

HAPPY MOTHER'S DAY

Antipasto

LOBSTER & SHRIMP BISQUE 18

Topped with lobster and shrimp. Creme fraiche

BAKED CLAMS CASINO 18

Baked clams, crispy pancetta, seasoned breadcrumbs and fresh oregano in a garlic/white wine sauce

TUNA TARTARE 22.95

Yellow fin tuna over mango carpaccio with avocado mouse and topped with tarar sauce

CALAMARI FRITTI 18

Dusted and seasoned in a white polenta and served with a marinara sauce and a saffron/lemon aioli

COCKTAIL DI GAMBERI 19

Poached jumbo shrimp served over crushed ice with fresh cocktail sauce and lemon

RICE BALLS 18

Fried jumbo risotto croquettes stuffed with meat ragout and fresh mozzarella on a bed of Bolognese sauce

CRAB CAKE 24

Jumbo lump crabmeat over baby greens. Topped with saffron aioli

AVOCADO REPIENO 28

Crabmeat stuffed avocado, shrimp, over mango carpaccio, toasted almond lemon olive oil dressing

Insalata

GRILLED OCTOPUS SALAD 19

Seasoned grilled octopus & calamari, served with tri color salad with lemon, olive oil dressing

BURRATA & PEACH 19

Fresh imported burrata mozzarella, slices of dixie peaches over baby arugula salad with chopped asparagus wild mushroom black and white balsamic truffle oil dressing

ROASTED BEET SALAD 16

Julienne roasted beets over baby arugula, hearts of palm, orange segments, goat cheese, citrus vinaigrette dressing

PEAR SALAD 16

Tre colori salad with roasted pear wrapped in prosciutto, gorgonzola cheese, candied walnuts, dried cranberries, pomegranate dressing

CAESAR SALAD 14

HOUSE SALAD 13

TRI COLORE SALAD 14



IL LUOGO



Dessert

CLASSIC TIRAMISU 12

TARTUFO 12

CANNOLI 12

NY STYLE

CHEESECAKE 12

COFFEE, TEA, CAPPUCINO

Pasta

RAVIOLI DI ARAGOSTA 36

Lobster-filled ravioli with sautéed shrimp in a marinara/prosecco/light cream Aurora sauce

PORCINI MUSHROOM RAVIOLI 34

Porcini mushroom filled raviolis in a mix wild mushroom brandy cream sauce drizzled with truffle oil

TAGLIATELLE D' IL LUOGO 37

Fresh house made flat ribbon pasta with lobster tail and lump crab meat ragout with a champagne/rosé cream sauce

PAPPADELLE SHORT RIB RAGÚ 38

Black Angus short ribs, slow braised with Roma tomatoes in a ragu sauce

STUFFED RIGATONI 34

Homemade ricotta filled rigatoni. Classic Bolognese

FRUTTA DI MARE 44

Lobster tail, New Zealand mussels, scallops, shrimp, over black fettuccine in a light fradiavolo sauce

Entrées

STRIPPED BASS 38

Pan-seared, sautéed with artichoke hearts, capers, sun dry tomatoes, lemon wine sauce. Served with spinach and mashed potatoes

JUMBO SHRIMP SCAMPI 36

Pan-roasted jumbo shrimp with sizzling zesty garlic and fresh herbs in a Meyer lemon/Pinot Grigio sauce served over spinach and mashed potatoes

HALIBUT 38

with fresh-ground mustard, capers, lemon, and diced tomatoes in a white wine reduction

BRANZINO ROLLATINI 40

Fresh filet of branzino stuffed with seasoned jumbo lump crab meat and broiled finish in a zesty Dijonnaise sauce

BISTECCA AU POIVRE 39

Pan-seared 16 oz. black angus sirloin steak with a cognac and green peppercorn sauce and a touch of cream with mashed potatoes

PORK CHOP INFERNO 36

Double, center-cut pork chop broiled with sweet and hot peppers in a chianti red wine reduction

RACK OF LAMB A LA ROMANO 52

Roasted rack of lamb with mustard dijon & Sicilian breadcrumbs with brown mushroom gravy

T-BONE STEAK 48

Black Angus, center cut, grilled top with sautéed onions, mushrooms and cherry peppers

DUCK BREAST 34

Pan-roasted duck breast, grand marnier orange sauce, garlic spinach, sweet mashed potatoes

CHICKEN FRANCESE 34

In a lemon, white wine, butter sauce