

**Appetizers and Small Plate**

**Natural Spring Water**

**Acqua Panna** still **7**

**San Pellegrino** sparkling **7**

**Sides**

**Sautéed Spinach garlic & oil 8**

**Oven Roasted Asparagus 8**

**Mushrooms 8**

**Broccoli Rabe garlic & oil 8**

**Sea**

**Chilean Sea Bass Aquapazza 36**

saffron broth, couscous, vegetable and tomato

**Branzino All’Espresso 26**

fresh bass, ground espresso bean and

cracked pepper crust. over arugula, apple,

pear, orange and tomato.

**Dover Sole Almondine 40**

lemon butter toasted almonds

**Shrimp Lemoncello 29**

sautéed with lemoncello over wilted spinach

**Salmon 26**

North Atlantic , grilled with broccoli rabe, garlic, olive oil

**Branzino 32**

grilled whole fish, lemon and olive oil drizzle

**All fish available grilled**

Items cooked to order and may be served raw or undercooked. Consuming raw or undercooked

meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

**Pasta & Risotto**

**Lobster Risotto al Forno 29**

fresh lobster, scallions, cherry tomato, fresh baked bread crust

**Trofie Cardinale 18**

trofie pasta, shrimp, sweet peppers, peas, cream sauce

**Rigatoni Siciliana 17** eggplant, tomato, fresh mozzarella

extra virgin olive oil, fresh basil

**Fettucini Alfredo 17**

classic cream sauce grated parmigiano cheese

**Paccheri alla Barese 18**

jumbo rigatoni with sausage and broccoli rabe

**Hot**

**Fritto Misto 12**

fried calamari, shrimp and zucchini, arrabbiata sauce

**Maryland Crab Cakes 14**

remoulade sauce

**Eggplant Siciliana 12**

**Baked Clams Oreganta 12**

**Soup**

**Onion Soup** **7**

melted mozzarella cheese

**Minestrone alla Genovese** **7**

**Soup of the Day 7**

**Land**

**Filet Mignon** **36**

béarnaise sauce

**New York Shell Steak 36**

Certified Black Angus Bone In

**Veal Chop 42**

grilled, with sautéed mushrooms

**Lombata di Vitello Rustica 36**

pounded veal chop, breaded topped

with tricolore salad

**Surf and Turf 40**

Lobster tail, Grilled Filet Mignon

**Colorado Rack of Lamb 38**

herb dijon crusted

**Veal Scallopine Portofino 26**

Light parmigiano bread crumb crust white wine sauce

**Pollo al Carciofo 24**

breast of chicken fresh artichokes, white wine

**Pollo Cremoso 24** breast of chickenPortobello mushroom, prosciutto,

fresh mozzarella, cognac sauce

**Herb Roasted Chicken 24**

free range chicken French cut breast

wild mushroom risotto

**Scotto Special 26**

Breast of chicken cutlet, layer of eggplant, melted mozzarella

**Roast Duck 26**

traditional orange sauce

**For Two**

**Colorado Rack of Lamb 76**

herb dijon crusted

**Chateaubriand for two 74**

bouquetiere fresh Vegetables

**Salad**

**Fox Hollow 7**

crisp California lettuce, vine ripe tomato, hearts of palm

bell peppers, balsamic vinaigrette

**Caesar Salad 8**

**Insalata Quattro Formaggi 12**

Romaine, bel paese, goat cheese, parmigiano, feta,

plum tomato, roasted garlic, red wine vinegar

**Insalata Fina** **12**

Baby greens, red onion, avocado, orange wedge,

pimiento, balsamic vinaigrette

**Volpe 10**

Frisse, Arugola, Fennel, Orange

Oil and Wine Vinegar

**Spinach Salad** for Two **15**

**Cold**

**Caprese 10**

homemade mozzarella, tomatoes & fresh basil

**Prosciutto & Seasonal Ripe Melon 10**

**Shrimp Cocktail 13**

**Oysters of the Day 11**

sweet chili sauce and cocktail sauce

**Clams on the half shell 10**

**BOTTLE**

**Glass**

**White Wines**

**3501 Chardonnay**, “Russian River Ranches,” Sonoma

**3502 Gavi di Gavi**, La Chiara, Piedmont

**3503 Pinot Grigio**, Maso Canali, Alto Adige

**3504 Tavel Rose**, Chateau D’Aqueria

**3505 Bianco**, Di Giovanna

50% Grillo 50% Chardonnay Blend-

**3506 Chardonnay**, Simi

**3507 Vernaccia**, Cesani Vernaccia de San Gimignano

**3508 Riesling**, Essence Mosel Germany

$35...

**4501 Chardonnay**, Silverado, Napa

**4502** **Chablis**, Louis Jadot

**4503 Sancerre**, Balland

**4504 Greco di Tufo**, Feudi di San Gregorio

$45

**5001 Pinot Grigio**, Santa Margherita, Alto Adige

**5002 Sauvignon Blanc**, Cakebread, Napa

$50

**5003 Pouilly-Fuisse**, Louis Jadot $58

**5004 Gavi di Gavi**, La Scolca, Black Label, Piedmont $75

**5005 Chardonnay**, Cakebread Cellars, Napa $85

**RED WINE**

**3509 Burgundy**, Beaujolais-Villages, Louis Jadot

**3510** **Shiraz**, Grant Burge, Australia

**3511** **Zinfandel**, Ravenswood, California

**3512** **Pinot Noir**, Hob Nob, France

**3513 Cabernet Sauvignon**, Kendall-Jackson “Vintners Reserve,”

**3514 Chianti Classico**, Carpineto

**3515** **Malbec** , Broquel

**3516** **Rioja**, Martin Codax, Rias Baixas -Spain

$35...

**4505 Merlot**, Reserve, Blackstone -Sonoma

**4506 Nero d’Avola**, Di Giovanna Poggionotte **4507 Rosso di Montalcino**, Castello Banfi

**4508 Cabernet Sauvignon**, Robert Mondavi, Napa

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$45

**5501** **Gattinara**, Travaglini - Piemont

**5502** **Barbera** d’Alba Onati -Parusso

**5503** **Burgundy** Geverey –Champertin, Taupneout

**5504** **Bordeux** Chateau Paloumey, Haut Medoc

$55

**6502** **Cabernet Sauvignon**, Kenwood, “Jack London,” Sonoma –

**6503** **Toscana**, **Luciente**, Luce della Vite, Montalcino

**6504** **Valpolcella**, Bertani Secco Valpolcella Ripasso

$65

**8001** **Cabernet Sauvignon**, Reserve, Rodney Strong, Sonoma

**8002** **Cabernet Sauvignon**, Silverado, Napa

**8003** **Amarone**, Luigi Righetti

**8004** **Anglianico**, Tormaresca, “Bocca de Lupo”, Castel del Monte

$80

**9001 Barolo**, Parusso

**9002 Chianti Classico**,

Riserva Ducale, Gold Label D.O.C.G., Ruffino

**9003 Nero d’Avola,** Planeta**,** Santa Cecilia, DOC Noto

**9004 Chateauneuf-du-Pape**, Chateau Mont Redon -

$90

**1101 Cabernet Sauvignon**, Silver Oak, Alexander

**1102 Merlot**, Duckhorn, Napa

**1103 Roccato Toscana**, Rocca delle Macie

**1201 Brunello** di Montalcino, Castello Banfi

**1202 Summus**, Castello Banfi, Sant Antimo

**1203 Toscana,** Terrabianca, Campaccio Selezione, Reserve

$110

$120

“Wine makes every meal a special occasion, enlivening even boring conversation”

**White Wines**

Chardonnay, Cakebread $20.

Pouilly-Fuisse, Louis Jadot - $15.

Pinot Grigio, Santa Margherita $14.

Sauvignon Blanc, Cakebread, Napa - $14

Chardonnay, Silverado, Napa – $12

Riesling, Essence Mosel Germany $10.

Bianco, Di Giovanna, 50% Grillo 50% Chardonnay Blend $10.

Vernaccia, Cesani Vernaccia de San Gimignano $10.

Rose, Chateau D’Aqueria Tavel $ 9.

Moscato, Butterfly Kiss $ 9.

Prosecco –Sparkling Wine $ 9.

**Glass**

**Red Wines**

Cabernet Sauvignon, Silverado $20.

Lucente, Montelcino $18.

Red Blend “The Spur”, California $14.

(Cabernet Sauvignon, Petit Verdot, Malbec, Petit Sirah)

Barbera d’Alba Ornati 2011, Parusso $12.

Nero d’Avola, Di Giovanna Poggionotte 2010 - $12.

Cabernet Sauvignon, St. Francis $11.

Merlot, Blackstone Sonoma Reserve $11.

Pinot Noir, Concannon $10.

Malbec, Broquel $10.

Chianti Classico, Carpineto $ 9.

Shiraz, Barrosa Vines $ 9.

**Champagne and Sparkling Wines**

Louis Roederer, Cristal $300.

Dom Perignon, Vintage 2005 $250.

Moet & Chandon, Brut Imperial n/v $ 80.

Veuve Clicquot, Yellow Label Brut n/v $ 90.

Pommery Brut Rose n/v $ 90.

Mionetto, Prosecco Brut, Italy n/v

**Monday LIVE JAZZ**

**with Robert Lepley Trio**

Open Mic Jam Session

Prix Fixe Dinner Menu $28.

Al la carte menu available

**Tuesday *Wine Down***

*50% off Select bottles of wine*

**Wednesday *Lobster Night***

Three Course Lobster Dinner $26.

Reservations Suggested

**Thursday *Prime Rib Lovers Delight***



**Private Party Room Available**