

INSALATE

SALADS

BEEF 	12
Greek yogurt, pecan encrusted goat cheese served on a bed of arugula	
GRILLED SALMON ARUGULA 	20
Radicchio & tomato	
JUMBO SHRIMP SALAD 	20
Baby spinach, crispy bacon, fresh raspberries and toasted nuts tossed in a fat free raspberry vinaigrette	
BEEF TIP PANZANELLA	18
Red onion, basil, tomato, kalamata olives, bell peppers, cucumbers, celery & toasted bread	

ANTIPASTI

Appetizers

COLD

ANTIPASTO ITALIANO <small>(SERVES TWO)</small> 	24
Charcuterie, cheeses, roasted peppers and caponata	
OCTOPUS SALAD 	18
Capers, bell peppers, red onion, celery, olives and chefs marinade	
CAPRESE 	12
Vine ripe tomato, fresh mozzarella, basil-infused pesto	
SEAFOOD TRIO	45
Jumbo shrimp, east coast oysters and a 5oz lobster tail	

ADD 1lb of king crab for \$45

HOT

TUSCAN ARTICHOKE 	12
Pan fried with a white wine, lemon, caper sauce	
CRAB CAKES	18
Jumbo lump crab, panko crust, topped with an Italian cocktail sauce	
GRILLED SHRIMP	16
Breaded, chargrilled, topped with a lemon cream sauce	
SAUSAGE AND PEPPERS 	14
Pan fried hot & sweet peppers, potato & onions	
ZUCCHINI 160	12
Breaded pan-fried zucchini, prosciutto di parma, mozzarella, tomato sauce	
TENDERLOIN TIPS ARRABBIATA	15
Beef tenderloin sautéed with hot banana peppers in a white wine pomodoro sauce	
CALAMARI	14
Tossed with capers & bell peppers	

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

PRIMI

PASTAS

CHEF'S LASAGNA	20
Béchamel, parmigiano cheese, homemade meat sauce	
SEASONAL GNOCCHI 	18
House made potato dumplings prepared with seasonal ingredients (ask your server)	
LOBSTER RISOTTO 	34
5oz lobster tail tossed in arborio rice sautéed with red onion, fresh tomato, garlic and a touch of brandy	
SICILIAN RAVIOLI "CASSATELLE"	18
Giant ricotta stuffed ravioli topped with tomato basil sauce	
PAPPARDELLE AI FUNGHI	22
Egg pappardelle tossed with wild mushrooms sautéed in a parmigiano brandy cream sauce	
LINGUINE ALLE VONGOLE	24
Baby sea clams, garlic, parsley, crushed red pepper in a white wine sauce	
TAGLIATELLE CON FILETTO	26
Tenderloin tips sautéed with mushrooms and fresh tomatoes, tossed in a white wine sauce	
CHEF'S CREPPELLE	18
House made delicate crepelle pasta filled with ricotta cheese and baked with seasonal ingredients *ask your server	

SECONDI

SAUTÉ

CHICKEN \$20 | VEAL \$24

SALTIMBOCCA	CAPRESE
Prosciutto di Parma, sage, sauteed spinach in a white wine butter sauce	White wine butter sauce, sliced tomato, baked mozzarella
MARSALA	LIMONE
Marsala wine sauce with mushrooms	White wine lemon sauce with mushrooms

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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.

SECONDI

GRILL

SICILIAN STYLE

Breaded, chargrilled served with ammoglio & grilled vegetables

CHICKEN 20 | VEAL 24 | STEAK 28

CHARGRILLED QUAIL 30
Served with arugula topped with a fresh Sicilian citrus drizzle and shaved Parmigiano

FILET 38
8oz center cut, chargrilled, served with potato tortino & grilled vegetables

FISH

SCOTTISH SALMON 28
Zesty champagne cream sauce served with sautéed spinach

SEARED SCALLOPS 32
Orange reduction sauce & served with mixed vegetables

PESCATORE32
Mixture of fresh seafood, white wine pomodoro sauce. Your choice of

RISOTTO  | ZUPPA  | LINGUINE

BRANZINO 38
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	20
VEAL	24
EGGPLANT	18

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.