



## **Antipasti**

### **Burrata House Special**

Arugula, speck, toast, & balsamic vinaigrette  
\$14.95

### **Lobster Bisque**

Butter poached lobster  
\$14.95

### **Warm Beet Salad**

Red beet puree, golden beets,  
pistachio & goat cheese  
\$14.95

### **Wood Fired Octopus**

Romesco, cracked potato, parsley oil.  
\$18.95

## **Large Plates**

### **Barramundi Bass**

Piccata, lemon caper, butter sauce,  
artichoke, potato, tomatoes, wine  
\$26.95

### **Seafood Risotto**

Shrimp, scallop, octopus,  
saffron, fennel & tomato  
\$28.95

### **Short Ribs**

Pappardelle, fried parsnips & pickled fresno  
\$24.95

### **Linguine With Clams**

Middle neck clams, breadcrumbs & white clam sauce  
\$24.95

### **Veal Cutlet Sandwich**

Breaded cutlet, rapini, fresh mozzarella,  
Rocco's sauce, on a garlic roll  
\$21.95