160 MAIN
VIA PRINCIPALE CENTO SESSANTA

SALADS INSALATE

BEET **16**
Arugula, greek yogurt, pecan-encrusted goat cheese

GRILLED CHICKEN & FETA **22**
Mixed greens, red & yellow bell peppers, kalamata olives, tomato, celery, onion, sicilian lemon dressing

GRILLED SALMON ARUGULA **24**
Radicchio, tomato, sicilian lemon dressing

BEEF TIP PANZANELLA **22**
Grilled sesame bread, tomato, cucumber, celery, onion, basil, red & yellow bell peppers, balsamic vinaigrette

COLD APPETIZERS ANTIPASTI

ANTIPASTO ITALIANO **26**
A mix of cured meats and imported cheese (serves 2)

OCTOPUS SALAD **22**
Onion, celery, kalamata olives, red & yellow bell peppers, sicilian lemon marinade

CAPRESE **18**
Vine ripe tomatoes, fresh mozzarella, basil oil, and balsamic reduction

SEAFOOD TRIO **58**
East coast oysters (4), jumbo shrimp (4), 6oz lobster tail (1)

HOT APPETIZERS ANTIPASTI

TUSCAN ARTICHOKES **18**
Pan-fried with white wine, lemon, capers, butter

FRIED BURRATA **18**
Breaded, fried, and served with tomato basil sauce

CRAB CAKES **22**
Jumbo lump crab cakes topped with italian cocktail sauce

GRILLED SHRIMP **22**
Jumbo shrimp (4), breaded and chargrilled, served with a lemon cream sauce

SAUSAGE AND PEPPERS **20**
Fennel sausage, hot and sweet peppers, onion, potato

ZUCCHINI 160 ..... **16**
Pan-fried, layered with fresh mozzarella, prosciutto, topped with tomato basil sauce

TENDERLOIN TIPS ARRABBIATA **22**
Fresh tomato and hot peppers served with crostini

CALAMARI **18**
Tossed with capers and bell peppers

UPGRADE "Fritto Misto" (6) fried shrimp **+ $10**

PASTA + STYLE

PRIMI

RISOTTO **32**

ALL'ARAGOSTA + $12
6oz lobster tail, white wine butter

OR

AI FUNGHI E TARTUFO
Wild mushrooms, Parmigiano cream, truffle oil

RAVIOLI **28**

SICILIAN CASSATELLE
Giant ricotta ravioli (3), tomato basil sauce

OR

DEL GIORNO
Chef's daily selection *ask your server

MEZZA RIGATONI **20**

TOMATO BASIL
Slow-cooked tomato and basil

OR

SPICY VODKA + $4
Tomato basil, cream, vodka, red pepper flakes

FRESH RICOTTA **$4** | SAUSAGE **$8** | MEATBALLS **$8**

PAPPARDELLE **24**

AI FUNGHI + $8
Wild mushrooms, Parmigiano cream, truffle oil

OR

BOLOGNESE
Three meat ragu'

LINGUINE **28**

ALL'ARAGOSTA + $12
6oz lobster tail, fresh tomato sauce

OR

ALLE VONGOLE
White wine clam sauce

PENNE **24**

PRIMAVERA
Fresh vegetables, garlic & oil sauce

OR

PUTTANESCA
Fresh tomato, capers, kalamata olives, anchovy

SPAGHETTI **22**

AGLIO E OLIO
Garlic & oil, red pepper flakes

OR

ARRABBIATA
Spicy tomato sauce

FETTUCCINE **24**

AL LIMONCELLO
Parmigiano cream with a hint of lemon zest

OR

CON FILETTO + $10
Tenderloin tips and wild mushrooms in a white wine tomato sauce

GNOCCHI DI PATATE **26**
House-made potato gnocchi prepared with seasonal ingredients *ask your server

CHEF'S LASAGNA **26**
Bechamel, Parmigiano, homemade meat sauce

PARMS

SECONDI

CHICKEN **$24** | VEAL **$28** | EGGPLANT **$22**

Chicken & Veal: breaded, fried, topped with tomato sauce and parm.

Eggplant: pan-fried only, layered with tomato sauce and parm. All three come with pasta, eggplant can be made GF.

GRILL

SECONDI

SICILIAN STYLE

CHICKEN **$24** | VEAL **$28** | STEAK **$34**

Choice of protein, breaded chargrilled served with grilled mixed vegetables and ammoglio sauce

QUAIL **42**
Chargrilled quail (3), served with an arugula salad

LAMB CHOPS ..... **MP**
Hand-cut chops (4), chargrilled and topped with sicilian marinade, served with grilled mixed vegetables

FILET **54**
Served with zip sauce, potato tortino, and grilled mixed vegetables

FISH

SECONDI

SCOTTISH SALMON **36**
Pan-seared topped with a zesty cream sauce served with sautéed spinach

BRANZINO **48**
Whole mediterranean sea bass, grilled and served with grilled mixed vegetables and salmoriglio sauce

SCALLOPS **42**
Pan-seared scallops topped with a citrus glaze served with grilled mixed vegetables

CATCH OF THE WEEK ..... **MP**
Chef's selection of seasonally available fish *ask your server

PESCATORE **38**
A mix of fresh seafood in a white wine tomato sauce

RISOTTO | ZUPPA (BROTH & CROSTINI) | LINGUINE

SAUTÉ

SECONDI

CHICKEN **$24** | VEAL **$28**

ADD SIDE PASTA **$6**

MARSALA
Wild mushrooms in a marsala wine sauce

SALTIMBOCCA
Prosciutto di parma, sage, and spinach in a white wine butter sauce

MILANESE
Breaded, pan-fried and served with an arugula salad

LIMONE
Wild mushrooms in a white wine lemon sauce

ARRABBIATA
Hot and sweet peppers, onion, and fresh tomato in a white wine butter sauce