

### Signature Starters to Begin

- The Coastal Sauté 18**  
Clams & Mussels in white wine garlic or fradiavolo, crostini
- Fried Calamari 17**  
Zucchini, Eggplant, Tomatoes, Cherry Peppers  
Marinara Sauce
- Caribbean Grilled Shrimp 16**  
Dry rub, melon avocado & tomato salsa
- Coconut Shrimp 14**  
Corn salsa & sweet chili sauce
- Bruschetta Saporita 14**  
Grilled bread with EVOO, creamy burrata, slow-roasted grape tomato confit and basil

- Fiori di Zucca Fritti 18**  
Zucchini blossom stuffed with fresh mozzarella, zucchini crema, cherry tomato confit
- Burrata Melon Caprese 19**  
Cantaloupe, Prosciutto di Parma, burrata, pistachio crumble, balsamic drizzle
- Whipped Ricotta 15**  
Hot honey, fresh blueberries, toasted pistachios, grilled pita
- Meatballs Parmigiana 14**  
Whipped ricotta, marinara sauce, parmigiano
- Arancini 14**  
Rice balls with mozzarella, pesto marinara

### Grill-Fired Pizza to share

- Margherita 15**  
Mozzarella fresca, basil, sauce, EVOO
- Cacio e Pepe-Roni 17**  
Mozzarella, ricotta, pepperoni, hot honey, pecorino & black pepper
- Crispy Boardwalk 15**  
Mozzarella, marinara, oregano EVOO
- Hot Honey Pepperoni 18**  
Mozzarella, sauce, pepperoni, hot honey drizzle, fresh burrata
- Florentine 16**  
Whipped ricotta, spinach, mozzarella, garlic
- French 17**  
Gruyere, caramelized onions, mushrooms, truffle
- \*\*\*gluten free crust available upon request \$2\*\*\*

### Summer Harvest Salads

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| <b>Blueberry 14</b><br>Spring mix, goat cheese, fresh blueberries, oranges, candied walnuts, balsamic | <b>Caesar 12</b><br>Romaine hearts, croutons, shaved Parmigiano cheese | <b>Avocado 16</b><br>Fresh mozzarella, tomatoes, sliced avocado, arugula, roasted peppers, Italian vinaigrette | <b>Paradiso 15</b><br>Cantaloupe, burrata cheese, spring mix, pistachio, tomatoes, balsamic | <b>Panzanella 14</b><br>Grilled bread, mozzarella, bistro garden mix, cucumbers, tomatoes, parmigiano, basil, oil & vinegar |
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**Make your salad an entrée:** Crab Cake 12 - Shrimp 9 - Chicken 7 - Salmon 12 - 5oz Filet Mignon 15

### From the Land

NO ANTIBIOTICS OR HORMONES - ALL NATURAL GRASS FED CUTS

#### Prime Bone-In Pork Chop\* 35

Bourbon braised fresh peaches, roasted potatoes, creamed fresh corn

#### 8oz Filet Mignon 48

Pan roasted and served with a rich, creamy cognac peppercorn sauce, seasonal vegetables and potatoes

#### Marsala

Raisin Marsala wine reduction, wild mushrooms, angel hair pasta  
CHICKEN 27 - VEAL 32

#### Parmigiana Fresca

Fresh mozzarella, heirloom, cherry & San Marzano tomato sauce, basil, parmigiano, angel hair pasta  
CHICKEN 27 - VEAL 32

#### Jarrettown

Wild mushrooms, Asparagus, brandy cream, angel hair pasta  
CHICKEN 27 - VEAL 32

### From the Sea

#### Crab Cakes 37

Served with French remoulade topped with fresh corn salsa

#### Swordfish 36

Pan-seared, savory black olive tapenade and shrimp, served in a white wine and cherry tomato reduction, seasonal vegetables and potatoes

#### Atlantic Salmon 34

Over zucchini purée, topped with a chilled olive, caper, and cucumber crudo, finished with EVOO, roasted potatoes

#### Mediterranean Grouper 29

Francese style, wine lemon, mushrooms, asparagus, angel hair pasta

#### Diver Scallops & Shrimp 36

Pan seared, fresh blueberry and goat cheese risotto, orange zest

#### Brodetto di Pesce 38

Traditional Adriatic coastal seafood stew featuring seabass, clams, calamari, mussels, shrimp, tomato-saffron broth, toasted garlic bread

### Pasta

#### Spaghetti Chitarra al Pistacchio 32

Homemade Spaghetti alla chitarra, tossed in a crunchy and creamy pistachio pesto, clams, shrimp, seabass, and sundried tomatoes

#### Spaghetti Clams & Shrimp 28

Garlic white wine or fradiavolo sauce

#### Paccheri Bolognese 25

Ground beef, veal, pork, tomato sauce, giant rigatoni, aged reggiano

#### Crab & Lobster Ravioli 29

Jumbo lump crab meat, brandy cream sauce, arugula

#### House Special 28

Jumbo lump crab, shrimp, vodka cream, bowtie pasta

#### Spaghetti Pomodoro Fresco 25

Summer fresh three-tomato sauce of San Marzano, heirloom, and cherry topped with burrata and aged Reggiano, basil EVOO

### Butcher Burgers

#### Jarrettown Burger\* 20

10 oz Prime, bacon, American Cheese, lettuce, tomato, onion

#### Special Burger\*22

10 oz Prime, caramelized onion and mushrooms, gruyere cheese

20% service will be added to parties of 5 or more guests

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.