

SEAFOOD COCKTAIL SELECTIONS • *Ask Your Captain*

ANTIPASTI

<i>Carpaccio Piemontese</i> 34	<i>Calamari Marco</i> 31
<i>Beets Siciliana</i> 21	<i>Prosciutto & Melon</i> 31
<i>Octopus Pizzaiolo</i> 38	<i>Assorted Baked Clams</i> 36
<i>Eggplant & Zucchini Scapece</i> 24	<i>Sizzling Pancetta</i> 27

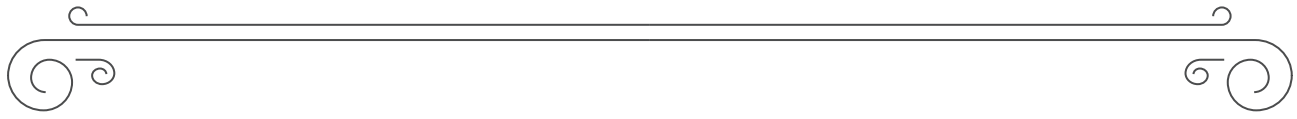
ZUPPA E INSALATE

<i>Minestrone Verde</i> 26	<i>Caprese</i> 27
<i>House Chopped</i> 29	<i>Caesar alla ZZ</i> 32

MACARONI

<i>Tortellini al Ragu</i> 35	<i>Orecchiette Vito</i> 33
<i>Lobster Ravioli</i> 54	<i>Spaghetti Pomodoro</i> 28
<i>Linguini Vongole</i> 47	<i>Spicy Rigatoni Vodka</i> 34
<i>Angel Hair AOP</i> 26	<i>Fettuccine con Funghi</i> 35
<i>Lasagna Verde (please inquire)</i>	

— A PIACERE *—*



PESCI

Bass Alison 48 *Jumbo Shrimp Scampi 32/pp* *Dover Piccata mp*
Salmon Oreganata 58 *Lobster Fra Diavolo mp* *Whole Branzino 95*



CARNI

Veal Marsala 95 *Chicken Massimo 49*
Veal Parmesan 89 *Chicken Scarpariello 55*



Pork Chop & Peppers 48 *Ribeye Diana 97*
Double Lamb Chops mp *Cherry Pepper Ribs 49*
Prime Porterhouse (for two) 290

All steaks & chops grilled on charcoal



CONTORNI • 19

Broccoli Rabe • Potatoes Louie • Funghi Trifolati
Corn Tartufato • Artichoke Hearts

