

DAL MARE

Colossal Lump Crab	3.50 EA
U6 Jumbo Shrimp	8.50 EA
Little Neck Clams	2.85 EA
Fresh Oysters	3.55 EA

Shrimp Cocktail 24

3 Jumbo U6 Shrimp, Julienned Romaine,
Cocktail Sauce

LA TORRE

Seafood tower with assortment of all
shellfish

For two people - 90

For four people - 180

SALUMI E FORMAGGI

Prosciutto di Parma	9	Sweet Coppa	8
Speck Alto Adige	8	Sopressata	8
Sopressata Piccante	8	Salame	9

Sweet Gorgonzola	7	Pecorino	8
Manchego	8	Goat	8
Parmigiano-Reggiano	9		

SALUMI MISTI

Assorted Salumi, Olives, Focaccia &
Artichokes

SMALL 23 LARGE 40

FORMAGGI MISTI

Served with Fresh Fruit, Jam & Focaccia

CHOOSE 3 CHEESES 23

CHOOSE 5 CHEESES 34

SALUMI E FORMAGGI MISTI

Assorted Meat and Cheese, Olives,
Artichokes, Fresh Fruit & Focaccia

SMALL 30 LARGE 45



ANTIPASTI



POLPETTE 16

Kobe Beef and Pork Meatballs, House-made Tomato Sauce

POLIPO 19

Roasted Octopus, Fingerling Potatoes, Hot Italian Sausage,
Aromatic Olive Oil

CALAMARI 18

Lightly Fried Calamari & Zucchini, Cherry Peppers, Aurora Sauce

GRANCHIO 19

Crab Cakes, Mesclun & Mushroom Salad, Roasted Pepper Remoulade

MELANZANE PARMIGIANA 17

Slow-Cooked Eggplant Parmigiana

BOCCONCINI 18

Handmade Bocconcini Mozzarella, Imported Balsamic Marinated
Cipollini Onions, Sweet Coppa, Arugula

CECI 18

Chickpea Fritters, Stracciatella Cheese, Prosciutto San Daniele,
Figs, Balsamic Glaze

CAPRESE 17

Fresh Bufala Mozzarella, Sliced Tomatoes, Basil, EVOO

INSALATA

ADD: Grilled Chicken \$6 - Grilled Shrimp \$3/EA - NY Strip \$20

CAESAR 15

Romaine, Shaved Parmigiano,
Croutons, Caesar Dressing

PERA 15

Boston Bibb, Pears, Walnuts,
Gorgonzola, Lemon Dressing

CAMPO 14

Mixed Greens, Cherry Tomatoes,
Shaved Parmigiano, Balsamic
Dressing

QUINOA 15

Quinoa, Mesclun, Tomatoes,
Asparagus, Goat Cheese, Honey
Mustard Vinaigrette

PIZZERIA

LE BIANCHE- bufala mozzarella, no sauce

CAPRESE cherry tomatoes, arugula, parmigiano 17

O'RE black truffle paté, Prosciutto, truffle oil 18

SORRENTINA smoked mozzarella, cherry tomato, eggplant 17

SALSICCIA E FRIARELLI pork sausage, broccoli rabe 17

LE ROSSE- bufala mozzarella and fresh tomato sauce

MARGHERITA fresh basil 16

DIAVOLA hot salami, E.V.O.O. 17

FUNGHI fresh mushrooms 16

ARUGULA Prosciutto, arugula & parmigiano 18

CAPRICCIOSA hot salami, ricotta, mushrooms 18

QUATTRO STAGIONE mushroom, ham, olives, artichokes 18



VEGANO zucchini, yellow squash, onions, peppers NO CHEESE 16



PRIMI



ORECCHIETTE 27

Pork Sausage, N'duja Sausage, Brussels Sprouts,
Stracciatella Cheese

SCIALATIELLI 30

Shrimp, Scallops, Squid, Mussels, Clams, Cherry Tomatoes

LASAGNA 26

Traditional Emiliana-Style Meat Lasagna



CONCHIGLIONI 22

Butternut Squash and Spinach stuffed Shells,
with Garlic, Olive Oil & Walnuts



RISOTTO 30

Clams, Shrimp, Artichokes, Crispy Pancetta

PAPPARDELLE 28

Braised Short-Rib Ragu

RIGATONI 30

Filet Mignon Tips, Mushrooms, Brown Sauce, Shaved
Pecorino Cheese



SECONDI

Secondi served with daily vegetable



FILETTO 45

Seared Allen Brothers Filet Mignon, Green Peppercorn Sauce



BISTECCA 37

Allen Brothers Sliced New York Strip, Grilled Vegetables, Salsa Verde



POLLO 28

Chicken Paillard, Arugula, Red Onions, Heirloom Tomatoes, Lemon Dressing, Shaved Parmigiano



VITELLO 35

Slow-braised Veal Stew with Carrots and Greens Peas



VEGANO ZUCCA & QUINOA 24

Roasted Acorn Squash stuffed with Quinoa, Zucchini, Pistachios, Raisins, Scallions,
drizzled with Balsamic Glaze



BRANZINO 38

Salt-Crusted or Oven Roasted Whole Branzino fileted, served with Lemon Sauce



SALMONE 37

Pan-Seared Alaskan King Salmon, Cherry Tomatoes, Capers, and Lemon-White Wine Sauce

Executive chef **GIUSEPPE CASTELLANO**



Vegan



Gluten Free

**PLEASE INFORM YOUR SERVER OF ANY ALLERGIES, INCLUDING
WHEN ORDERING ITEMS THAT ARE LABELED VEGAN/GLUTEN FREE**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

20% gratuity included on parties of 10 or more