



SEASIDE ITALIAN GRILLE & BAR

## Antipasti

### SHRIMP PICCATA

Basil + Crushed Red Pepper + White Wine-Basil Sauce, Crostini 14

### PESTO GNOCCHI

Potato Gnocchi + Basil + Garlic + Cream Sauce 12

### CRISPY BRUSSELS SPROUTS

Brussels Sprouts Flashed Fried + Hot Chili Pepper Aioli 8

### SESAME YELLOWFIN TUNA

Arugula + Lemon Vinaigrette + Sriracha Aioli Drizzle 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

### SUMMER BEET SALAD

Arugula + Goat Cheese + Toasted Walnuts + Orange Honey Vinaigrette 9

### CAPRESE SALAD

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

### CHEF'S PICK ❖ BABY ARUGULA SALAD

Candied Walnuts + Pancetta + Feta + Strawberries + Raspberry 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

### PISTACHIO ENCRUSTED SALMON

Parmesan Risotto + Sautéed Spinach + Balsamic Glaze 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 GF

### 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 + Sautéed Shrimp + Wild Mushrooms + White Wine-Lemon Parmesan  
Butter Sauce 29

## Toscane

### ROSEMARY DUSTED CHICKEN

Roasted Mushrooms + Spinach + Madeira Cream + Wild Mushroom Ravioli 24

### GRILLED RIBEYE 14 oz

Roasted Potatoes + Broccolini + Bleu Cheese 32

### OSSO BUCCO

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

### 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

## 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

\* 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