Shitake Mushrooms, Glazed Pearl Onions, Bagna Cauda Verde.

Pistachio Crusted Salmon

Oven Roasted Tomato, Romanesco Sauce, Parsley, Micro Greens.

Pork Chop Milanese

Pan Fried Pork Chop, Arugula, Pecorino, Roasted Tomatoes, Lemon Vinaigrette.

Filet Mignon (8 oz)

Center Cut Filet, Asparagus, Yukon Potatoes, Mushroom Cream Sherry, Juniper Berries. Add a Butter Poached Maine Lobster for an Additional \$20.

Ravioli

Squid Ink Pasta Envelopes, Truffled Cheese, Mushrooms, Garlic Chips, Truffle Cream.

Braised Short Ribs

6-Hour Braised Short Ribs, Truffled Yellow Polenta, Gremolata.

DESSERT

(choice of one)

Espresso Panna Cotta

Tiramisu

Gelato & Sorbet
Chef's Selection