



COLD SEAFOOD SALAD

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

TUNA CRISPY RICE

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

OCTOPUS CARPACCIO

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

OYSTERS

MALPEQUE
QUEEN REGINA

STEAK TARTARE

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

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

GRILLED BABY LAMB CHOPS

SERVED IN A LEMON PARSLEY GARLIC GREMOLATA

ROASTED BONE MARROW

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

BURRATA PISTACHIO

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

CALAMARI FRITTI

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

EGGPLANT POLPETTE

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

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 OCTOPUS

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

BAKED CLAMS TERINA

ESCARGOT INSPIRED BAKED CLAMS

ZUCCHINI FLOWERS

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

CACIO È PEPE MOZZARELLA CARROZZA

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

COZZE IMPEPATA

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

salads



seasonal special

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 PARMIGIANA FONDUTA & AGED BALSALMIC VINEGAR

GNOCHI TARTUFO

HAND ROLLED POTATO GNOCHI 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 SEDED 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