



**Mother's Day Menu**

**Oysters Rockefeller or Oysters on the ½ shell (6) 20**

**Colossal U-6 Shrimp 9-pp**  
*Homemade cocktail sauce*

**Tuna Tartare 28**  
*Avocado, sesame seeds with ginger vinaigrette*

**Seafood Salad 28**  
*Shrimp, calamari, mussels, scungilli, evoo, lemon garlic dressing*

**Scallops Wrapped in Bacon 25**  
*With grilled romaine hearts*

**Half Lobster Crabmeat Cocktail 32**  
*Served with Homemade cocktail Sauce*

**Warm Octopus Salad 26**  
*Sauteed octopus, cherry tomatoes, potatoes, Onions, olives & cherry peppers*

**Stuffed Mushrooms 16**  
*Hot pork sausage, bread crumbs & Pecorino Romano*

**Ahi Tuna 28**  
*Pan seared; sesame crusted*

**Filet Mignon Tidbits 26**  
*Filet Mignon served on toast points, topped with hot cherry Peppers and roasted garlic*

**Arancini (4) 16**  
*Small rice balls served with marinara sauce*

**Grilled Peaches 16**  
*Prosciutto and Mozzarella*

**Stuffed Long Hots 16**  
*Green hot long peppers filled with risotto, Hot pork sausage, bread crumbs & pecorino Romano*

**Stuffed Artichoke 16**  
*Seasoned breadcrumbs & parmesan cheese*

**Beef Carpaccio 20**  
*Thinly slice filet mignon and arugula, dressed in evoo and shaved Reggiano*

**Fried Shrimp and Calamari Combo 26**  
*Served with sweet or hot sauce*

**Burrata and Tomato 18**  
*Homemade, fresh basil, drizzled with evoo*

**Zucchini Flowers 18**  
*Tempura Style, stuffed with ricotta cheese*

**259 Charcuterie Board**  
*Homemade mozzarella, prosciutto di parma, roasted peppers, dry hot and sweet sausage, tomato and imported olives* **30**

**Caesar Salad with Filet Mignon 34**  
*Romaine hearts, house-made croutons and Caesar Dressing with fresh anchovies*

**Surf and Turf 68**  
*8oz. Filet mignon and 6 oz. lobster tail*

**Sicilian Sizzling Filet Mignon or Ribeye 55**  
*Hand cut French Fries and mushrooms*

**Heritage Pork Chop 38**  
*16 oz. pork chop, cherry peppers, tomato & onion*

**Grilled U-6 Jumbo Shrimp (4) 45**  
*Served with mixed vegetables*

**Beet Salad with Shrimp 34**  
*Mixed greens, fried goat cheese, beets, and asparagus with a roasted garlic vinaigrette*

**Steak Palermo Style 55**  
*Grilled prime 18oz. rib-eye, topped with a salty, crunchy mixture of capers over a bed of wine broiled tomatoes*

**Veal Chop Parmigiano, Milanese or Grilled 58**  
*Bone-in veal chop served with vegetables or pasta*

**NY Strip Steak 58**  
*Grilled served with mashed potatoes and asparagus*



<b>Australian Lamb Chops</b>	<b>58</b>	<b>Grilled Salmon</b>	<b>34</b>
<i>Served with scafata</i>		<i>Served with sauté spinach</i>	
<b>Veal Osso Buco</b>	<b>55</b>	<b>Linguine Frutti di Mare</b>	<b>40</b>
<i>Over risotto</i>		<i>Shrimp, clams, mussels, scungilli and calamari</i>	
<b>Nanny's Sauce</b>	<b>34</b>	<b>Soft Shell Crabs</b>	<b>38</b>
<i>With sausage, meatballs and braciola over rigatoni</i>		<i>Prepared Tempura Style over Heirloom tomatoes, fresh Corn and burrata cheese</i>	
<b>Stuffed Artichoke Bottoms</b>	<b>38</b>	<b>Whole Branzino Fillet &amp; Grilled</b>	<b>38</b>
<i>Artichoke bottoms stuffed with crabmeat served over a bed of risotto</i>		<i>Arugula, fennel, artichokes, lemon dressing</i>	
<b>Pan Seared Ahi Tuna</b>	<b>38</b>	<b>Lobster Ravioli</b>	<b>34</b>
<i>Served with rice, wasabi and soy sauce</i>		<i>Stuffed with lobster and burrata served in a corn butter sauce</i>	
<b>Swordfish Puttanesca</b>	<b>42</b>	<b>Roasted Lobster Tails (3)</b>	<b>54</b>
<i>Pan seared Swordfish, olives, anchovies and fresh tomatoes served over linguine</i>		<i>Served with mashed potatoes and broccoli</i>	
<b>Baby Scallops Risotto Primavera</b>	<b>38</b>		

**Porterhouse Steak**      **130**  
*USDA Prime 36 oz. for 2*

**Tomahawk Steak**      **130**  
*USDA Prime 36 oz. for 2*

**Sides 12**

- Roasted Brussel Sprouts      Mashed Potatoes
- Grilled Asparagus          Sauté Broccoli Rabe
- Roasted Potatoes and Onions      Glazed Carrots

**Desserts 15**

- Caramel and Chocolate Heart Cake*
- Vanilla Cake with Fig Marmalade*
- Chocolate Mousse Bombe*
- Poached Pear*
- Lava Cake*
- Gelato*

**\*NO RETURNS ON MEDIUM WELL OR WELL-DONE PROTEINS\***

*\*If you have allergies, please alert us as not all ingredients are listed.  
 Consuming raw or under cooked meat, seafood or eggs, may increase your risk of food borne illness.*

**\*ALL CREDIT CARD PURCHASES ARE SUBJECT TO A 4% PROCESSING FEE \***