



SEASIDE ITALIAN GRILLE & BAR

Antipasti

SHRIMP PICCATA

Crushed Garlic + Minced Shallots + Capers + White Wine Lemon Butter Sauce 14

STROMBOLI

Garlic + Broccolini + Pancetta + Roasted Mushrooms + Fresh Mozzarella 9

CRISPY BRUSSELS SPROUTS

Brussels Sprouts Flashed Fried + Hot Chili Pepper Aioli 8

LOBSTER CAKE

Italian Breadcrumbs + Fresh Parsley + Saffron Sauce 15

ARANCINI

Arborio Rice + Romano + Mozzarella + Vodka Sauce 11

ITALIAN CRAB CAKE

Italian Breadcrumbs + Fresh Parsley + Spiced Red Pepper Aioli 14

EGGPLANT ROLLATINI

Herb-Ricotta-Stuffed Crispy Eggplant Roulades + Pomodoro Sauce + Mozzarella 11

CALAMARI FRITTI

Crispy Rings & Tentacles + Cherry Peppers + Spicy Tomato Sauce + Caper Remoulade 13

CAPRI MUSSELS THREE WAYS

Spicy Fra Diavolo Sauce, Sweet Red Sauce or Classic White Wine Lemon + Garlic-Butter Broth + Toasted Olive Ciabatta 13 GF

CHEF'S PICK ❖ MEATBALL SAMPLER PLATTER

One of each Signature Meatball ❖ Penne Pomodoro ❖ Demi salad 18

Zuppa & Insalata

ITALIAN WEDDING SOUP

Petite Meatballs + Diced Chicken + Carrots + Escarole + Chicken Broth 6

WINTER HARVEST SALAD

Field Greens + Butternut Squash + Roasted Apple Peppitas + Pomegranate Vinaigrette 9

CAPRESE SALAD

Vine Ripe Tomatoes + Basil Leaves + Fresh Mozzarella + EVOO Balsamic Reduction 9 GF

CHEF'S PICK ❖ BABY ARUGULA SALAD

Walnuts + Pancetta + Gorgonzola + Apricot + Blistered Tomatoes + Orange Vinaigrette 10

CLASSIC CAESAR

Romaine Hearts + Creamy Caesar + Scali Bread Croutons + Grated Parmesan 6/9 GF

GRILLED ROMAINE

Romaine Hearts + Scali Bread Croutons + Grana Padano + Creamy Caesar 9 GF

MISTA SALAD

Baby Field Greens + Bermuda Onions + Plum Tomatoes + English Cucumbers Julienne Carrots + Balsamic Vinaigrette 6/9 GF

ANTIPASTO Serves two to four

Prosciutto Di Parma + Hot Capicola + Mortadella + Genoa Salami + Assorted Olives Roasted Peppers + Fire Roasted Artichokes & Oil-Cured San Marzano Tomatoes Fresh Mozzarella + Fontina 18

All salads are available with Grilled Chicken or Shrimp 6 or Salmon (4 oz.) 10

GF — Can be prepared Gluten Free

Mediterranean

GRILLED SALMON

Sundried Tomato Cream + Sauteed Spinach + Parmesan Risotto 29 GF

CHEF'S PICK ❖ LOCAL PAN-SEARED COD

Fire-Roasted Vegetables + Ancient Grains + Spinach + Black Pepper Pancetta + White Balsamic Glaze 29

HADDOCK PICANTE

Braised Baby Spinach + Penne + Cherry Pepper Beurre Blanc 25 GF

PAN SEARED SCALLOPS

Spinach + Parmesan Risotto + Artichoke Petals + Oven Roasted Tomato + Lemon + Feta Pomegranate Drizzle 28 G

PAN ROASTED CHICKEN

Roasted Mushrooms + Butternut Squash + Marsala Cream + Butternut Squash Ravioli 24

GRILLED RIBEYE 14 oz

Roasted Potatoes + Broccolini + Bleu Cheese 32

OSSO BUCCO

Root Vegetables + Wild Mushroom Risotto + Red Wine Demi-Glace 34

FRUTTI DI MARE Sweet or Fra Diavolo

Tiger Shrimp + Daily Catch + PEI Mussels + Maine Lobster + Little Neck Clams White Wine Tomato Broth + Fresh Herbs + Fettuccini 32

SHRIMP SCAMPI

Black Tiger Shrimp + Crushed Garlic + White Wine Butter Sauce + Italian Parsley + Linguini 26

SPICY PORK SAUSAGE CAVATELLI

Sicilian Sausage + Cavatelli + Sweet Onion + Carrot + Celery + Fennel + White Wine Parmesan + Veal Glace de Veau + Touch of Butter 24

LOBSTER RAVIOLI

Striped Lobster Ravioli + Sauteed Shrimp + Wild Mushrooms + White Wine-Lemon Parmesan Butter Sauce 29

Toscane

CHEF'S PICK ❖ THICK, JUICY ALL NATURAL 14oz PORK CHOP

Roasted Brussels Sprouts with Prosciutto + Roasted Potatoes Saltimbocca Sauce 29

SWEET CHICKEN SAUSAGE ORECCHIETTE

Orecchiette + Sweet Italian Chicken Sausage + Red Bell Pepper + White Wine + Lemon Garlic + Sweet Onion + Carrot + Celery + Caperberries + Parmesan 24

Tradizionale

PICCATA Chicken 22 Veal 26 Haddock 24

Crushed Garlic + Minced Shallots + Capers + White Wine Lemon Butter Sauce

TRADITIONAL PARMIGIANA Chicken 22 Veal 26 Eggplant 19

Traditional Breading + Whole Milk Mozzarella + Pomodoro Sauce

MARSALA Chicken 22 Veal 26

Baby Bella Mushrooms + Minced Shallots + Marsala Reduction + Glace de Veau

SALTIMBOCCA Chicken 22 Veal 26

Prosciutto + Fontina + Sage + Marsala Reduction & Glace de Veau

BOLOGNESE

Velvety Rich Tomato Sauce Enhanced with Veal + Beef + Pork + Touch of Cream Hint of Nutmeg + Penne + Fontina 19

CHICKEN BROCCOLINI PENNE

Garlic + Shallots + White Wine + Parmesan Butter Sauce 22

SIGNATURE MEATBALLS OR SWEET ITALIAN SAUSAGE

Veal + Beef + Pork Meatballs or Sausage + Linguini + Pomodoro Sauce + Romano 18

* Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. If unsure of your risk, consult a physician. Please inform your server of any dietary or health restrictions.

GF — Can be prepared Gluten Free

Contorno

Baby Spinach + Garlic + Lemon 5

Broccolini + EVOO + Romano 5

Asparagus 6

Sweet Italian Sausage 7

Signature Meatball 3

Pasta + Pomodoro Sauce 7

Pasta + Alfredo Sauce 7

Mushroom Risotto 7