



**Primi:** *'Blue Point' Oysters - Hand Harvested Long Island Oysters served raw on a half shell, traditional accompaniments* Half Dozen 20 / Dozen 34

**Salad:** *GIGI salad: Chophouse Style with French green beans, chilled rock shrimp, Applewood bacon, onions, roasted peppers and vine ripened tomatoes, red wine vinaigrette* 22

**Pasta:** *Linguine Integrali all'Ortolana: Whole Wheat Linguini Pasta tossed with Assorted Fresh Grilled Vegetables, sautéed in a Roasted Garlic and Extra Virgin Olive Oil Brodino* 30

**Pasta:** *Orecchiette Tommaso:" Little Ear" shaped pasta, with peas and imported prosciutto, simmered in a Tuscan style, Truffle Butter and Reggiano Cheese Cream Sauce* 28

**Entree:** *Lemon Sole Meuniere: Pan-seared Lemon Sole, capers, asparagus tips, white wine, lemon butter* 42

### Wine Specials

*'The Prisoner" Red Blend* 21.5 Gl/93 Bt

*Truffle Hunter Barbera D'Asti* 17 Gl/82 Bt

*Banshee Cabernet Sauvignon* 17 Gl/82 Bt

*~ Buon Appetito ~*