

Harborview

ITALIAN CUISINE & SEAFOOD SPECIALTIES

ANTIPASTA COLD

TUNA CARPACCIO CAPERS, RED ONIONS, PRESERVED LEMONS, SARDINIAN COUSCOUS	18.	THE MARINA SEAFOOD TOWER LOBSTER MEDALLIONS, 4 SHRIMP COCKTAIL, ALASKAN KING CRAB LEGS, 4 OYSTERS, 4 CLAMS ON-THE HALF COCKTAIL, CHIVE MIGNONETTE & DIJON SAUCES	65.
PROSCIUTTO, ARTSIAN CHEESE & SEASONAL FRUIT DANIELLE PROSCIUTTO, MOZZARELLA, PROVOLONE & GOAT CHEESE	16.	HALF DOZEN FRESH CLAMS COCKTAIL SAUCE, LEMON, CHIVE MIGNONETTE	12.
SHRIMP OR CRABMEAT COCKTAIL SERVED WITH ITALIAN POTATO SALAD	18.	OYSTERS ON THE HALF SHELL COCKTAIL SAUCE, LEMON, CHIVE MIGNONETTE	18.
HOUSE MADE GRAPPA CURED SALMON PICKLED ONIONS, BLACK OLIVE BRUSCHETTA	15.		

ANTIPASTA COLD HOT

MOZZARELLA & PANCETTA BUNDLES PAN SEARED, SERVED WITH ANCHOVIES, GARLIC, SUN DRIED TOMATO SAUCE	16.	THREE CHEESE MANICOTTI RICOTTA, MASCARPONE & GRANA CHEESE, SERVED OVER TOMATO, MUSHROOMS & ITALIAN HOT PEPPERS	17.
BAKED CLAMS WITH JUMBO LUMP CRAB MEAT CHEF'S ORIGINAL RECIPE	16.	STUFFED MUSHROOMS CRABMEAT, GARLIC, MASCARPONE, LEMON PANKO CRUST	16.
CALAMARI FRITTI CRISPY CALAMARI, BROCCOLI RABE, GARLIC AIOLI, FRESH POMODORO, LONG HOT PEPPERS	14.	BAKED SHRIMP OREGANATO CRUMBS, GARLIC BUTTER	16.

SOUPS

MANHATTAN CLAM CHOWDER	8.	CHEF'S SIGNATURE SOUP	7.
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SALADS

ITALIAN MIXED GREENS HEIRLOOM TOMATOES, BALSAMIC DRESSING	12.	CAESAR SALAD HEARTS OF ROMAINE, SEMOLINA CROUTONS, CLASSIC DRESSING	9.
CAPRESE SALAD FRESH MOZZARELLA CHEESE, TOMATO, EXTRA VIRGIN OLIVE OIL, ROASTED BELL PEPPERS	13.	ARUGULA SALAD GOAT CHEESE, GRILLED PINEAPPLE, WHITE BALSAMIC DRESSING	11.

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PASTA / RISOTTO

SEAFOOD RISOTTO ARBORIO RICE, SHRIMP, SCALLOP, CRAB, ROASTED FENNEL	34.	TWO CHEESE CAVATELLI TOSSED WITH MUSHROOMS, MASCARPONE & GRANA CHEESE	19.
RIGATONI CLASSIC BOLOGNESE	20.	LASAGNA AL FORNO COMBINATION OF VEAL AND BEEF, THREE CHEESES	18.
SEAFOOD PESCATORE SHRIMP, SCALLOPS, CLAMS, LOBSTER, TOMATO SAUCE OVER LINGUINI	38.	LOBSTER FRA DIAVLO FRESH FETTUCINE	55.
FETTUCINE TOSSED WITH SHRIMP, HOUSE MADE ITALIAN SAUSAGE, ASPARAGUS TIPS, GARLIC, OREGANO & GRANA CHEESE	21.	CRABS & LINGUINE SAUTÉED WITH JUMBO LUMP CRABMEAT, POMODORO SAUCE	28.
		CHEF'S PASTA OF THE DAY	21.

FISH / SEAFOOD

BRANZINO DRY VERMOUTH, SHALLOTS, LEMON, SAUTÉED SPINACH	35.	PAN SEARED HALIBUT CRAB RISOTTO, TOMATO, BASIL, DRY VERMOUTH	35.
CHILEAN SEA BASS OREGANATO CRAB MEAT, OVEN DRIED TOMATOES, SCAMPI SAUCE	33.	MARYLAND STYLE CRAB CAKES JUMBO LUMP CRAB, SALAD VERDE, BASIL AIOLI	36.
CLASSIC SURF & TURF BROILED SUCCULENT LOBSTER TAIL PAIRED WITH A TENDER FILET MIGNON, DRAWN BUTTER, LEMON	70.	RED SNAPPER BAKED WITH SICILIAN OLIVE VINAIGRETTE, VEGETABLE RAGOUT	36.
COLD WATER LOBSTER TAIL STUFFED WITH CRAB IMPERIAL	MARKET PRICE ADD 14.	BLACK SEA BASS PUTTANESCA BRAISED IN GARLIC, WHITE WINE, CAPER, ANCHOVY, RED CHILE, TOMATO POMODORO	34.

MEATS & POULTRY

VEAL CHOP PARMESAN POMODORO SAUCE, OVEN DRIED TOMATO, FRESH MOZZARELLA CHEESE	44.	BERKSHIRE RIB PORK CHOP ALL NATURAL PORK, CHAR-BROILED WITH SWEET & HOT PEPPERS, CAPERS, RED ONIONS	38.
VEAL SCALOPPINE MARSALA, FRANCAISE OR PICCATA	35.	CHARGRILLED PRIME SIRLOIN SLOW ROASTED ONIONS, PEPPERS, MUSHROOMS, GARLIC JUS	48.
CHICKEN GRANCHIO ORGANIC CHICKEN BREAST, CRABMEAT, TOMATO, FONTINA CHEESE, ASPARAGUS & LEMON BUTTER SAUCE	34.	ROASTED RACK OF LAMB ARUGULA MINT PESTO CRUST, TOMATO ORZO, GRILLED EGGPLANT	48.
GRILLED FILET MIGNON CENTER CUT FILET, SEMOLINA GNOCCHI, MUSHROOM RAGOUT	50.	PRIME RIB OF BEEF SLOW ROASTED, RICH AU JUS, ROASTED GARLIC YUKON GOLD MASHED POTATOES	37.