

Meatball Trio Beef meatball, ricotta & homemade marinara Short Rib Crostini \$15.95 Braised short rib. ricotta & Marsala cream Zucchini Carpaccio \$11.95 Toasted almonds, Reggiano & lemon vinaigrette Baked Clams Oreganata \$13.95 Seasoned breadcrumbs & lemon garlic white wine Garlic Parmesan Shrimp \$15.95 Roasted garlic & grated Romano Steamed Mussels \$17.95 Garlic butter broth or spicy tomato broth Risotto Ball Trio \$13.95 Risotto, mozzarella, basil, Pecorino & pomodoro \$17.95 Crispy Fried Calamari Spicy cherry peppers & marinara Bang Bang Calamari \$17.95 Sriracha aioli Burrata & Tomato \$16.95 Tomato, roasted peppers, EVOO & balsamic glaze \$19.95 Grilled Octopus White beans, capers, onions, potato, garlic, EVOO & fava bean aioli Homemade Lobster Dumplings \$17.95 Spicy roasted pepper aioli Limited availability \$18.95 Spicy Filet Mignon Tips Spicy cherry peppers & olive oil Stuffed Grilled Eggplant \$13.95

Caesar Pecorino, garlic crumbs & Romaine Baby Arugula \$13.95

Baked w/ fresh mozzarella, ricotta & marinara

The Romaine Wedge \$13.95 Tomato, onion, bacon & blue cheese

Tomato, onion, Reggiano & lemon balsamic

Chilled lobster cocktail, shrimp cocktail, seafood salad, daily selection of oysters & Little Neck clams For Two \$85 | For Four \$160

Almond Crusted Salmon \$30.95 Seared, fava bean aioli & vegetable fried rice

Sesame Salmon \$30.95 Spinach, sun-dried tomatoes & honey mustard cream

Whole Lobster \$39.95 1.25 steamed or grilled, lobster butter & vegetable fried rice

\$37.95 Grilled Bronzino Crispy garlic, rosemary & olive oil

\$37.95 Roasted Pacific Halibut Champagne scallion butter & vegetable fried rice

Garlic Seafood Pot \$39.95 Jumbo shrimp, scallops, mussels, clams, calamari, grilled corn & garlic seafood broth

Sicilian Shrimp \$27.95 Panko crusted, mushrooms, cherry tomatoes, spinach, garlic tomato cream & garlic mash

Seared Scallops over Gnocchi \$35.95 Lemon garlic butter

ricotta, Marsala cream & white truffle oil

Shrimp Cocktail \$15.95 Oysters = Daily Selection MP Little Neck Clams \$1.50 Chilled Lobster Cocktail \$17.95 Sicilian Seafood Salad \$17.95 Shrimp, scallops, calamari & lemon vinaigrette

The Chicken Classics \$23.95

Nikki Beach Chicken Capers, artichokes, sun-dried tomato & lemon cream sauce

Chicken & Shrimp Ibiza Sweet vinegar peppers, mushroom, onion, basil garlic lime sauce & yellow rice

Chicken Avellino Pan seared, bacon, mushrooms, melted mozzarella & pink Parmesan cream sauce

Chimi Rubbed Angus Skirt Steak \$35.95 Chimichurri, grilled onion &

Short Rib Ossobucco \$35.95

\$25.95 The Hoboken Burger 1/2 lb. private blend, braised angus short rib, Swiss cheese, caramelized onion & au jus crema

Meat

Parmigiana, francese, Marsala or milanese

\$23.95

\$29.95

\$25.95

garlic mashed potato

braised short rib, burrata & Parmesan risotto

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## Substitute Cauliflower Crust for \$1.00

The Chairman of the Board \$16.95 The Margherita \$15.95 Fresh plum tomato, basil & fresh mozzarella Cherry peppers, Italian sausage, olive oil & fresh mozzarella Fig di Sicilia \$17.95 Fig marmalade, prosciutto, fresh mozzarella, The Venezia \$16.95 arugula, shaved parmigiano & olive oil Grilled eggplant, sun-dried tomato, artichoke, mushroom, basil pesto & fresh mozzarella The St. Tropez \$16.95 Cremini mushrooms, fresh mozzarella,

The Roni \$15.95 Roni cups, mozzarella & homemade vodka sauce

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Gnocch	i Di Casa		\$25	.95
	usage, burrata		on	
•	san cream sau	ce		
La Zana		us astad tast	\$23	.95
2	bbed chicken, 1 1ade vodka sat	1 1.	per	
San Mar	rzano		\$23	.95
Linguine, San Marzano tomato				
sauce, gri	illed eggplant e	r feta		
Rigaton		11	\$21	.95
Burrata & homemade vodka sauce				
	om Ravioli	CCI	\$25	.95
Seared jumbo shrimp & truffle cream sauce				
Lobster		, ,	\$30	
_	mbo shrimp త	homemad		
Pulpo 8			\$27	
	octopus, shishit lemon shallot			15,
Pasta M	arseille		\$25	.95
_	ir, jumbo shrin			
brandy cı	ream sauce & 1	white truffl	e oil	
Milano			\$25	.95
	roasted wild n mascarpone cr		crispy	
Triple F	iesta		\$31	.95
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Angel hair, chicken, shrimp, filet mignon tips, scallion, sun-dried tomato, artichokes & Parmesan cream sauce

The Sicilian Pasta \$25.95 Angel hair, sautéed onion, capers, sardines, fennel toasted bread crumbs, lemon zest & olive oil

Sautéed Broccoli \$7.95 Roasted Shishito Peppers \$11.95 Parmesan Risotto \$11.95 \$11.95 Truffle Mac & Cheese

Mac & Cheese \$10.95 Pasta w/ Butter \$7.95 Mozzarella Sticks \$9.95 \$10.95 Chicken Fingers with Fries