

DINNER MENU



SUMMER 2024

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TO START

- PAPPA AL POMODORO...18
Traditional chilled Tuscan summer soup with local fresh tomatoes, sourdough bread, basil, Parm, Sicilian EVOO
PANZANELLA & ROLLATINI DI MOZZARELLA...26
Salad of tomato, cucumber, scallion, sourdough bread, EVOO with fresh homemade mozzarella rolled with basil and prosciutto
INSALATA DI MARE...34
Tuscan seafood salad with shrimp, scallops, squid, mussels, clams, octopus, EVOO, and lemon
SOUTH SHORE BAKED CLAMS OREGANATA...28
GRILLED ROSEMARY-SKEWERED JUMBO SHRIMP...29
on a bed of fagioli in fiasco
MARK'S TUNA TARTARE...32
Fresh tuna, soy & sesame oil, cucumber carpaccio, ginger
FREDS' CALAMARI ALLA GRIGLIA...28
with marinated tomato, scallion, basil
HEIRLOOM TOMATO AND WATERMELON SALAD...26
Eckerton Hill Farm heirloom tomatoes, watermelon, feta, mint, Sicilian EVOO
OLD-FASHIONED WEDGE SALAD...28
Little Gem lettuce, cherry tomatoes, crumbled bacon, onion, black pepper, bleu cheese dressing
MALIBU SALAD...26
Baby kale, fennel, radishes, raw beets, carrots, celery, sugar snaps, stone fruits, feta, Bistro vinaigrette
MADISON AVENUE EGGPLANT PARMESAN...25



PASTA SECCA

- PENNE AL CEFALU (vegan)...33
Garlic roasted broccoli, cauliflower, and Romanesco with touch of pesto olive oil, garlicky toasted breadcrumbs
SPAGHETTI A.O.P. (aglio, olio, pomodoro)...28
Mark's spicy, garlicky tomato sauce
LINGUINI ALLE VONGOLE...34
with baby clams, garlic, olive oil, touch of tomato
ORECCHIETTE WITH DROWNED ZUCCHINI AND SAUSAGE...34
Sauce of local zucchini stewed with olive oil and garlic, garnished with sausage and Parmesan cheese
RIGATONI ALLA BUTTERA...35
hot and sweet sausage, cream, touch of tomato, Parm
MARK'S SPAGHETTI AND MEATBALLS...34

PASTA FRESCA

Made in house daily by our team

- TORTELLINI "BISI"...34
Ricotta & English pea tortellini, butter, mint, Parm
FREDS' SPAGHETTI...34
Fresh spaghetti with fresh shiitake mushrooms, asparagus, sun-dried tomatoes, pesto
FETTUCCHINE WITH LOBSTER AL'AMERICAINA...54
Fresh lobster with tomato, saffron, lobster stock, cream
GARGANELLI WITH BRISKET RAGU...34
LASAGNE DELLA NONNA...36
veal, beef, pork Bolognese, Bechamel, and Parm

Box containing BELGIAN FRIES and PIEDMONTESE FRIES with descriptions and small fork-and-knife icons.

WANNA SHARE IT?

We'll split it for you, no problem!



MAINS



- ROASTED HALIBUT...48
with basil sauce, served over caponata
BRANZINO...42
butterflied and served with olivada sauce with roasted potatoes
ROASTED SALMON...39
with dill mustard horseradish sauce, sauteed spinach
PALM BEACH SALAD DINNER...42
Mixed greens, jumbo shrimp, hearts of palm, avocado, cherry tomatoes, hard-boiled egg, Green Goddess dressing
SAUTEED JUMBO SEA SCALLOPS SCAMPI-STYLE...46
with saffron risotto and sauteed spinach
SOFT SHELL CRABS...46
Fried soft shell crabs, with corn, tomato, and avocado salsa and potato salad
ULTIMATE LOBSTER ROLL...54
Five ounces of house-chucked lobster with drawn butter, minced celery, homemade bun, potato chips, coleslaw
GRILLED OCTOPUS "ESCABECHE"...42
Peruvian style with lime, onion, herbs, touch of cumin
"DEVOUR" CHICKEN PARMESAN...42
served with rigatoni alla vodka
POLLO ALLA MATTONE...38
Chicken roasted with fresh herbs, lemon, crushed red pepper, served with summer vegetables
CHEDDAR CHEESEBURGER DE VILLE...32
Our cheeseburger topped with a mountain of fried onions, with beefsteak tomato, lettuce, and Belgian fries
HANGER STEAK...45
Grilled and served with peppercorn sauce and Belgian fries

