



### Antipasti

<b>Antipasto</b> Artisan cured meats & Cheeses, Artichokes, Caponata, Fresh Mozzarella, Sun-Dried Tomato, Olives	15
<b>Caprese</b> Heirloom Tomato & Imported Fresh Mozzarella	13
<b>Carpaccio Di Salmon</b> Arugula, Capers & Citrus Infused EVOO	13
<b>Insalata Di Mare</b> Calamari, Shrimp, Octopus, Arugula & Tomato tossed in a fresh Lemon EVOO (cold)	13
<b>Asparaghi Alla Griglia</b> Chilled & topped with Maytag Blue Cheese, Meyer Lemon Drizzle	12
<b>Tartina al Tonno</b> Ahi Tuna tossed with House made Soy Glace, Avocado & Crispy Wonton	15
<b>Cozze Picanti</b> Black Mussels Sautéed with Garlic & Hot Pepper, Tomato Broth	13
<b>Fegato D'Oca</b> Seared Foie Gras, Poached Pear, Blue Berry Saba Syrup Drizzle	18
<b>Calamari Fritti</b> Crispy Calamari, Fresh Marinara Sauce	12
<b>Oyster Rockefeller</b> Baked & Topped with Spinach, Béchamel & Bacon	15
<b>Jumbo Prawn Cocktail</b> Housemade Cocktail Sauce, Spicy Slaw	18

### Zuppe – Insalate

<b>Soup of the Day</b>	AQ
<b>Lobster Bisque</b> Fresh Diced Lobster, Saffron Sherry	13
<b>Poached Pear</b> Glazed Pecans, Blue Cheese, Crispy Onions, Lemon Mustard Vinaigrette	11
<b>Romaine Wedge</b> Maytag Gorgonzola, Shaved Red Onion, Crispy Bacon, Blue Cheese Dressing	11
<b>Caesar</b> Romaine, Roasted Garlic – Anchovie Vinaigrette, Croutons	11
<b>Arugula</b> Shaved Fennel, Organic Heirloom Tomatoes, Mustard-Lemon Vinaigrette	11

### Tommy V's Signature Pasta

<b>Fettucini Argacosta</b> Tossed with ½ Maine Lobster, Clams, Mussels, Tomato White Wine Sauce	36
<b>Linguine Vongole</b> Fresh Clams, Roasted Garlic, Spiced White Wine Sauce	28
<b>Tommy's Gnocchi</b> Potato-Dumplings stuffed with Ricotta, Spinach, Butter Sage Sauce	22
<b>Eggplant Torte Alla Parmiggiana</b> Baked Multi-layers of Eggplant, Cheese Fondue, Butternut Squash Ravioli	22
<b>Meatball Rigatoni</b> Three-Meat Bolognese – House-made Meatballs	19
<b>Fresh Pear, Pecorino &amp; Mascarpone Ravioli</b> Light Butter, Parmesan, and Black-Pepper sauce	19
<b>Roasted Butternut Squash Ravioli</b> Amaretti, Sage-Butter sauce	19

### Chops – Steaks – Italian Specialties

<b>Bistecca Siciliana</b> 16 oz Prime, Dry-Aged, EVOO rub, Herb and Cheese Crumb	38
<b>Fiorentina</b> 20 oz. Bone in Rib Eye, Grilled, Mushrooms & Garlic	42
<b>Fillet 8 oz. Center Cut</b>	36
<b>Hanger Steak</b> Heirloom Tomato, Arugula, Green Onions	28
<b>Costata Di Bufalo</b> 20 oz. Buffalo Rib Eye	40
<b>Bone in Prime New York Steak 16 oz.</b>	40
<b>Carre Di Agnello</b> Whole Rack of Lamb Grilled, Mint Pesto	38
<b>Tuscan Veal Chop</b> Herb-Marinaded and Grilled, Parmiggiano Shavings	38
<b>Pork Chop Saltimbocca</b> Prosciutto, Fontina-Stuffed Berkshire Farms Pork Chop, wine reduction, Demi	29
<b>Scaloppine</b> Thin Sliced Veal Loin, lightly floured, Lemon Butter Sauce	29
<b>Lamb OssoBuco</b> Aromatic Mirepoix Vegetables, Wine-Reduction, Saffron Rice	29
<b>Braised Short Rib &amp; Gnocchi</b> Mirepoix, Sherry Cabernet Wine, and Homemade Gnocchi	28
<b>Pollo Rustico</b> Double Airline Chicken Breast Marinated with Fresh Herbs, Cacciatore Sauce	26

### Seafood

<b>Pesca Spada</b> Grilled Sword Fish, Roasted Pepper & Onion Chutney	34
<b>Fresh Salmon</b> Pan Seared, Corn Risotto & Watercress, Pomegranate Glace	30
<b>Sogliola Al Limone</b> Petrale Sole Lightly Floured, Lemon Glace, Spinach Rissotto	28
<b>Aragosta Ripiena</b> Whole Lobster Topped with Sauteed Mushrooms & Spinach, White Wine Sauce	38
<b>Scampi</b> Sauteed Shrimp, Lemon Drizzle	32

### Contorni

9

Sauteed Mushrooms  
Maccaroni Al Tartufo  
Twice Baked Potato

Sweet Potato Au Gratin  
Roasted Potato  
Creamed Spinach