



First Course Antipasti Caldi

- *Seared Scallops over roasted corn mash w/ white truffle oil*
- *Crab stuffed shrimp
lump crab stuffed tiger shrimp
finished w/ sambuca cream*
- *Fried calamari tossed with lemon cherry pepper sauce*

Salad Course

Scungilli and Calamari salad
w/ arugula, grape tomato, chopped onion, cherry peppers caper berries and lemon olive oil

Pasta course

Clams and mussels - cioppino garlic herbs and olive oil served over linguini

Entrée (choice of one)

- Mushroom duxelle Stuffed Rainbow Trout wrapped in bacon with a cognac drizzle
- Brooklyn Beer Battered Cod Fish w/ yukon frites
- Cajun Salmon topped w/ crab mimosa sauce
- Fried Flounder w/ a lemon caper aioli
- Sesame Crusted Tuna served over wilted greens w/ wasabi pickled ginger and orange ponzu
- Bacala w/ Lemon, Capers, & arugula
- Longastinos scampi served in a garlic wine sauce over parpadelle pasta