

My Little
Secret

MINI CRAB CAKES 14
Morsels of jumbo lump blue crab meat,
Select seasonings, light fresh bread crumbs
With creamy chipotle chili sauce

BUFFALO MOZZARELLA 12
Fresh mozzarella, Heirloom Tomatoes,
Basil and Balsamic Glaze

ROASTED PEAR SALAD 9
Roasted pear, beet salad
With arugula and blue cheese

SEAFOOD SALAD 16
Shrimp, Calamari, Octopus, Marinated
In a spicy lemon vinaigrette

RISOTTO TASTING 45
1. Arborio rice with porcini mushroom
and Truffle.
2. Arborio rice with steamed main lobster

LOLLIPOP HOT WINGS 16
Blue cheese fondue

LOBSTER CLUB SLIDERS 22
Lobster with apple smoked bacon,
Lettuce, oven dried tomatoes on Brioche

RISOTTO BALLS 9
Arborio rice with wild mushrooms, and
Fontina over red pepper aioli

ARTICHOKE HEARTS 14
Crispy with creamy gorgonzola sauce

CROSTINI

7

**Wild mushroom & tellegio
Ricotta & aged provolone
Caponata & shaved Parmigiano-
Reggiano**

FRESH BAKED PIZZETTE

14

MARGHERITA- Fresh tomato
sauce, bel paese & Romano cheeses
WILD MUSHROOM -Shitake,
oyster, crimini mushrooms,
caramelized onions, teleggio cheese
ARUGULA & PROSCIUTTO- Fresh
tomato sauce, bel paese & Romano
Cheeses

Sliced tenderloin fillet, caramelized
vidalia onions, Baby arugula and
Piave cheese.

DATES 7

Stuffed with parmigiano reggiano

POLENTA 8

Grilled Topped with tallegio, Prosciutto,
Over oven roasted tomato coulis

CRISPY CALIMARI 15
Spicy Marinara

PORK TENDERLOIN 20
Fennel crusted sliced over fig balsamic
reduction with house made applesauce

HAWAII BLU PRAWNS 16
Sautéed over shaved fennel in a citrus
vinaigrette

SPICY MUSSELS 16

Steamed in a garlic, white wine and
Shallot broth

G G'S BABY LAMB CHOPS 22

Sautéed tossed in garlic, onion ,sweet vinegar

CHEESES & CURED MEATS

Tasting -Choice of Three Items \$20 Five Items \$25

<p>Aged Provolone Taleggio</p> <p>Mountain Gorgonzola Fontina</p> <p>Piave Parmigiano-Reggiano Asiago Goat Cheese Robiola Manchego</p>	<p>Cow-Southern Italy, very sharp, aged 4 mos. Cow-One of the oldest soft cheeses, pungent flavor and buttery texture.</p> <p>Cow-Semi-firm, Robust and spicy. Cow-Mild, somewhat nutty flavor, while rich, herbaceous and fruity.</p> <p>Cow-Dense texture, slightly sweet tasting. Cow-Sharp, hard cheese aged 24 months. Cow- Semi-hard cheese from Veneto. Goat- Medium, aged, mild distinct flavor. Blend- Sheep, Cow and Goat, creamy and runny Sheep- Semi-firm aged in natural caves 3 to 6 months, imparting a nutty and exuberant flavor</p>
<p>Bresaola Mortadella Soppresata Prosciutto di Parma Speck Capicola</p>	<p>Air-dried beef- lean, tender, sweet aged 2-3mos.</p> <p>Large Italian cold-cut of pork, delicately flavored with spices, and pistachios.</p> <p>Dry-cured salami, specialty of southern Italy with black peppercorns, sliced thin.</p> <p>Dry-cured Ham from Parma aged up to 18-24 months</p> <p>Juniper-flavored ham that is salt cured and Smoked from northern Italy</p> <p>Traditional Neapolitan salume (cured meat) made from pork and Air-dried, sliced thin.</p>

DESSERTS

Hot Apple Tart with Vanilla Ice Cream	7
Ricotta Cheese Cake	8
Assorted Sorbet	7
Crème Brulee	7
Hot Chocolate decadent cake with vanilla ice cream	9
Cannoli c.p. famous	7

Coffee 3 Espresso 3.25 Cappuccino 4.50 TEA 3