



APERITIVO 12

Aperol Spritz, Negroni, Prosecco, Sparkling Rose', Bellini, Mimosa

MONTAUK BLUE POINT OYSTERS "Kiss The Ocean"

Delicious Blue Point Oysters have a fresh, crisp, firm texture, with a sweet
aftertaste that sparkles with salinity.

Half dozen \$17 Dozen \$ 33

GRAND SEAFOOD TOWER

**ON THREE TIERS, WITH 12 CLAMS ON THE HALF,
12 OYSTERS AND 6 JUMBO SHRIMPS \$75**

APPETIZERS

Shrimp Cocktail Jumbo shrimp, cocktail sauce, 18

Clams on the half, Half dozen 14 Dozen 26

Steamed Mussels in a spicy tomato sauce, garlic, fresh grounded pepper 16

Burrata Creamy mozzarella, heirloom cherry tomatoes and focaccia bread 18

Fritto di Calamari Fried calamari, lemon, paprika, aioli sauce 14

Gamberi alla Griglia Grilled shrimp, arugula 17

Tuna tartare Avocado, cucumber, Yuzu sauce 18

Taglieri - Served with Focaccia Bread

Tagliere Misto Chef's Selection of imported Cured Meats and Artisanal Cheeses 22

Tagliere di Salumi Chef's Selection of imported Cured Meats 20

Tagliere di Formaggi Chef's Selection of Artisanal Cheeses 19

INSALATE

Rucola Arugula, cherry tomatoes and shaved parmigiano, lemon dressing 12

Pera Mixed greens, fresh pears, gorgonzola cheese and walnuts, balsamic dressing 13

Polipo Charred octopus, cherry tomatoes, celery, olives, frisee salad and pickled onions 17

Kale Green apple, goat cheese, pistachio nuts, carrots, citrus dressing 14

Watermelon salad Feta, ricotta, mint and pumpkin seeds 15

Add-ons: Chicken 6, Shrimps 8

PASTA

- Linguine Vongole** with littleneck clams, white wine sauce, calabrian chili, garlic, parsley, 24
Pici Limone Fresf Tuscan pasta, lemon zest, nutmeg, cream, Sicilian pistachio nuts 19
Spaghetti alla Carbonara Eggs, guanciale, black pepper and pecorino 22
Trofie al Pesto Basil pesto, fresh ricotta cheese 19
Chitarra al Pomodoro Cherry tomatoes, basil, tomato sauce and parmigiano 19
Pappardelle alla Bolognese House meat ragu and parmigiano 22

PIZZA

- Margherita** Tomato sauce, fresh mozzarella, basil and extra virgin olive oil 15
Diavola Tomato sauce, fresh mozzarella, pepperoni and chili flakes 17
Quattro Formaggi Fresh mozzarella, gorgonzola, parmigiano, fontina 18
Capricciosa Tomato sauce, fresh mozzarella, artichokes, mushrooms, ham and olives 19
Prosciutto and Arugula Tomato sauce, fresh mozzarella, baby arugula, prosciutto di Parma and shaved parmigiano 19

MAIN COURSE

- Tagliata di Manzo** grilled grass fed prime rib, gorgonzola mashed potatoes, green sauce 32
Cotoletta di Pollo Fried chicken cutlet, arugula salad, shaved parmigiano cheese 24
Salmone pan seared salmon with roasted potatoes 26

FABBRICA BURGER

**SOZ BEEF BURGER, FONTINA CHEESE, ARUGULA,
CAMELIZED ONIONS, SPICY MAYO SAUCE,
SERVED WITH FRENCH FRIES 19**

Sides 7 Shishito peppers | French Fries | Truffle fries | Cavolo Nero | Patate arrosto

DESSERTS

- Authentic Tiramisu** Lady fingers, mascarpone cheese and espresso coffee 9
Chocolate Souffle mi-cuit chocolate souffle, vanilla ice cream, fresh strawberry 12
Creme brulee Caramelized sugar, fresh strawberry 10

COLD BEVERAGES

Fountain Soda, Cranberry Juice, Orange Juice, Pineapple Juice 4
1L Bottle Panna Water, 1L Pellegrino Sparkling Water 7

HOT BEVERAGES

Single Espresso 3.50 Double Espresso 4.50 Cappuccino 4.50, Latte 4.50, Americano 4.00

Open Mon-Sun: Noon to 11pm