



Starters

- Octopus & Conch Ceviche** ☒ ...18
Julienned Portuguese octopus and Bahamian conch in a citrus based ceviche preparation.
- Lobster Bisque** ☒ ...15
Chunks of lobster meat in a cognac cream bisque.
- Mediterranean Mussels** (seasonal) ...14
Mediterranean mussels prepared fradiavolo or white wine, garlic, lemon sauce.
- Middle Neck Clams** ...14
Middle neck clams prepared fradiavolo or white wine, garlic, lemon sauce.
- Fried Calamari** ...13
Flour dusted calamari rings, flash fried and sided with fradiavolo sauce.
- Grilled Octopus** ☒ ...17
Grilled Portuguese octopus tentacle drizzled with ginger garlic sweet soy sauce garnished with baby arugula.
- Bruschetta Basket** ...7
Freshly baked bread served with fresh chopped beefsteak tomatoes, garlic, mixed olives and fresh Italian herbs in a balsamic vinaigrette, topped with parmigiano cheese.
- Burrata Ai Porcini** ...15
Creamy buttery Mozzarella topped with a warm sliced wild porcini cream sauce, drizzled with white truffle oil.
- Coconut Shrimp** ...15
Coconut encrusted shrimp, fried, served with a side of sweet thai chili sauce.

Salads

- Baby Arugula Salad** ☒ ...11
Baby organic arugula drizzled with extra virgin olive oil, lemon and agave vinaigrette.
- Baby Arugula Grilled Calamari Salad** ☒ ...18
Baby organic arugula drizzled with extra virgin olive oil, lemon and agave vinaigrette topped with grilled calamari rings.
- Burrata Caprese** ...12
Beefsteak tomato, creamy buttery mozzarella and fresh basil, crowned with grilled glazed peppers, drizzled with aged balsamic vinaigrette & served with homemade crostini.
- Caesar Salad** ...11
Romaine hearts and homemade croutons tossed in a caesar dressing, topped with shaved parmigiano reggiano cheese.
Add Shrimp + 12 Add Anchovies + 3
- Sicilian House Salad** ☒ ...11
Romaine hearts, beefsteak tomatoes, red onions & mixed pitted olives, with our aged balsamic vinaigrette.
Add Shrimp + 12

Bread available upon request!

Antipasto Board

Prosciutto Di Parma, Prosciutto Cotto, Hot Capicola, burrata, glazed walnuts, cerignola olives, eggplant caponata, shaved parmigiano, fig jelly and hot long Calabrian chili.

21.95

Sides

- Fried zucchini with side of marinara ...7
- Spinach with garlic & oil ☒ ...9
- Baby bella mushrooms marsala ☒ ...8
- Truffle oil French fries ...7
- Sweet potato fries ...7
- Broccoli rabe ☒ ...10

Pastas

- Maine Lobster Catalana** ...34
Shelled Maine lobster and middle neck clams prepared in a caramelized onions and fresh diced tomatoes spicy red sauce, served over fettuccine.
- Lobster Ravioli** ...32
Stuffed lobster ravioli served with chunks of lobster and clams meat in a pink brandy Fradiavolo lobster sauce.
- Pappardelle Bolognese** ...25
Pappardelle served in a Veal and Beef Bolognese sauce.
- Linguini Carbonara** ...25
Linguini with Prosciutto di Parma, onions, eggnog and Parmigiano cheese.
- Linguini with Clams** ...27
Middle neck clams prepared in a white wine and garlic or marinara sauce, served over linguini.
- Linguini Mussels** (seasonal) ...27
Linguini with Mediterranean mussels in a spicy fradiavolo sauce.
- Fettuccine Chicken Alfredo** ...26
Fettuccine with chicken in a creamy Alfredo sauce.
- Fettuccine Florida Golden Crab & Scallops** ...31
Fettuccine in a light Caribbean curry cream sauce with shelled Florida golden crab and wild bay scallops.
- Pappardelle Ai Porcini** ...28
Pappardelle with wild porcini mushrooms in a truffle cream sauce.
- Pappardelle Pesto with Shrimp** ...31
Pappardelle with pistachio basil pesto sauce with large shrimp.
- Shrimp Scampi Fettuccine** ...29
Fettuccine in white wine, lemon, garlic and butter sauce with 4 large shrimp.
- Mario's Lobster Mac & Cheese** ...32
Shelled succulent Maine Lobster served over paccheri pasta with velvety saffron Parmigiano cream sauce.
- Shrimp Cauliflower Affogato with Rice Tagliatelle** ☒ ...29
Large shrimp and cauliflower with garlic, olive oil, pine nuts and golden raisins served over rice tagliatelle.

Fresh from the Sea

- Yellowtail Snapper** ...47
Whole yellowtail snapper, deboned, flash fried, served over broccoli rabe, with roasted pineapple sweet thai chili sauce on the side.
- Zuppa di Pesce** ...38
Middle neck clams, mussels, calamari, jumbo shrimp and chunks of snapper prepared in a spicy bouillon base sauce, served with focaccia crostone.
- Branzino** ...37
Mediterranean Sea Bass butterflied and deboned, pan seared in a light Sicilian scampi sauce served over sautéed spinach.
- Live Maine Lobster** ...MKT
Steamed ☒, served with one side or fradiavolo, served over linguini.
- Shrimp Meraviglia** ...28
4 large butterflied shrimp flash fried, served over broccoli rabe, drizzled with soy, sweet thai chili sauce and sesame seeds.
- Lobster Tail Marechiaro** ...34
Main Lobster tail over linguini with olive oil, garlic, clam juice, diced tomatoes and clams.

Chops & More

- Cut of the Day** - Ask our server for daily offerings ...MKT
- Grilled Lamb Chops** ☒ ...37
Single bone cut rack of New Zealand lamb served with rosemary aged port wine reduction sauce and one side.
- Chicken Portobello** ...26
Chicken breast cooked in a marsala glaze with onions and portobello mushrooms, served over gnocchi.

☒ - Gluten free