

INSALATE

SALADS

- BEET** 16
Greek yogurt, pecan encrusted goat cheese served on a bed of arugula
- GRILLED SALMON ARUGULA** 24
Radicchio & tomato
- JUMBO SHRIMP SALAD** 24
Baby spinach, crispy bacon, fresh raspberries and toasted nuts tossed in a fat free raspberry vinaigrette
- BEEF TIP PANZANELLA**20
Red onion, basil, tomato, kalamata olives, bell peppers, cucumbers, celery & toasted bread

ANTIPASTI

APPETIZERS

| COLD

- ANTIPASTO ITALIANO** (SERVES TWO) 26
Charcuterie, cheeses, roasted peppers and caponata
- OCTOPUS SALAD** 20
Capers, bell peppers, red onion, celery, olives and chefs marinade
- CAPRESE** 14
Vine ripe tomato, fresh mozzarella, basil-infused pesto
- SEAFOOD TRIO**49
Jumbo shrimp, east coast oysters and a 5oz lobster tail

ADD 1lb of king crab for \$60

| HOT

- TUSCAN ARTICHOKE** 14
Pan fried with a white wine, lemon, caper sauce
- CRAB CAKES**22
Jumbo lump crab, panko crust, topped with an Italian cocktail sauce
- GRILLED SHRIMP**18
Breaded, chargrilled, topped with a lemon cream sauce
- SAUSAGE AND PEPPERS** 16
Pan fried hot & sweet peppers, potato & onions
- ZUCCHINI 160**14
Breaded pan-fried zucchini, prosciutto di parma, mozzarella, tomato sauce
- TENDERLOIN TIPS ARRABBIATA**18
Beef tenderloin sautéed with hot banana peppers in a white wine pomodoro sauce
- CALAMARI**15
Tossed with capers & bell peppers

UPGRADE "Fritto Misto" (6) shrimp + \$10

PRIMI PASTAS

CHEF'S LASAGNA **24**
Béchamel, parmigiano cheese, homemade meat sauce

SEASONAL GNOCCHI **22**
House made potato dumplings prepared with seasonal ingredients (ask your server)

LOBSTER RISOTTO **38**
5oz lobster tail tossed in aborio rice in a white wine butter sauce

SICILIAN RAVIOLI "CASSATELLE" **20**
Giant ricotta stuffed ravioli topped with tomato basil sauce

PAPPARDELLE AI FUNGHI **24**
Egg pappardelle tossed with wild mushrooms sautéed in a black truffle parmigiano cream sauce

ADD ground fennel sausage **\$4**

LINGUINE ALLE VONGOLE **24**
Baby sea clams, garlic, parsley, crushed red pepper in a white or red wine sauce

CHEF'S CREPELLE **20**
House made delicate crepelle pasta filled with ricotta cheese and baked with seasonal ingredients
*ask your server

TAGLIATELLE CON FILETTO **28**
Tenderloin tips sautéed with mushrooms and fresh tomatoes, tossed in a white wine sauce

MEZZA RIGATONI **20**

TOMATO BASIL | BOLOGNESE | SPICY VODKA

ADD Fresh Ricotta **\$4** | Sausage **\$4** | Meatballs **\$6**

SECONDI SAUTÉ

CHICKEN **\$22** | VEAL **\$26**

SALTIMBOCCA
Prosciutto di Parma, sage, sauteed spinach in a white wine butter sauce

ARRABIATTA
Hot and mild peppers, onion and fresh tomato in a white wine butter sauce

MARSALA
Marsala wine sauce with mushrooms

LIMONE
White wine lemon sauce with mushrooms

SECONDI

GRILL

SICILIAN STYLE

Breaded, chargrilled served with ammoglio & grilled vegetables

CHICKEN 22 | VEAL 26 | STEAK 30

CHARGRILLED QUAIL 38

Served with arugula topped with a fresh Sicilian citrus drizzle and shaved Parmigiano

FILET 46

8oz center cut, chargrilled, served with potato tortino & grilled vegetables

FISH

SCOTTISH SALMON 32

Zesty champagne cream sauce served with sautéed spinach

SEARED SCALLOPS 36

Orange reduction sauce & served with mixed vegetables

PESCATORE 36

Mixture of fresh seafood, white wine pomodoro sauce. Your choice of

RISOTTO  | ZUPPA  | LINGUINE

BRANZINO 45

Chargrilled Mediterranean Sea Bass served with orzo pasta salad and grilled mixed vegetables

CATCH OF THE WEEK

Chef's selection of seasonally available fish

MARKET
PRICE

SECONDI

PARMS

CHICKEN \$22 | VEAL \$26 | EGGPLANT \$20

Chicken and veal parms are breaded, pan fried, and then baked with tomato sauce & four cheeses served with a side pasta. However, our eggplant parm is pan-fried without breading, making it gluten-free.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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