



## INSALATE

### SALADS

- BEET**  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

## 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 CREPELLE** 18  
House made delicate crepelle pasta filled with ricotta cheese and baked with seasonal ingredients  
\*ask your server

## 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

## SECONDI

### SAUTÉ

CHICKEN \$20 | VEAL \$24

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

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### 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

PESCATORE.....32

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.

[www.onesixtymain.com](http://www.onesixtymain.com)

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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.