

<u>Appetizer</u>	
Mussels Posillipo	10.75
Grilled Octopus over Potato Salad	11.75
Blue Point Oyster on half Shell	\$2. Each
Burrata over Ripe "Ugly" Tomato	Apt 8.95 Entre13.95
ENTREE	
Seafood Casseruola w/Linguini	22.75
Home Made Lamb Ravioli Tom & Basil	18.75
Whole Baked Branzino	22.75
Soft Shell Crab w/Lemon & Cappers	21.
Pan Seared Wild Ivory Salmon	28.00
Calf Liver Veneziana	18.75
Roasted Rack of Veal w/Spinach Grain Feed Veal	22.75
<p>Root 1 Cabernet "Chile" \$ 8.5 Sauvignon Blanc "Chile" glass \$7.</p> <p>Palazzo Allegrini "Baby Amarone" Bottle 45 From Veneto</p> <p>Primitivo "Vigne Vecchie 2008" "Puglie" bottle 39 Called the father of red Zinfandel</p>	

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From Veneto

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