

Starters

Meatball Gigante	\$13.95
<i>Beef meatball, ricotta & homemade marinara</i>	
Short Rib Crostini	\$15.95
<i>Braised short rib, ricotta & Marsala cream</i>	
Zucchini Carpaccio	\$11.95
<i>Toasted almonds, Reggiano & lemon vinaigrette</i>	
Baked Clams Oreganata	\$13.95
<i>Seasoned breadcrumbs & lemon garlic white wine</i>	
Fig di Sicilia Flatbread	\$11.95
<i>Fig marmalade, parma prosciutto, arugula, fresh mozzarella, shaved Parmigiano Reggiano & olive oil</i>	
Garlic Parmesan Shrimp	\$15.95
<i>Roasted garlic & grated Romano</i>	
Steamed Mussels	\$16.95
<i>+ Garlic butter broth + Spicy tomato broth</i>	
Risotto Ball Trio	\$11.95
<i>Risotto, mozzarella, basil, Pecorino & pomodoro</i>	
Crispy Fried Calamari	\$16.95
<i>Spicy cherry peppers & marinara</i>	
Bang Bang Calamari	\$16.95
<i>Sriracha aioli</i>	
Burrata & Tomato	\$16.95
<i>Tomato, roasted peppers, EVOO & balsamic glaze</i>	
Grilled Octopus	\$17.95
<i>White beans, capers, onions, potato, garlic, EVOO & fava bean aioli</i>	
Homemade Lobster Dumplings	\$17.95
<i>Spicy roasted pepper aioli - Limited availability</i>	
Spicy Filet Mignon Tips	\$18.95
<i>Spicy cherry peppers & olive oil</i>	

Grand Tower

Chilled lobster cocktail, shrimp cocktail, daily shrimp ceviche, daily oysters, Little Neck clams
For Two \$85.00 | For Four \$160.00

Seafood

Almond Crusted Salmon	\$27.95
<i>Seared, roasted pepper aioli & vegetable fried rice</i>	
Seared Black Bass	\$35.95
<i>Mussels & clams in a light tomato basil broth & vegetables</i>	
Salmon Au Poivre	\$27.95
<i>Cracked black pepper crusted, brandy cream sauce, vegetables & mashed potatoes</i>	
Whole Lobster	\$35.95
<i>1.25 steamed or grilled, drawn butter & vegetable fried rice</i>	
Seared Fresh Scallops	\$31.95
<i>Creamy fava bean parmesan risotto</i>	
Roasted Pacific Halibut	\$35.95
<i>Champagne scallion butter & vegetable fried rice</i>	
Garlic Seafood Pot	\$37.95
<i>Jumbo shrimp, scallops, mussels, clams, calamari, grilled corn & garlic seafood broth</i>	
Bouillabaisse	\$43.95
<i>Shrimp, calamari, mussels, clams & daily fish in a lobster bisque</i>	
Sautéed Broccoli	\$7.95
Roasted Shishito Peppers	\$9.95

Chilled

Jumbo Shrimp Cocktail	\$15.95
Chefs Daily Shrimp Ceviche	\$15.95
Oysters = Daily Selection	MP
Little Neck Clams	\$1.50
Chilled Lobster Cocktail	\$17.95

Meat

Chicken Montechiaro	\$21.95
<i>Shiitake & cremini mushrooms, roasted shallot & truffle cream</i>	
Nikki Beach Chicken	\$23.95
<i>Capers, artichokes, sun-dried tomato & lemon cream sauce</i>	
Chicken Milanese	\$23.95
<i>Arugula, tomato, red onion, burrata & lemon balsamic glaze</i>	
Chicken Palermo	\$23.95
<i>Rolled & stuffed with spinach, cheese & homemade vodka sauce</i>	
Angus Skirt Steak	\$33.95
<i>Chimichurri, grilled onion & garlic mashed potatoes</i>	
Short Rib Ossobucco	\$33.95
<i>Braised short rib, burrata & parmesan risotto</i>	
The Plain & Simple Burger	\$17.95
<i>1/2 lb. burger, lettuce, grilled tomato, grilled onion & American cheese</i>	
French Cut Pork Chop Au Poivre	\$29.95
<i>Cracked black pepper crusted, brandy cream sauce, vegetables & mashed potatoes</i>	

Sides

Parmesan Risotto	\$9.95
Truffle Mac & Cheese	\$11.95

Pasta

Penne Vodka	\$22.95
<i>Burrata & homemade vodka sauce</i>	
La Zanabella	\$23.95
<i>Cajun rubbed chicken, roasted pepper, penne & homemade vodka sauce</i>	
Linguine Malandrino	\$23.95
<i>Mussels, clams & garlic butter broth</i>	
Penne, Pollo & Broccoli	\$23.95
<i>Creamy homemade vodka sauce</i>	
Tortellini Carbonara	\$23.95
<i>Peas, prosciutto, Romano & classic cream sauce</i>	
Pulpo & Pasta	\$27.95
<i>Spanish octopus, shishitos, cremini mushrooms, capers & lemon shallot white wine sauce</i>	
Linguine with Meatball Gigante	\$21.95
<i>Marinara & ricotta</i>	
Butternut Squash Ravioli	\$22.95
<i>Sage & browned butter</i>	
Linguine di Trapani	\$23.95
<i>Roasted pepper pesto, fried goat cheese & basil</i>	
Lobster Ravioli	\$30.95
<i>Seared jumbo shrimp & homemade vodka sauce</i>	
Surf & Turf Pasta	\$37.95
<i>Shrimp, filet mignon tips & light tomato basil sauce</i>	

Salad

Grilled Caesar	\$13.95
<i>Pecorino, garlic crumbs & grilled Romaine</i>	
Baby Arugula	\$11.95
<i>Tomato, onion, Reggiano & lemon balsamic</i>	
The Romaine Wedge	\$13.95
<i>Tomato, onion, bacon & blue cheese</i>	