



COLD SEAFOOD SALAD

MEDLEY OF SHRIMP, CALAMARI, CLAMS, MUSSELS, & OCTOPUS  
TOSSED IN A HOMEMADE LEMON OLIVE OIL HERB DRESSING

OYSTERS

MALPEQUE  
QUEEN REGINA

TUNA CRISPY RICE

FRIED SAFFRON RISOTTO TOPPED WITH YELLOW FIN TUNA,  
FINISHED WITH HERB CRÈME FRAICHE & BALSAMIC CAVIAR

STEAK TARTARE

PRIME TENDERLOIN, HORSERADISH CREAM, PICKLED MORELS &  
WHOLE GRAIN DIJON MUSTARD, TOPPED WITH QUAIL EGG YOLK

OCTOPUS CARPACCIO

SLICED RAZOR THIN, TOPPED WITH AN ITALIAN SALSA VERDE WITH CITRUS  
SEGMENTS, & CRISPY CALABRESE ‘NDUJA BREADCRUMBS

SPICY TUNA CRISPY RICE

FRIED SAFFRON RISOTTO TOPPED WITH YELLOW FIN TUNA TOSSED IN A SPICY  
HOUSE MADE MAYO FINISHED WITH CRÈME FRAICHE & SLICED JALAPENO



appetizers

TERINA SCALLOPS

PAN-SEARED SCALLOPS OVER A BUTTERNUT SQUASH CALABRIAN  
PEPPER AGRODOLCE TOPPED WITH PIGNOLI NUTS & CRISPY GUANCIALE

CRAB AVOCADO

JUMBO LUMP CRAB MEAT OVER OVEN ROASTED ROMA TOMATOES,  
DRESSED IN A MEYER LEMON AIOLI TOPPED WITH SLICED AVOCADO &  
FINISHED WITH A CHIVE CALABRIAN PEPPER CHILI OIL

GRILLED BABY LAMB CHOPS

SERVED IN A LEMON PARSLEY GARLIC GREMOLATA

GRILLED OCTOPUS

CHARRED TO PERFECTION OVER A MEDITERRANEAN OLIVE & ROASTED  
FINGERLING POTATO MEDLEY WITH A FRESH MINT,  
LIME & FAVA BEAN PUREE

ROASTED BONE MARROW

SERVED WITH ROASTED ROOT VEGETABLES IN A BURGUNDY WINE  
GLAZE & PICKLED SHALLOTS

BAKED CLAMS TERINA

ESCARGOT INSPIRED BAKED CLAMS

BURRATA PISTACHIO

FRESH BURRATA OVER A HEIRLOOM TOMATO WITH MUSTARD SEEDS &  
THYME, ACCOMPANIED BY SICILIAN PISTACHIO PESTO, FINISHED WITH  
CRISPY GUANCIALE & BALSALMIC PEARLS

ZUCCHINI FLOWERS

FRIED & STUFFED WITH A HOMEMADE ZUCCHINI PIGNOLI  
RICOTTA FINISHED WITH ELDER FLOWER HONEY OVER A BLUSH SAUCE

CALAMARI FRITTI

TOSSED IN A LEMON AIOLI & TOPPED WITH A  
CHERRY PEPPER GUSTO

CACIO È PEPE MOZZARELLA CARROZZA

STUFFED WITH HOMEMADE MOZZARELLA OVER A CREAMY  
CACIO È PEPE SAUCE, TOPPED WITH CRISPY GUANCIALE  
& SHAVED EGG YOLK

EGGPLANT POLPETTE

ROASTED SICILIAN EGGPLANT ROLLED WITH  
ROASTED GARLIC CONFIT, PIGNOLI NUTS, GOLDEN RAISINS  
& FRESH ITALIAN HERBS

COZZE IMPEPATA

WILD CAUGHT PRINCE EDWARD MUSSELS TOSSED IN A SHALLOT, FENNEL,  
& GARLIC SOFFRITO WITH WHITE WINE & MELDED CALABRESE N’DUJA



GREEN APPLE FENNEL

JULIENNED GRANNY SMITH APPLE, CRISPY FENNEL,  
RED ONION & SICILIAN PISTACHIOS IN A  
HOMEMADE CITRUS BALSAMIC VINAIGRETTE

CAESAR

ROMAINE LETTUCE TOSSED WITH OUR  
HOUSE CAESAR DRESSING, CROUTONS &  
TOPPED WITH FRESH SHAVED PARMIGIANA  
& WHITE ANCHOVIES



PANZARELLA BEET SALAD

CRISPY PANETTONE CROUTONS WITH ROASTED CANDY  
CANE BEETS, HEIRLOOM GRAPE TOMATO, FAVA BEANS,  
& THINLY SLICED RED ONION, TOSSED IN A FRESH MINT  
& LIME POMEGRANATE VINAIGRETTE

ADD ONS : GRILLED CHICKEN

BREADED CHICKEN

GRILLED SHRIMP

SALMON

STEAK

\*PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS  
INCLUDING OUR VEGETARIAN & VEGAN OPTIONS.

\* 3.95% SURCHARGE WILL BE ADDED TO ALL CREDIT CARD TRANSACTIONS.

\*20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.



BUTTERNUT SQUASH RAVIOLI

CREAMY BUTTERNUT SQUASH RICOTTA FILLED PASTA PILLOWS  
DRIZZLED IN A BROWN BUTTER SAGE SAUCE WITH FRESH PECANS,  
DRIZZLED WITH PARMIGIAN FONDUTA & AGED BALSALMIC VINEGAR

GNOCCHI TARTUFU

HAND ROLLED POTATO GNOCCHI IN A CREAMY BUTTER SAUCE WITH  
SAGE, TRUFFLE PATE, & MIXED WILD MUSHROOMS

ORECCHIETTE BARESE

BROCCOLI RABE PESTO TOSSED WITH SWEET ITALIAN SAUSAGE &  
GARNISHED WITH TOASTED GARLIC BREAD CRUMBS

SPICY VODKA

LUMACHE PASTA IN A CREAMY CALABRIAN PEPPER VODKA SAUCE  
WITH SHALLOTS, GARLIC & TOMATO

TRUFFLE SHORT RIB PACCHERI

SLOW BRAISED SHORT RIB TOSSED IN A CREAMY  
TRUFFLE PARMIGIANA FONDUTA

LASAGNA CALABRESE

LAYERED WITH HOMEMADE BÉCHAMEL, MOZZARELLA & HOT  
‘NDUJA, SEARED OVER A FRESH TOMATO SAUCE, & DRIZZLED WITH  
TRUFFLE PARMIGIANA FONDUTA

TAGLIATELLE BOLOGNESE

LAMB BOLOGNESE WITH A MIREPOIX & GUANCIALE, IN A  
CONCENTRATED FRESH TOMATO SAUCE, TOPPED WITH A LEMON  
& PARSLEY INFUSED RICOTTA

LINGUINE CON VONGOLE

VONGOLE IN A WHITE WINE, GARLIC PARSLEY PESTO



VEAL CHOP INFERNO

BREADED & FRIED BONE-IN VEAL CHOP, POUNDED THIN, TOPPED  
WITH FRESH BURRATA & CALABRIAN CHERRY PEPPER AGRODOLCE

ESPRESSO CRUSTED LAMB LOIN

ESPRESSO CRUSTED & PAN-SEARED, IN A BITTERSWEET DARK CHOCOLATE  
CHERRY DEMI GLACE, SERVED WITH A POTATO PAVE & KING MUSHROOM

DUCK AMARENA

PAN-ROASTED DUCK BREAST SERVED WITH A  
HOMEMADE AMARENA CHERRY DEMI GLACE WITH  
TRUFFLE CAULIFLOWER MASH & BUTTERNUT SQUASH PUREE

BRANZINO CON FAVA

BUTTERFLIED, PAN-ROASTED, OVER A FRESH MINT & LIME FAVA BEAN  
PUREE, TOPPED WITH A SICILIAN TOMATO PESTO & WALNUT GREMOLATA

DOUBLE-CUT APPLE CIDER PORK CHOP

PAN-SEARED OVER A YUKON GOLD POTATO PUREE, ACCOMPANIED BY  
SAUTEED WILD MUSHROOMS & BUTTERY FRENCH BEANS, TOPPED WITH A  
GRANNY SMITH APPLE CIDER REDUCTION

DECONSTRUCTED BEEF WELLINGTON

PERFECTLY SEARED FILET MIGNON TOPPED WITH A CREAMY  
MUSHROOM COGNAC SAUCE OVER ASPARAGUS, GARNISHED WITH A  
PUFF PASTRY RING & CRISPY PROSCIUTTO

BONE-IN NEW YORK STRIP

16 OZ. DRY-AGED BLACK ANGUS PRIME

BRAISED SHORT RIB

SIX HOUR BRAISED FIVE SPICE SHORT RIB, OVER A CREAMY  
VEGETABLE SAFFRON RISOTTO

POTATO LEEK HALIBUT

POTATO CRUSTED HALIBUT SERVED OVER A CREAMY POTATO LEEK  
CHOWDER WITH SWEET ENGLISH PEAS & GUANCIALE,  
FINISHED WITH CHIVE OIL

CHICKEN CAESAR MILANESE

PAN-FRIED THINLY POUNDED CHICKEN BREAST,  
TOPPED WITH CRISP ROMAINE LETTUCE, HOUSE CAESAR  
DRESSING, TOASTED ITALIAN BREAD CRUMBS & PARMIGIANA

TERINA BURGER

8 OZ. DRY AGED BLEND, WITH GRILLED VIDALIA ONION,  
& WISCONSIN CHEDDAR ON A GOLDEN BRIOCHE BUN,  
SERVED WITH HAND-CUT FRIES



FRENCH DIP

THINLY SLICED PRIME RIB STEAK WITH CARAMELIZED  
ONIONS & MOZZARELLA CHEESE, IN A NATURAL AU JUS,  
SERVED ON A SEEDED SEMOLINA BRICK HERO  
WITH HAND-CUT FRIES



ROASTED POTATOES

FOUR CHEESE MAC & CHEESE

GRILLED ASPARAGUS

BROCCOLI RABE

TRUFFLE CAULIFLOWER-MASH POTATOES

HAND-CUT FRIES

SAUCES : CREAMY COGNAC MUSHROOM

AU POIVRE

ROASTED GARLIC HORSERADISH