

Focaccia bread  
and  
Salsa Verde \$5



Schiacciata bread  
and  
Olives \$8

---

## ANTIPASTI

---

### MARE

<b>Crostini del Porto</b>	Monterey calamari sautéed in white wine, garlic and tomato over homemade sliced bread 18
<b>Polpo di Scoglio</b>	Steamed octopus, potatoes, celery and citronette dressing 21
<b>Guazzetto di Gamberi</b>	Prawns, sautéed in white wine, garlic and tomato 19
<b>Harbor Carpaccio *</b>	Thinly sliced sushi grade with celery and arugula 19
<b>Frutti di Mare</b>	Mussels and clams, steamed with dash of tomato and Mediterranean herbs 18
<b>Impepata</b>	Mediterranean mussels, steamed with freshly-ground black pepper 18
<b>Muscoli Ripieni</b>	Stuffed mussels, slowly braised with olive oil, garlic and tomato 18
<b>Calamari Fritti</b>	Monterey calamari, floured and lightly fried 19
<b>Muscoli alla Viareggina</b>	Sauteed mussels with garlic and white wine 18

### TERRA

<b>Finocchi Gratinati</b>	Fennel, steamed and baked with fresh herbs and parmigiano 16
<b>Bruschetta</b>	Diced tomato, garlic, basil, extra virgin olive oil over homemade toasted bread 12
<b>Crocchette ai Porcini</b>	Polenta, thinly sliced and topped with porcini mushrooms 18
<b>Antipasto Misto</b>	Selection of prosciutto, salami, ham, olives, eggplant and zucchini frittata 22
<b>Caprese</b>	Marinated and sliced mozzarella with tomato and basil 16
<b>Melanzane alla Parmigiana</b>	Baked eggplant with mozzarella and parmigiano 18
<b>Fagioli all'Uccelletto</b>	Sausage, over cannellini beans in a spicy tomato sauce 19

---

## SALADS

---

<b>Popeye</b>	Warm balsamic dressing over baby spinach, pancetta , gorgonzola and walnuts 15 Add chicken +5
<b>Seahorse Mista</b>	Steamed clams, mussels, calamari, and prawns over mixed greens and tomatoes 28
<b>Arugola</b>	Mixed greens, served with tomatoes, cucumber, extra virgin olive oil and balsamic vinegar 11
<b>Libeccio</b>	Baby arugula, shaved parmigiano, seasonal grapes and celery spears 14
<b>Lattuga</b>	Mixed greens, served with marinated eggplant, onions, capers, tomato and mozzarella 15
	Organic butter lettuce, pears, raisins and pecorino cheese 16

---

## FROM OUR GRILL

---

### One of your choice of the following:

Salmon, Calamari, Prawns or Mahi served with Mixed green salad or steamed vegetables 26

---

## SIDES

---

### One of your choice of the following:

Broccoli, carrots, French fries, green beans, zucchini, cannellini beans, polenta, roasted potatoes, mushrooms 9

---

## MINESTRE

---

<b>Minestrone di Verdure</b>	Array of seasonal vegetables and fresh herbs 11
<b>Vellutata di Vongole</b>	Our clam chowder 10

---

## PIZZA

---

<b>Margherita</b>	Tomato, basil and fresh mozzarella 18
<b>Napoletana</b>	Tomato, mozzarella, oregano, anchovies and capers 18
<b>Monte Bianco</b>	Mascarpone, mozzarella, parmesan cheese and Portobello mushrooms 20
<b>Arugola e Parmigiano</b>	Tomato, mozzarella, arugula and shaved parmigiano 20
<b>Salsiccia e Cipolla</b>	Tomato, mozzarella, Italian sausage and onions 20
<b>Cotto e Funghi</b>	Tomato, mozzarella, ham and mushrooms 20

## PRIMI

---

### Lasagna

<b>Classica</b>	Hand layered lasagna with slowly braised beef ragout, bechamel sauce and parmesan cheese 24
<b>Vegetariana</b>	A selection of seasonal vegetables and light bechamel sauce 22

### Gnocchi (homemade)

<b>Gorgonzola</b>	Topped with melted gorgonzola cheese, walnuts and parmigiano 21
<b>Promontorio</b>	Sauteed prawns in light curry sauce 25
<b>Liguria</b>	Genova style pesto sauce with basil, potatoes and parmigiano 21

### Rigatoni

<b>Semplici</b>	Sweet tomato, fresh basil, garlic and parmigiano 19
<b>Boscaiola</b>	Braised meat, porcini mushrooms, tomato and parmigiano 24
<b>Mare e Monti</b>	Prawns and Portobello mushroom sauteed in white wine sauce 26

### Penne

<b>Darsena</b>	Fresh Monterey calamari, spicy tomatoes, garlic in white wine sauce 22
<b>Imperiale</b>	Prawns sauteed in white wine and a touch of tomato 25
<b>Garfagnana</b>	Porcini and Portobello mushrooms in cabernet sauce and parmigiano 24

### Risotti

<b>Pescatora</b>	Clams, Mussels, Calamari and Prawns 28
<b>Timoniere</b>	Sauteed Prawns with asparagus and white wine 26
<b>Ai Porcini</b>	Porcini, Portobello and wild mushrooms with a cabernet reduction and parmigiano 22
<b>Di Verdure</b>	Blend of fresh seasonal vegetables and parmigiano 21

### Fettuccine

<b>Capopesca</b>	Smoked Salmon in a light cream sauce 26
<b>Nostramo</b>	Grilled Pancetta, asparagus, eggs and parmigiano 22
<b>Mozzo</b>	Spicy tomato sauce, olives and anchovies and parmigiano 20

### Spaghetti

<b>Scoglio</b>	Mediterranean Mussels, Manila Clams and tomato 26
<b>Vongole</b>	Manila Clams, garlic and white wine 26
<b>Versilia</b>	Clams, Calamari, Mussels, Prawns with white wine and a touch of tomato 30

## SECONDI

---

<b>Galletto al Mattone</b>	Whole Game Hen roasted under the brick, potatoes, mushrooms 28 (half for 14)
<b>Saltimbocca</b>	Boneless chicken, prosciutto, provolone cheese, roasted potatoes, and steamed vegetables 29
<b>Valdostana</b>	Boneless chicken, ham, fontina cheese, roasted potatoes and steamed vegetables 28
<b>Cacciucco</b>	Our traditional Viareggio style Seafood Stew with mussels, prawns, shrimps, clams 32
<b>Salmone Grenoblesse</b>	Salmon, white wine and lemon reduction, capers, polenta and asparagus 29
<b>Mahi Livornese</b>	Mahi Mahi, olives, capers, tomatoes and white wine, vegetables and polenta 32
<b>Branzino all'Isolana</b>	Whole baked Mediterranean Striped Bass, potatoes, mushrooms and tomatoes 36
<b>Sogliola alla Mugnaia</b>	Dover sole, sauteed in white wine with roasted potatoes and vegetables 28
<b>Griglia Rosita</b>	Grilled Seafood, catch of the day, prawns, mussels and calamari, zucchini and polenta 38
<b>Fritto Misto</b>	Lightly fried Rock fish, clamari, prawns served French fries and fried zucchini 30
<b>Fish and Chips</b>	Lightly fried Rock fish served with French fries 22

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition.

# PANINI

*Sandwiches*

## FOCACCIA

*House-made focaccia bread sandwiches  
served w/a side of green salad*

Uno	<i>Fresh mozzarella, tomato &amp; basil .....</i>	10
Due	<i>Parma prosciutto, artichokes &amp; Brie .....</i>	11
Tre	<i>Albacore tuna, tomato &amp; onions.....</i>	10
Quattro	<i>Baked ham, provolone &amp; tomato.....</i>	10
Cinque	<i>Smoked salmon, capers &amp; onions.....</i>	14
Sei	<i>Roasted turkey breast, bell pepper &amp; Provolone.....</i>	10
Sette	<i>Parma prosciutto, mushrooms &amp; Gorgonzola.....</i>	11
Otto	<i>Roasted eggplant, olives &amp; Mozzarella .....</i>	10
Nove	<i>Caponata &amp; prosciutto.....</i>	11
Dieci	<i>Mixed vegetable frittata &amp; Brie cheese .....</i>	10

## SCHIACCIATA

*Baked to order Tuscan style thin pizza sandwiches  
served w/a side of green salad*

Mokambo	<i>Butter lettuce, tomato &amp; prosciutto.....</i>	14
Bussola	<i>Baked ham, Mozzarella &amp; mushrooms .....</i>	12
Principe	<i>Prosciutto, Mozzarella &amp; olives .....</i>	14
Casablanca	<i>Mascarpone, Provolone &amp; mushrooms.....</i>	12
Trocadero	<i>Grilled chicken, tomato &amp; lettuce.....</i>	12
La Risacca	<i>Mozzarella, prosciutto &amp; caponata .....</i>	14
Bombetta	<i>Shucked clams, mussels &amp; calamari .....</i>	16

*Buon Appetito*