

# *Penne Dinner*

## ANTIPASTI

### ARANCINI

Crispy Saffron Rice Ball, Eggplant Ragu,  
Saffron Aioli, Rhubarb Agrodolce \$14

### POLIPO

Red Wine Braised Octopus, Pistachio Puree,  
Kale, Chick Peas, Basil Risotto Cake \$19

### POLPETTONI

*Signature* 8oz Meatball of Beef, Veal &  
Pork, Caramelized Tomato, Burricotta \$14

### CALAMARI FRITTI

Crispy Cherry Peppers,  
Lemon ~ Basil Aioli \$15

### LEMON GARLIC SCAMPI

Jumbo Shrimp, Garlic Fettunta, Cherry Tomatoes  
Vermentino Vellutata \$16

### PIZZETTA

Black Mission Fig, Housemade Burrata,  
Thin Sliced Prosciutto di Parma \$14

### TUSCAN KITCHEN CAESAR\*

Hearts of Romaine, Sicilian White Anchovy,  
Focaccia Crouton, Parmigiano Reggiano \$12

### WARM SPINACH SALAD

House Smoked Pancetta, Hazelnut Vinaigrette,  
Parmigiano Reggiano \$12

### BIBB SALAD

Lemon Balsamic Vinaigrette, Shaved Onion,  
Toasted Walnuts, Gorgonzola, Mache \$12

## SALUMIFICIO E BAR MOZZARELLA

### PROSCIUTTO DI PARMA

24 Month Parma Ham,  
Pear Mostarda, Local Truffle Honey \$18

### GRAN ASSAGGIO DI SALUMI E FORMAGGI

Grand Selection of House Cured  
Artisan Salumi, Imported Italian Cheeses \$28

### CAPRESE

Hand Stretched Mozzarella Fresca,  
Vine Ripened Tomato, Sicilian Virgin Olive Oil,  
Aged Balsamic Drizzle \$14

### BURRATA DELLA CASA

House Made Burrata, Roasted Beets,  
Prosciutto di Parma, Pistachio Vinaigrette,  
Crispy Basil \$17

### MOZZARELLA EN CAROZZA

Crispy Mozzarella, Pesto Trio,  
Sundried Tomato, Arugula & Basil \$12

\* Consuming raw or undercooked meats,  
poultry, seafood, shellfish, or eggs may increase  
your risk of foodborne illness, especially if you  
have certain medical conditions. Before placing  
your order, please inform your server if a  
person in your party has a food allergy.

## BAR CRUDO

### COLOSSAL SHRIMP COCKTAIL

San Marzano Cocktail Sauce \$24

### TARTARE DI TONNO\*

Yellowfin Tuna, Crispy Rock Shrimp,  
Extra Virgin Olive Oil \$21

### SCALLOP CARPACCIO\*

Meyer Lemon, Lump Crab,  
Toasted Hazelnuts \$21

### PRIME BEEF TARTARE\*

Black Truffle, Crispy Shallot,  
Warm Olive Oil Potato \$20

### GRAN ASSAGGIO DI CRUDO\*

Colossal Shrimp, Yellowfin Tuna\*,  
Scallop Carpaccio\*, Oysters\*, Hamachi\*,  
Little Neck Clams\*, Lobster Tail,  
Lemon Basil Aioli ~ MP

## PRIMI

*All of our pastas are house made with imported  
"Doppio Zero" flour & egg yolks  
and rolled paper thin.*

### GARGANELLI ALLA BOLOGNESE

Classic Braised Sauce of Beef, Veal & Pork,  
Parmigiano Reggiano \$28

### RAVIOLI AI QUATTRO FORMAGGI

24 Month Parmigiano Reggiano,  
Shaved Black Truffle \$28

### GOAT CHEESE CAPPELLETTI

Braised Artichoke, Summer Peas, Asparagus,  
Truffle Burro Fuso \$32

### BRASATO DI CINGHIALE

Slow Braised Wild Boar Ragu,  
Truffled Gnocchi, Pecorino Tartufo \$32

### LOBSTER RAVIOLI

Rock Shrimp Scampi Sugo,  
Crushed Red Pepper \$34

### TORTELLI AL BRASATO

Braised Short Rib Stuffed Pasta, Pancetta  
Cipollini Onion, Red Wine "Riduzione" \$28

### ROASTED BUTTERNUT SQUASH CAPPELLACCI

Sage Brown Butter,  
24 Month Parmigiano Reggiano \$26

### ROASTED MUSHROOM RAVIOLI

Grapa Flamed Wild Mushroom, Porcini Crema,  
Crispy Sage \$34

### LINGUINI DI SEPIA

Whole Lobster, Squid Ink Pasta,  
Sea Urchin Butter, Herb Bread Crumbs \$52

## TAGLIATELLE AL TARTUFO

House Made Tagliatelle, Parmigiano Burro Fuso,  
Shaved Black Truffle Tableside MP

*Tuscan Kitchen*  
SEAPORT

*Experience Artisan Italian*

## ALLA PIASTRA

### FILET MIGNON\*

8oz \$42 / 10oz \$49

16oz BRANDT PRIME  
NEW YORK STRIP \* \$47

16oz BRANDT PRIME  
DELMONICO\* \$49

SAGE CRUSTED VEAL CHOP\* \$49

RACK OF LAMB\* \$49

28oz "LONG BONE"  
DRY AGED TOMAHAWK RIB EYE\* \$58

ALL NATURAL BONE IN  
PORK CHOP\* \$34

## BISTECCA ALLA FIORENTINA PER DUE

48 oz Brandt Prime Porterhouse  
Toasted Garlic Spinach,  
Crispy Rosemary Potato \$110

*Additions \$3*  
*Black Truffle Butter*  
*Mountain Gorgonzola*  
*Caramelized Onion & Barolo "Riduzione"*  
*Sage Marsala & Wild Mushrooms*

## SECONDI

### POLLO ARROSTO

Feather Brook Farm Roasted Half Chicken,  
Crispy Pancetta, Spinach,  
Butternut Squash-Walnut Mista \$32

### SALMONE ALLA GRIGLIA\*

North Atlantic Salmon, Lemon Extra Virgin  
Olive Oil & Garlic, Roasted Sweet Potato,  
Grilled Asparagus \$34

### BEEF SHORT RIBS "STRACOTTO"

Creamy Parmigiano Polenta, Swiss Chard,  
Baby Beets, Horse Radish Gremolata \$36

### PORCINI CRUSTED HALIBUT\*

Mascarpone Whipped Parsnip,  
Caramelized Baby Carrot, Vin Cotto Brodo \$38

### PAN SEARED SCALLOPS

Summer Vegetable Bolognese, Tomato Conserva,  
Crispy Prosciutto \$36

### BRANZINO

Pan Seared Branzino,  
Lump Crab Risotto,  
Tomato Basil Vinaigrette \$42

## CONTORNI \$12

Sage Brown Butter Sweet Potato  
Mascarpone, Parmigiano Whipped Potato  
Extra Virgin Roasted Rosemary Potato  
Butternut Squash - Walnut Mista  
Roasted Asparagus & Parmigiano  
Seared Broccolini & Toasted Garlic  
Roasted Mushroom Mista  
Toasted Garlic Spinach  
Smoked Pancetta Brussel Sprouts  
Skillet Toasted Corn  
Broccoli Rabe & Hot Pepper