

# RAW BAR / COCKTAIL

*Served with Cocktail Sauce and Lemon; Horseradish and Mignonette Sauces*

<b>Oysters – Blue Point (Connecticut)</b> .....	2.50 EA
<b>Oysters – Beausoleil (Canada)</b> .....	3.00 EA
<b>Taste of Oysters</b> .....	\$14.95
<i>+ 3 Blue Point - Connecticut , 3 Beausoleil - Canada</i>	
<b>Little Neck Clams</b> .....	1.50 EACH
<b>Clams Half Shell (6)</b> .....	\$7.50
<b>Shrimp Cocktail (4) U/12 Wild White Panama Shrimp</b> .....	\$14.95

# SEAFOOD TOWER

*Served with Cocktail Sauce and Lemon; Horseradish and Mignonette Sauces*

<b>Whole Tower</b> .....	\$86.95
<i>+ 6 Clams, 6 Mussels, 12 Oysters, 5 Jumbo Shrimp, 1 Lb King Crab Leg, Lump Crab, and 1 1/4 lb. Lobster</i>	
<b>Half Tower</b> .....	\$45.95
<i>+ 3 Clams, 3 Mussels, 6 Oysters, 3 Jumbo Shrimp, 1/2 Lb King Crab Leg, Lump Crab, and 1/2 lb. Lobster</i>	

# STEAMERS

*Served with lemon and butter*

<b>Top Neck / Little Neck Clams</b> .....	1.75 EACH
<b>Main Lobster ( Catch - weight )</b> .....	MARKET PRICE
<b>King Crab Legs (1 pound)</b> .....	\$37.95

# SALAD

<b>Tutta Pesca Traditional Italian Salad</b> .....	\$13.95
<i>+ With Lettuce, Radicchio, Celery, Onion, Fennel, Black Olives, Cherry Tomato, Sweet Hot Peppers, Sicilian Capers Berries and Parmigiano Reggiano In a Cara.Bella 100% Organic Extra Virgin Olive Oil and White Vinegar Dressing</i>	
<b>Cesar Salad</b> .....	\$13.00

## APPETIZER

<b>Grilled Octopus</b> <i>Served over Sautéed Spinach and Cannellini Beans</i> .....	\$17.95
<b>Shrimp Wrapped in Prosciutto</b> <i>Stuffed with Crab Meat in a Creamy Scampi Sauce</i> .....	\$16.95
<b>Zuppa di Clams</b> <i>(Tomato, Garlic, and White Wine Sauce)</i> .....	\$16.95
<b>Zuppa di Mussels</b> <i>(Sautéed in Marinara or Fra Diavolo Sauce)</i> .....	\$15.95
<b>Baked Clams (6)</b> <i>(Panko, Kale, Parmesan Cheese, and Olive Oil)</i> .....	\$14.95
<b>Fried Calamari</b> <i>(Marinara Sauce)</i> .....	\$14.95

## PASTA AND RISOTTO

*(Gluten Free Pasta Available)*

<b>Zuppa Di Pesca</b> <i>Over Homemade Linguini Pasta</i> .....	\$40.95
<i>+ 1/2 Lobster, 3 Shrimps, 3 Scallops, 6 Mussels, 3 Clams and Calamari</i>	

<b>Tutta Pesca Traditional Risotto Ai Frutti Di Mare</b> .....	\$32.95
<i>+ With Clams, Calamari, Shrimp, Mussels and Scallops In a Mediterranean Sauce (Cherry Tomato, Garlic, Basil and White Wine)</i>	

<b>Saffron Scallop Risotto</b> <i>Arugula &amp; Crispy Prosciutto Di Parma In a Saffron Sauce</i> .....	\$32.95
<b>Fresh Pappardelle Pasta</b> <i>With Fresh Lobster Meat</i> .....	\$30.95
<i>+ In a Green Peas Cream Topped With Scallion, Lemon Zest and Peperoncino Calabrese</i>	
<b>Octopus, Shrimp, Scallops and Calamari</b> <i>Over Black Squid Ink Linguini Pasta</i> .....	\$32.95
<i>+ In a Homemade Fra Diavolo Sauce</i>	

<b>Linguini With Clams</b> <i>Whole and Chopped Clams, Clam Juice, Garlic, Parsley, Olive Oil</i> .....	\$26.95
<i>+ Finished with White Wine or Marinara with Red Finish Wine</i>	

<b>Salmon with Penne</b> <i>Vodka</i> .....	\$25.95
<i>+ With a Home made Vodka Sauce</i>	

## PAN SEARED OR GRILLED ENTRÉES

*Served with Garlic Mashed Potatoes, Roasted Potatoes, or Thin Fries and Vegetables du Jour.*

*Choice of Sauce: Champagne, Piccata, Cajun or Creamy Scampi*

<b>Mahi Mahi</b> .....	\$30.95
<b>Wild Salmon</b> .....	\$32.95
<b>Swordfish</b> .....	\$30.95
<b>Tuna "A Grade"</b> .....	\$32.95
<b>Brazilian Lobster Tail</b> <i>Scampi Style</i> .....	\$33.95
<b>Skirt Steak</b> .....	\$29.95
<b>Broiled or Sautéed Chicken</b> .....	\$22.95

## ENTRÉES SIDES

Coated Fries .....	\$6.95
Garlic Mashed Potatoes .....	\$6.95
Roasted Potatoes .....	\$6.95
Vegetables du Jour .....	\$6.95
Sautéed Baby Spinach .....	\$7.95

## KID'S MENU

*(under age 10) Served with Thin Fries*

Fish Sticks .....	\$10.95
Chicken Fingers .....	\$10.95
Pasta with Butter or Marinara Sauce .....	\$7.95

## COFFEE

Lavazza Espresso .....	\$3.50
Lavazza Decaf Espresso .....	\$3.50
Lavazza Coffee .....	\$2.50
Lavazza Decaf Coffee .....	\$2.50
Cappuccino .....	\$3.95
GreenTea .....	\$2.50
Regular Tea .....	\$2.50

*+ Entrées Plate Sharing Fee 10.00\$ +*

*+ Cake Cutting Fee 10.00\$ per Cake +*

*+ Please notify your waiter if there is any special request or will be charge at menu price. +*

*+ We are a small restaurant, so do to our small space our reservations are time limited +*

*+ /90 Min. 2 People, 120 Min. 4-6 People, 150 Min. 8 or more People/ +*