

Insalate & Zuppe

Caesar Salad

Parmesan shave, croutons, hard boiled eggs, bacon bits,
creamy garlic dressing 12.00

Beet and Cucumber Salad V

Marinated yellow and red beets, cucumber, walnuts,
horseradish & mascarpone sauce 12.00

Spinach Leaves V

Hearts of palm, tomato, blue cheese, dry cranberries, roasted pumpkin,
spicy walnuts, pomegranate vinaigrette 12.00

Arugula Salad V

Arugula, grilled corn, quinoa, mango, sweetie drops, avocado,
feta, garlic & oregano vinaigrette 13.00

Cracked Conch Chowder

Orange & saffron 9.75

Antipasti

Tuna Poke

Soy and chili sauce marinated tuna over crushed avocado topped with seaweed salad,
sesame seeds & teriyaki glaze 16.50

Foie Gras

4oz seared, celery-fennel-apple compote, toasted pecan,
Port and grape sauce, pan brioche 35.00

Pan Seared Scallops

Sumac spice, spinach, sautéed oyster mushrooms, red beet vinaigrette 19.50

Crispy Octopus

Fingerling potatoes, chorizo sauce, chimichurri verde 17.50

Shrimp Cocktail

Homemade cocktail sauce 19.00

Carpaccio Cipriani

Grass feed beef loin, rucola, caper berries, organic parmesan,
original Cipriani dressing 15.00

Ravioli all' Anatra

Spinach pasta filled with roasted duck, mushroom cream sauce,
toasted pine nuts 15.00

Crispy Pork Belly

Miso sauce, tomato-onion brunoise, fried pork skin 15.50

Fresh Burrata

Parma ham, heirloom tomato, fresh basil 16.50

Calamari

Fried zucchini, pickled scotch bonnet tartar sauce 14.00

Vegan Selection

Cream of Carrot ginger & oregano oil 9.00

Veg. Medley asparagus, broccoli, carrots, Brussels, broccolini, cauliflowers, black truffle 13.50

Mushroom Risotto Carnaroli rice, forest mushrooms, extra virgin olive oil 27.50

As we cannot list all the ingredients, please advise your server of any allergies or dietary restrictions

Pasta & Risotto

Risotto Allo Scoglio

Carnaroli rice, shrimp, scallops, clams, mussels, garlic, diced tomatoes,
basil, olive oil, white wine 32.00

Limoncello Fettuccine

Shrimp, scallops, clams, mussels, calamari, garlic, red grape tomatoes,
olive oil, white wine 30.00

Lobster Ravioli

Lobster filled pasta, creamy lobster bisque 29.00

Short Ribs Fusilli

Slow braised beef short rib ragout & forest mushrooms, parmesan shaves 28.00

Rigatoni Cacio & Pepe

Roman pecorino & black pepper 27.00

Gnocchi V

4 cheese sauce 26.00

Pappardelle

Homemade Bolognese ragout 27.00

Spaghetti All' Aragosta

Sautéed lobster in tomato crustacean sauce, herb crumble 32.00

Pumpkin & Amaretto Ravioli V

Butter, shaved parmesan, roasted almonds, fresh sage gel 25.00

Sapori di Mare

Chilean Sea Bass

Pan-fried, sautéed spinach, roasted cauliflower, tomato-honey ginger sauce 53.00

Lobster & Shrimp

Buba Style: touch of cayenne pepper, garlic, tomatoes, mushrooms, scallions,
brandy-tarragon cream sauce, "caserecce" pasta, frazzled leeks 42.00

Grill or Blackened Mahi Mahi

Spaghetti squash gratin, pickled beets, mango & papaya salsa, orange gastrique 33.00

Pan-Seared Faroe Island Salmon

Asparagus, roasted butternut squash, candied cherry tomatoes, spiced coconut cream sauce 31.00

La Fattoria

12-14 oz New Zealand Rack of Lamb

Broccolini & cauliflower gratin, roasted fingerling potatoes, Port wine sauce 49.00

Ossobuco Milanese

Slow braised veal ossobuco over saffron risotto topped with gremolada 45.00

CAB Short Rib 72 Hours Slow Cooked "Low Temp"

Pomegranate glazed Brussel sprouts, mashed potatoes, caramelized onion, Chianti sauce 32.00

Veal Piccata

Thinly sliced veal, lemon caper sauce, mashed potatoes, orange glazed carrots 28.00

Veal Milanese

Breaded Veal, lemon beurre blanc, arugula & tomato salad 28.00

Chicken Parmigiana

Spaghetti tomato and basil sauce 26.00

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