



## STARTERS

**SEAFOOD SALAD 19.**  
Scungilli, Calamari, Shrimp, Lemon, EVOO

**THICK CUT BACON 17.**  
Poached Egg, House Steak Sauce

**CLAMS OREGANATA 14.**  
Lemon Garlic Herb Butter Sauce

**STUFFED MUSHROOM 15.**

**FRIED POINT JUDITH CALAMARI 17.**  
Hot Cherry Poppers

**SPIEDINI ALLA ROMANA 14.90**  
Anchovy and Capers Sauce

**HOMEMADE MEATBALLS 16.**  
Pomodoro, Herbed Ricotta, Parmigiana

**BEEF CARPACCIO 17.**  
Arugula, Onions, Capers, Mustard Vinaigrette, Parmigiana

**ARANCINI RICE BALLS 14.**  
Mozzarella

**LONG HOT PEPPER'S & POTATOES 14.**

## SALADS

**MOZZARELLA DI BUFALA + TOMATO 17.**  
Prosciutto, Onions, Basil, Vin Cotto, EVOO

**ROASTED BEETS + BABY ARUGALA 16.**  
Honey Goat Cheese, Pistachios, Sauvignon Blanc Vinaigrette

**CAESAR SALAD 15.**  
House Croutons, Parmigiana, Caesar Dressing

**STEAKHOUSE WEDGE 15.**  
Bacon, Tomatoes, Chives, Gorgonzola Dressing

**SHRIMP AVOCADO SALAD 16.**  
Prepared with Lemon, Olive Oil, Onions

**MESCLUN SALAD 15.**  
Assorted House Greens with House Vinaigrette

ADD: Grilled Chicken \$13  
Grilled Shrimp \$19 | Grilled Salmon \$18

## RAW BAR

**EAST COAST OYSTERS 20.**

**U-10 SHRIMP 22.**

**LITTLE NECK CLAMS 12.**

**COLOSSAL CRABMEAT 29.**

**SPICY TUNA TARTARE 18.**  
Avocado, Spicy Aioli, Pasta Chips

## PASTA & ITALIAN CLASSICS

**RIGATONI BOLOGNESE 26.**  
Veal, Beef+ Pork Ragù, Fresh Ricotta

**SPAGHETTI CACIO E UOVA 24.**  
Egg, Pancetta, Onions, Cracked Pepper, Pecarina

**LINGUINE WHITE CLAMS 29.**  
Whole Cockles, Garlic White Wine Sauce

**GNOCCHI AL PESTO 24.**  
Basil Pesto, Cream, Pine Nuts, Pecorino

**PENNE VODKA 24.**  
Light Pink Cream Sauce

**PENNE TOMATO SAUCE 24.**



## THE MEAT LOCKER

Hand Cut **USDA PRIME** Charbroiled Steaks  
*Mediterranean Sea Salt, Garlic Confit, Butter*

**PRIME 24oz. COWBOY RIBEYE 75.**  
Dry Aged Bone-in Ribeye

**PRIME 16oz. N.Y. STRIP 59.**  
Dry Aged Boneless Sirloin

**PRIME 12oz. FILET MIGNON 55.**  
Center Cut Tenderloin

**PRIME 44oz. PORTERHOUSE 125.**  
Dry Aged Steak For Two

**VEAL CHOP PARMIGIANA 50.**  
Fresh Mozzarella, Pomodoro, Parmigiana

**BERKSHIRE PORK CHOP 38.**  
Saute Rapini, Onions, Cherry Peppers, Polenta, Chianti Demi Glaze

**CHICKEN MILANESE 28.**  
Arugala, Tomato, Red Onion, Butala Mozzarella Salad

**CHICKEN FRANCESE 28.**  
Prepared with Lemon, Butter Sauce

**HALF ROASTED CHICKEN 28.**  
Saute Spinach, Mashed Potatoes, Herb Pan Sauce

**STEAKHOUSE BURGER 24.**  
Thick Cut Bacon, Cheddar Cheese, Fries

**EGGPLANT ROLLATINI 21.**  
Topped with Fresh Tomato Sauce & Stuffed with Mozzarella

## SEASONAL FISH

**GRILLED SHRIMP 36.**  
Corn Succotash Risotto, Basil, Lemon, EVOO

**SHRIMP FRA DIAVOLO 36.**  
Served with Spaghetti

**PANKO CRUSTED TUNA 36.**  
Saute Spinach, Mushrooms, Horseradish Mashed Potatoes, Sesame Soy

**SHRIMP PARMIGIANA 36.**  
Served with Spaghetti

**PAN ROASTED SALMON 32.**  
Quinoa, Asparagus, Almonds, White Wine, Olive Oil and Lemon

**CHILEAN SEABASS OREGANATA 50.**  
Saute Rapini, Tomato Confit, Polenta

## FOR THE TABLE

Baked Potato | Mashed Potato | Polenta | Truffle 'PARM' Fries 11.

Sautéed Rapini | Sautéed Asparagus | Creamed or Sautéed Spinach | Sautéed Wild Mushrooms 12.

Macaroni + Cheese 12.