

INSALATA

CAESAR SALAD

little gem, Tuscan crouton, eggless
Caesar dressing 17

TUSCAN SALAD

seasonal greens, roma tomatoes,
english cucumbers, red onions,
olives feta, creamy oregano
vinaigrette 15 **GF**

TRUFFLED CARPACCIO

arugula, red onion, radish, Pecorino,
mustard vinaigrette 24 **GF**

CAPRESE SALAD

fresh burrata, vine ripened tomatoes,
arugula, basil pesto, EVOO &
balsamic vinegar 16 **GF**

APERITIVO

LOBSTER BISQUE

House made, Maine Lobster meat,
roasted fennel, & chive beignets 16

WHIPPED RICOTTA

grilled Ciabatta, creamy whipped
ricotta, local Rosemary honey 10

Charcuterie Board

Chefs' selection of fresh sliced meats & cheeses, olives,
pickled vegetables & fresh grilled assorted breads 34

JUMBO SHRIMP COCKTAIL

court bouillon poached, cocktail
sauce, Grilled lemon wedge. 20 **GF**

SPICY MEATBALL

porcini mushrooms, parmesan
cream, focaccia toast 16

CALAMARI

crispy fried red onions, rocket, cherry
peppers, chipotle aioli 18

BRICKOVEN FLATBREADS

20

ARTHUR AVENUE

roasted tomato sauce, garlic olive
oil, mozzarella, parmesan

BRONX BOMBER

roasted tomato sauce, mozzarella,
pepperoni

MARGHERITA

fire roasted tomatoes, fresh basil,
mozzarella

MEATBALL

shaved meatballs, fresh oregano,
caramelized onions, mozzarella,
parmesan

SWEET ITALIAN SAUSAGE

roasted bell peppers, caramelized
onions', mozzarella, parmesan,
mustard aioli

TUSCAN

rosemary fig jam, prosciutto,
gorgonzola, fontina

SECONDI

SEAFOOD BUCATINI

shrimp, scallops, clams, squid, PEI mussels, spicy tomato sauce, fried basil 42

VEAL MARSALA or PICCATA

your choice prepared either Marsala style or Picatta served with Gorgonzola silk potato, spicy garlicky Spinach 44

SEARED SCALLOPS

garlicky spinach, lobster silk potatoes, lemon butter 50

GNOCCHI & LOBSTER

house made ricotta gnocchi, heirloom tomatoes, fresh lemon Juice, brown butter, parsley, Old Bay Crumb& parmesan 39

BRICK OVEN ROAST CHICKEN

herb citrus brined, petite whole roasted chicken, tomatoes, arugula, seasonal vegetables 38 **GF**

CRISPY SKIN SALMON

wild caught Alaskan salmon, pan seared parmesan polenta, sautéed mushrooms 42 **GF**

LINGUINI & CLAMS

Manila clams, garlic, white wine butter, parsley, lemon 36

ROASTED EGGPLANT

roasted tomato sauce, parmesan, & fresh mozzarella 32

RIGATONI BOLOGNESE

sweet onions, hatch chili, seasoned ricotta, garlic, breadcrumbs 32

CHICKEN PARMESAN

crispy fried cutlet, ricotta, mozzarella, house made marinara sauce, spaghetti 34

SPAGHETTI POLPETTINE

"Brooklyn style" hand crafted meatballs, basil, roasted tomato sauce, parmesan Reggiano 30

VEAL CHOP PARMESAN

hand breaded Veal rib chop, fresh mozzarella, spaghetti Ala Vodka, Fried basil 65

TUSCAN GRILL

All steaks served ala carte

RIB EYE

16oz 65 **GF**

28 DAY AGED PRIME NY STRIP

14oz 58 **GF**

CAB FILET MIGNON

8oz 52 **GF**

**PRIME PORTERHOUSE
FOR TWO INCLUDES
TWO SIDES 32oz 150**

RACK OF LAMB

peas & carrots, roasted potatoes, lemon scented balsamic demi 58

GRILLED SWORDFISH

saffron and green pea risotto, lemon butter 36

Enhance your meal with one of the selections below 5 each

- (1) Jumbo grilled shrimp
- King Crab Bearnaise Butter
- Truffle Butter
- Blue cheese crust

SIDES TO SHARE

HANDCUT SKIN ON FRIES

lemon scented garlic butter, parmesan

T.E TRUFFLE MAC & CHEESE

torchio pasta, fontina, parmesan, truffle oil, toasted breadcrumbs

SILK POTATOES **GF**

add gorgonzola 5

GRILLED ASPARAGUS **GF**

parmesan, fresh lemon

BROCCOLINI **GF**

pancetta

GARLICKY SPINACH **GF**

sauteed with garlic & olive oil

All sides 11 each

*These items may contain nut or peanut products. These items are gluten free. **GF**

* These items can be cooked to order or may contain raw or undercooked ingredients.

• Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness