

Lunch

SOUP

New England Clam Chowder 14

APPETIZERS

Oysters on the Half Shell MP

Seasonal mignonette, traditional cocktail sauce

Roasted Oysters 18

Roasted oysters du jour on the half shell

Shrimp Cocktail 24

Traditional house cocktail sauce

Tomato Bruschetta 16

Fresh tomatoes, rustic bread, fresh basil, burrata cheese, EVOO

Tuna Tartare 18

Crispy Wontons, Avocado Creme

Beef Carpaccio 20

Thinly sliced beef, cured egg yolk, arugula, EVOO, lemon, Pecorino Romano

Crab Cake 18

Single crab cake, avocado lime creme

Crispy Artichokes 15

Lemon zest, whipped feta

Crispy Calamari 15

House marinara

Italian Artisan Cheese and Charcuterie Board 29

Chefs' selection of cheeses and meats, olives, sundried cherry tomatoes, seasonal fruits & nuts, honey, assortment of crackers

Steamed Clams 18

Little neck clams, grilled French baguette, fresh seasonal aromatics, white wine sauce

Crispy Mozzarella 15

House marinara

Seared Scallops 24

Sweet corn crema, goat cheese

Whipped Ricotta 24

Figs, Calabrian chili peppers, white balsamic honey, grilled baguette

SALADS

Add a protein to your salad: Chicken 9 | Seared Scallops 16 | Pan Seared Salmon 13 | Crab Cake 16 | Grilled Shrimp 13 | Prosciutto 6

Classic Caesar 15

Romaine lettuce, fresh lemon, house croutons, shaved parmesan, house Caesar dressing

Iceberg Wedge 16

Iceberg lettuce, blue cheese crumbles, bacon, tomatoes, blue cheese dressing

Caprese 16

Tomato, mozzarella, fresh basil, balsamic reduction

Fresh Berry Salad 16

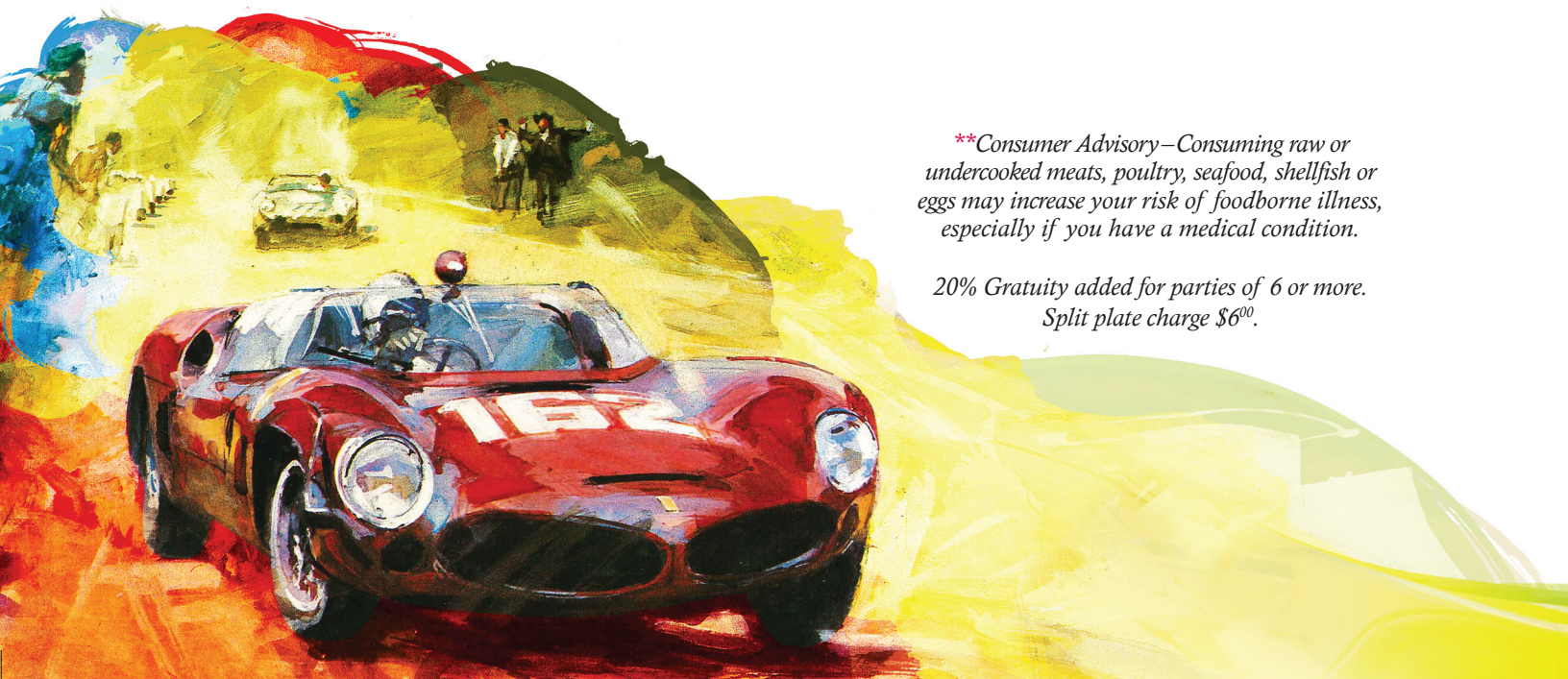
Mixed greens, fresh mixed berries, caramelized nuts, wild berry vinaigrette, goat cheese

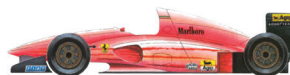
Butter Lettuce with Jumbo Lump Crab & Champagne Vinaigrette 29

Butter lettuce, jumbo lump crab, cherry tomatoes & champagne vinaigrette

***Consumer Advisory—Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

*20% Gratuity added for parties of 6 or more.
Split plate charge \$6⁰⁰.*





Bella Rossa

SANDWICHES

All Sandwiches Served with homemade chips.

Blackened Salmon BLT 18

Blackened salmon, toasted sourdough, lemon aioli, crisp butter lettuce, and ripe tomato

Crab Cake 18

Golden crab cake, butter lettuce, tomato, Cajun remoulade, toasted bun

Chicken Parmesan 18

Chicken cutlet, marinara, mozzarella, provolone, long roll

Turkey Club 15

House roasted turkey breast, crisp lettuce, tomato, applewood smoked bacon, mayonnaise, toasted bread

Rustic Caprese Baguette 15

Griddled baguette, heirloom tomatoes, fresh mozzarella, basil, balsamic glaze

Add: Chicken 9 | Pan Seared Salmon 13 | Prosciutto 6

Fiesole Burger 18

Grilled burger, lettuce, tomato, cheddar, toasted bun

Short Rib 17

Slow braised BBQ short rib, provolone, toasted bun

PIZZA

Fig Prosciutto 17

Fig, Prosciutto, mozzarella, arugula, balsamic reduction

Spanakopita 16

Sautéed spinach, feta, white sauce, garlic butter

Margarita 15

House red sauce, fresh mozzarella, fresh basil

Italiano 17

Sausage, pepperoni, meatballs, marinara, mozzarella

Jersey Summer 17

Sweet corn, zucchini, tomato, goat cheese, basil, Parmesan sauce

ENTRÉES

Clams & Linguine 21

Fresh steamed clams, linguini, fresh herbs, white wine butter reduction, baguette

Crab Cake 24

Lump crab cake, street corn succotash, avocado lime crema

Chicken Milanese 21

Pounded & breaded chicken with arugula, EVOO, lemon, pecorino Romano

Salmon Tarragon 22

Seared salmon, asparagus, pomme puree, wholegrain mustard tarragon sauce

Shrimp Scampi 24

Shrimp, tagliatelle, olive oil, butter, garlic, fine herbs

Sunday Gravy 21

Slow braised short rib, meatballs, Italian sausage, pappardelle, red gravy, crusty bread

Executive Chef Rashaad Clinkscales

