

## ANTIPASTO

· eighteen dollars · selection of five ·

- ARTICHOKE HEARTS ·
- CILIEGINE MOZZARELLA ·
- HOT CAPICOLA ·
- EGGPLANT CAPONATA ·
- FETA CHEESE ·
- GRANA CHEESE ·
- GRILLED ZUCCHINI ·
- MARINATED OLIVES ·
- TZATZIKI ·
- ROASTED BEETS ·
- WHITE BEANS ·
- SWEET SOPRESSATA ·
- ASIAGO ·
- GRILLED ASPARAGUS ·
- PROSCIUTTO DI PARMA ·
- ROASTED RED PEPPERS ·
- CLASSIC HUMMUS ·
- STUFFED CHERRY PEPPERS ·

▪ accompanied by warm pita ▪ evoo + balsamic vinegar ▪

## APPETIZERS

**COLOSSAL SHRIMP COCKTAIL** three dipping sauces: cocktail ▪ joe's ▪ louis / 16.

**BURRATA CAPRESE** prosciutto ▪ tomatoes ▪ watermelon ▪ white balsamic caramel ▪ basil ▪ california extra virgin olive oil / 12.

**JUMBO LUMP CRABCAKE** brandy shellfish cream sauce ▪ frisée-corn-bacon garnish / 16.

**HOMEMADE MEATBALLS** beef, lamb & pork blend ▪ marinara sauce ▪ herbed ricotta cheese / 12.

**CHICKEN-LEMONGRASS POTSTICKERS** teriyaki dipping sauce / 9.

**BAKED BRIE** on a cedar-plank ▪ house made berry preserves ▪ flatbreads + crackers / 10.

**GRILLED OCTOPUS** warm cannellini bean salad ▪ lemon-red wine vinaigrette ▪ frisée garnish / 19.

### FRESHLY SHUCKED OYSTERS

cocktail sauce ▪ horseradish ▪ prosecco mignonette / market selection ▪ priced accordingly (4 min.)

**LOBSTER COCKTAIL** chilled half lobster ▪ colossal crabmeat ▪ shrimp ▪ avocado ▪ citrus vinaigrette / 25.

## POINT JUDITH CALAMARI

· dusted with seasoned semolina flour & fried ·

**CLASSIC** marinara dipping sauce / 15.

**RHODE ISLAND STYLE SPICY + GREASY** tossed with garlic butter + hot banana peppers / 16.

**KUNG PAO** szechuan style sauce ▪ toasted cashews / 16.

## SALADS

**BACARI** baby greens ▪ toasted pistachios ▪ dried cranberries ▪ grape tomatoes ▪ sherry vinaigrette / 10.

**FRISÉE-BABY ARUGULA DUET** house pickled berries ▪ mozzarella ciliegine ▪ bacon ▪ grape tomatoes ▪ mango vinaigrette / 11.

**CAESAR** enough said / 9.

**B.L.T.** chopped romaine ▪ bacon ▪ tomatoes ▪ red onions ▪ blue cheese / 12.

**ARUGULA** crumbled gorgonzola ▪ candied walnuts ▪ raspberry vinaigrette / 10.

**GREEK** romaine ▪ feta ▪ tomatoes ▪ cucumbers ▪ peppers ▪ red onions ▪ olives ▪ pepperoncini ▪ red wine vinaigrette / 13.

## BRICK OVEN PIZZA

**CLASSIC** pomodoro sauce ▪ mozzarella ▪ basil / 10.

**ARUGULA** mozzarella ▪ asiago ▪ prosciutto ▪ dressed arugula + red onions ▪ tomatoes ▪ balsamic syrup / 14.

**MARGHERITA** san marzano tomatoes ▪ fresh mozzarella ▪ basil / 11.

**BACARI** caramelized onions ▪ spicy italian sausage ▪ mozzarella + sauce / 13.

**PEPPERONI** mozzarella + sauce / 13.

*consuming raw or undercooked meat, poultry, seafood or shellfish, may increase your risk of a foodborne illness*

# FRESH SEAFOOD

**SHRIMP** grilled colossal shrimp ▪ scampi butter ▪ red pepper coulis ▪ grano pilaf ▪ sautéed spinach / 32.

**SCALLOPS** seared sea scallops ▪ vegetable risotto ▪ truffle portobello aioli / 34.

**SWORDFISH** pan-seared ▪ warm corn-bacon salsa ▪ sautéed spinach ▪ avocado froth / 29.

**SALMON** cedar-plank roasted ▪ aleppo pepper rub ▪ moroccan barbecue sauce ▪ choice of one side / 28.

**AHI TUNA** lavender pepper crust ▪ soba noodles ▪ vegetables ▪ soy-garlic sauce ▪ pickled ginger ▪ wasabi / 32.

**CHILEAN SEA BASS** pistachio crust ▪ orange braised fennel ▪ italian black rice ▪ saffron-coconut cream sauce / 35.

▪ above selections can also be prepared **SIMPLY GRILLED (or) PAN-SEARED** ▪  
▪ and accompanied by a choice of one side ▪ california olive oil & lemon ▪

# STEAKHOUSE CUTS

▪ finished with rendered beef fat & sea salt ▪ accompanied by choice of one side ▪

**FILET MIGNON** certified angus ▪ 10 ounce ▪ brandy peppercorn sauce / 44.

**NEW YORK STRIP** prime ▪ 14 ounce ▪ red wine demi glace / 45.

**SKIRT STEAK** certified angus ▪ 10 ounce ▪ bacari steak sauce / 32.

**PORK CHOP** premium reserve ▪ 14 ounce rib chop ▪ spicy bourbon barbecue sauce / 27.

**COWBOY STEAK** certified angus ▪ 20 ounce bone-in rib-eye ▪ BEER-aise sauce / 44.

**BACON-ONION JAM** / 5.

## STEAK ACCESSORIES

**GORGONZOLA CHEESE** / 5.

### SURF

three grilled colossal shrimp  
w/ scampi butter / 16.

### ROASTED TRIO MUSHROOMS

· shiitake · oyster · crimini / 5.

# ENTRÉES

**PENNE ALLA VODKA** seasoned chicken ▪ vodka tomato cream sauce / 17.

**FETTUCCINE W/ SHRIMP + SALMON** sun-dried tomatoes ▪ roasted mushrooms ▪ capers ▪ tomato cream sauce / 24.

**CAMPANELLE AL RAGÙ BOLOGNESE** slowly simmered traditional meat sauce ground beef, pork & pancetta / 19.

**FRUTTI DI MARE** linguini ▪ shrimp ▪ littleneck clams ▪ mussels ▪ calamari ▪ light red sauce / 27.

**PECAN CRUSTED CHICKEN** whole grain mustard cream sauce ▪ spinach ▪ orzo rice blend / 23.

**CHICKEN MILANESE** breaded chicken ▪ arugula ▪ mozzarella ▪ grape tomatoes ▪ red onions ▪ white balsamic vinaigrette / 23.

**RACK OF NEW ZEALAND LAMB** goat cheese gnocchi ▪ broccoli rabe ▪ oven-dried tomatoes ▪  
grilled artichoke ▪ toasted pine nuts ▪ tzatziki sauce / 38.

**KOBE TRUFFLE BURGER** bacon-onion jam ▪ melted gruyere ▪ arugula ▪ tomato ▪ pretzel bun ▪ truffled pomme frites / 20.

*gluten free pasta available*

## SIDES

· seven dollars ·

### COUNTRY MASHED RED POTATOES

add truffle oil (optional)

### GRILLED ASPARAGUS

### MAC 'N THREE CHEESE

seasoned breadcrumbs

### HARICOTS VERTS

sautéed ▪ shallots ▪ butter

### SPINACH (OR) BROCCOLI RABE

sautéed ▪ garlic + evoo

### CREAMED SPINACH

### SWEET POTATO FRIES

### POMME FRITES

white truffle oil ▪ parmesan ▪ chives

### LOADED BAKED POTATO

sour cream ▪ bacon ▪ cheddar

### ASIAGO POTATO GRATIN

### ROASTED BRUSSELS SPROUTS

bacon ▪ onions ▪ balsamic

LUNCH

DINNER

PRIVATE DINING