

# SIDES

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## BROCCOLI RABE

Sautéed With Garlic, Chilli Flakes,  
Extra Virgin Olive Oil

## HOUSE FRIES

Triple Cooked House-Made Fries,  
House-Made Ketchup

## HEIRLOOM TOMATOES

Extra Virgin Olive Oil, Basil, Sea Salt

## MIXED MUSHROOMS

Sautéed Local Mushrooms, Garlic,  
Herbs

## GREEN SALAD

Selected Leaves, Black Cherries,  
Belgian Endive, Radish, Citrus  
Viniagrette

# MAIN COURSE

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## SAUTÉED SALMON

Served With Green Salad,  
Citrus Vinaigrette

## POACHED HALIBUT

Basil Pesto, Grilled  
Vegetables, Tomato  
Sugo

## ROASTED ORATA

Charred Lemon, Marcona  
Almonds, Savory Herbs

## SALT BAKED BRANZINO

FOR TWO: Imported Branzino Baked  
Inside Salt Crust, Stuffed with Herbs  
& Citrus Served with Broccoli Rabe,  
Filletted Table Side

## STRIPED BASS

Orzo, Seasonal Vegetables,  
Cool Tomato Brodetto

# PASTA

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## ORECCHIETTE

Artichoke, Mint, Red Onion

## GNOCCHI

Basil Pesto, Toasted Almond, Pan  
Frittata

## SPAGHETTI

Sweet 100 Tomatoes, Roasted Garlic,  
Basil, Imported Olive Oil

## TAGLIATELLE

Chanterelle Mushrooms, Green  
Onions, Parsley Pesto

# HOT APPETIZERS

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## FRITTO MISTO

Selection Of Fresh Fried Fish,  
Chipotle Aioli

## PIZZA FRITTA

Fried Dough Topped With  
Pomodoro, Fresh Basil

## COD CHEEKS

Crispy Fried Cod Cheeks,  
Lemon Aioli

## FISH SOUP

Selection Of Fresh Fish In  
Tomato Brodo

## TUNA CARPACCIO

Capers, Kalamata Olives, Pan  
Frittata, Lemon

## HAMACHI CRUDO

Imported Hamachi, Lemon Zest,  
Extra Virgin Olive Oil,  
Sea Salt

## BLUEFISH CEVICHE

Local Bluefish, Lemon,  
Chillies, Red Onion,  
Extra Virgin Olive Oil, Chervil

## PESCA TRIO TASTING

Tuna Carpaccio, Hamachi Crudo,  
Bluefish Ceviche

# COLD APPETIZERS

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## ARTISAN OLIVE OIL TASTING

“Tour of Italy”

From The South, Mid &  
Northern Regions

Primo, Franci & Lungaroti Olive  
Oils, Served With A Selection of  
Fresh Bread

## TOMATO SALAD

Heirloom & Cherry Tomatoes, Soft  
Boiled Egg, Scallions, Kalamata Olives,  
Zatar, Fresh Oregano

## GREEN SALAD

Selected Leaves, Black Cherries,  
Belgian Endive, Radish, Walnuts &  
Citrus Vinaigrette