

STARTERS

Fried Calamari

Calamaretti Fritti

Cornmeal dusted fried with lemon wedges & pomodoro sauce 15

Antipasto

Antipasto Casalingo

Parma prosciutto, soppressata, burrata, roasted peppers, marinated olives, grilled artichokes & eggplant 17

Shrimp Cocktail

Cocktail di Gamberoni

Chilled jumbo shrimp cocktail with horseradish cocktail sauce 17

Lamb Chops

Costolette d'agnello scottadite

Grilled New Zealand lamb lollipops aged balsamic drizzle 18

Grilled Oysters

Ostriche alla Griglia

Fresh shucked grilled oysters with leek fonduta toasted crumbs & fresh tomato relish 16

Carpaccio

Thinly sliced raw beef tenderloin drizzled with creamy grain mustard lemon dressing, garnished with shaved parmesan, capers 16

Crab Cakes

Tortine al Granchio

Maryland jumbo lump crab cake, hot cherry pepper aioli, carrot slaw 17

Shellfish Tower

Torre ai Crostacei di Mare

Iced Shellfish Tower with freshly shucked Maine lobster meat, jumbo shrimp cocktail, oysters on half shell, lump crab meat, littleneck clams on half shell, with traditional garnishes 75

SOUP OF THE DAY

SALADS

Rosaria

Baby iceberg wedge, crispy Pancetta, grape tomatoes, bleu cheese crumbles, house dressing 12

Angela

Garden greens, English cucumber, tomatoes, goat cheese, white balsamic dressing 12

Panzanella con Mozzarella

Vine ripe grape tomatoes, baby arugula, fresh mozzarella, cucumber, red onion, ciabatta croutons, red wine basil vinaigrette 15

Caesar

Romaine lettuce, homemade focaccia croutons, Caesar dressing, shaved parmesan 12

PASTA

Fusilli alla Bolognese

Fresh fusilli pasta tossed in a savory Bolognese meat sauce with shaved parmesan 18

Mezzelune

Handmade saffron half-moon ravioli filled with sweet spring peas stuffing in a light butter sauce with Portobello mushrooms, caramelized onions & crispy Parma prosciutto crumbs 22

Linguine ai Frutti di Mare

Linguine with littleneck clams, sea scallops, gulf shrimp in a light garlic & EVOO wine sauce 30

Fettuccine all'Aragosta

Fettuccine with freshly shucked Maine lobster meat in a fresh tomato basil cream sauce 32

Risotto Maremonti

Arborio rice risotto with Florida wild pink shrimp, spring asparagus & mascarpone cheese 24

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

ENTREES

Veal Medallions

Medaglioni di Vitello alla Pizzaiola
Lightly breaded thin medallions of veal loin
"Pizzaiola style" with scamorza cheese
Fresh tomatoes, oregano, fettuccine,
with baby spinach 32

Salmon

Salmone alla Griglia
Grilled marinated Atlantic salmon filet with
sautéed zucchini strings, fresh tomatoes
& 20 year old balsamic drizzle 28

Veal Chop

Costata di Vitello alla Fiorentina
Tuscan style grilled veal loin chop
with mushrooms risotto 52

Pork Chop

Costoletta di Maiale ai Peperoni all'aceto
Grilled kurobuta pork chop with Yukon gold
potatoes & tricolor vinegar peppers 28

Short Ribs

Brasato di Manzo al Barolo
Braised short ribs in Barolo wine with
Yukon gold whipped potato & asparagus 30

Chicken Piccata

Petti di Pollo alla Piccata
Sautéed chicken breast in a white wine
lemon & capers with asparagus 21

Surf & Turf

Mare e Terra
Grilled 8oz filet mignon & gulf shrimp with
asparagus & roasted Yukon gold potato 48

STEAKS & CHOPS

*All Steaks and Chops are garnished with
roasted Yukon gold potatoes*

Prime Bone-In Rib-Eye 22oz 55

Prime New York Sirloin 16oz 52

Filet Mignon 10oz Center Cut 55

Delmonico Steak 12oz Chairman
Reserve 30

Sauces

Choice of:

*Au jus, Barolo wine reduction, brandy au
poivre, grain mustard, horseradish cream,
béarnaise sauce*

SIDES

Asparagus with aged balsamic drizzle 10

Haricot vert beans fresh tomato & basil 9

Broccoli rabe, garlic, red pepper flakes 9

Mushroom risotto 9

Whipped Yukon gold potato 8

Roasted sweet potato fries thyme 9

Allergies: If you have a food allergy or a special dietary concern,
please be sure to inform your server before placing your order so that we can address your specific
needs.