

Salads

Grilled Calamari served on a bed of watercress with a lime ginger aioli \$10

Sliced Sushi Tuna with oven roasted plum tomatoes, pine nuts and micro greens finished with volcanic sea salt and extra virgin olive oil \$14

Salmon Sushi with a wasabi mayonnaise, seaweed salad, cucumbers, avocado and sesame seeds \$14

Antipasto prosciutto di Parma, sopprasatta, sharp provolone and herbed goat cheese with Italian olives and garlic toast points \$13

House-made Lobster Crostini spicy lobster salad with pesto vinaigrette \$12

Prosciutto di Parma with Mache, sliced green apples, red wine vinaigrette and poppy seeds \$11

Iceberg Wedge with crumbled Danish bleu cheese, spiced pecans, grilled Bermuda onion and applewood smoked bacon \$10

Veal Cutlets breaded and pan-fried with shaved parmesan cheese over watercress salad tossed in a lemon caper vinaigrette \$14

Baby Arugula with manchego cheese, spicy cashews and goat cheese \$8

Small Plates

Lump Crabmeat Risotto in a sweet onion broth with wild mushroom marmalade \$14

Moroccan Lamb and Beef Stew with root vegetables, cilantro-mint yogurt and grilled pita \$14

Veal Sausage sautéed with broccoli rabe, garlic and olive oil topped with grana padano cheese and poached egg \$12

BBQ Chinese Spare Ribs with soba noodles and Chinese mustard \$10

Slow Braised Short Ribs aside white bean puree with horseradish cream sauce and pine nut gremolata \$12

Crispy Calamari tossed with aged balsamic vinegar \$9

Lobster and Pork Spring Roll with spicy Thai peanut dipping sauce \$9

Fried Artichoke Hearts with balsamic mayonnaise \$8

Mini Burgers (3) with Chinese mustard, chipotle ketchup and house-made Russian dressing \$9

Clam and Mussel Pot with chipotle tomato broth, scallions and garlic toast \$12

Lollipop Lamb Chops (3) with mint-cilantro yogurt and smoked chili oil \$10

Colossal Shrimp wrapped with flank steak served with roasted eggplant puree and basil oil \$12

Diver Scallops with applewood smoked bacon potato puree and charred leek vinaigrette \$14

Jumbo Lump Crab cake with honey mustard aioli and crispy pancetta over baby arugula \$14

Black Tiger Shrimp poached in olive oil with paprika and garlic \$11

Roasted Red Pepper Hummus with grilled pita \$7

Grilled Pizza:

Fresh tomato with four cheese blend \$9

Balsamic roasted figs, gorgonzola cheese and baby arugula \$11

Large Plates

Potato Gnocchi with roasted long hot peppers, crimini mushrooms and marinara sauce \$18

Lobster Ravioli with jumbo lump crabmeat, hot Italian sausage, asparagus and roasted red peppers in a spicy parmesan cream sauce \$25

House made Meatballs in our marinara sauce over spaghetti \$12

Penne Vodka red onions, prosciutto and garlic in a vodka blush sauce \$14

Lobster Macaroni & Cheese \$26

Chicken Bella Luna chicken breast sautéed with chopped tomatoes, garlic, mushrooms and hot cherry peppers \$17

Chicken Marianne chicken breast sautéed with artichoke hearts, mushrooms and chopped tomatoes in a white wine sauce \$17

Veal Picante veal cutlet sautéed in a garlic, caper lemon sauce aside spaghetti \$23

Sides

House Salad \$5

Caesar Salad \$6

Broccoli Rabe \$4

Meatballs \$6

Stella Blu Fries (parmesan cheese and Old Bay) \$4

Wild Mushroom Risotto with shaved grana padano cheese and truffle oil \$8

Assorted Italian Olives \$6