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11:30AM
TO
3:00PM**RAW BAR (GF)**

Oysters (½ DOZEN)

EAST COAST 15 | WEST COAST 18

Littleneck Clams (½ DOZEN) | 10

Shrimp Cocktail | 17

Colossal Crab Meat | 19

APPETIZERS**Charred Octopus & Calamari Salad** 10

Peppers, onions, dill, lemon juice and olive oil

Buffalo Mozzarella & Tomatoes (GF) 8

Basil, olive oil and 12 year Balsamic drizzle

20 Month Prosciutto di Parma 12

Seasonal fruit

Spicy Tuna Tartar 10

Scallions, cucumber, SPICY mayonnaise and wonton chips

Fennel Sausage 13

Broccoli rabe, garlic, fresh chilies

Pan Fried Baked Penne 9

Tomato sauce, whipped herb Mascarpone cheese

Gambas "Al Ajillo" 14

Fresh gulf shrimp, roasted garlic, fresh chilies & aged Sherry vinegar

Baked Eggplant 12

Herbed ricotta, tomatoes and fresh mozzarella

SALAD**Arugula Salad (GF)** 7

Shaved Parmigiano, cherry tomatoes, lemon juice and olive oil

Avocado Salad (GF) 7

Roasted peppers, fresh corn and citrus dressing

Caesar Salad 8

Brioche croutons and Parmigiano

Greek Salad (GF) 10

Cucumber, tomato, roasted pepper, shallots, marinated olives, Feta cheese

Roasted Beets 11

Toasted pistachios, fried Humboldt Fog cheese, aged Cabernet vinaigrette

Panzanella Salad 11

Cherry tomatoes, fava beans, crostini, buffalo mozzarella, aged balsamic dressing

Mixed Baby Kale (GF) 13

Green chic peas, hazelnuts, pomegranate arils,

Prosciutto chips, nutty Champagne vinaigrette

All our salads can be customized to your liking with the addition of:

grilled chicken breast \$6 | grilled shrimp \$8 | seared salmon \$8

MAIN COURSE**Risotto of the Day (GF)** P/A

Presented by your server

Pan Roasted Salmon 20

Crushed cannellini beans, escarole and smoke country ham

Buttermilk Fried Petite Chicken 15

Homemade Parmigiano truffle fries

Prosciutto Baguette 13

Buffalo mozzarella, roasted peppers, aged balsamic and arugula

Fresh Pappardelle 18

Roasted mushrooms, sherry and black truffle sauce

Prime Hamburger 13

Lettuce, tomato and homemade french fries

(Cheddar, Swiss or Mozzarella Cheese \$2.00)

Chicken Parmigiana Sandwich 14

Reduced tomato sauce, fresh mozzarella, parmigiano and truffle, parm fries

Baked Lasagnette alla Bolognese 17

Beef Bolognese, béchamel, fresh mozzarella and parmigiano

Sliced Steak Baguette 13

Mushrooms, Swiss cheese and homemade french fries

Seared Filet Mignon (GF) 29

Creamy potato gratin

Buffalo Mozzarella Ravioli 17

Parmigiano, butter, roasted peppers

Grilled Whole Branzino 26

Aromatic herb oil and broccoli rabe

Grilled Chicken Breast (GF) 14

Arugula, cherry tomatoes and shaved Parmigiano

Pan Seared Lemon Sole Meuniere 24

Browned butter, capers, lemon segments and broccoli rabe

Fish & Chips 16

Beer battered, homemade french fries, tartar sauce

Chicken Milanese 17

Baby arugula, buffalo mozzarella, cherry tomatoes

and aged balsamic vinaigrette

Fresh Spaghetti alla Chitarra 23

Little Neck clams, chilies, garlic and white wine.

20% gratuity will be added for parties of 6 or more | **(GF) gluten free****FEATURED WINES
BY THE GLASS & BOTTLE****SPARKLING**

Chandon, Rosé, California 15

Moët & Chandon Imperial, France 18

Marquis de la Tour, Loire 14

WHITE WINES

Montevina White Zinfandel, California 9 | 27

Caposaldo Pinot Grigio, Italy 11 | 33

Relax Riesling, Germany 11 | 33

Cape Mentelle Sauvignon Blanc,
New Zealand 11 | 33

Fillaboa Albarino, Spain 14 | 28

Folie A Deux Chardonnay,
Russian River Valley 12 | 36**RED WINES**

Hangtime Pinot Noir, California 10 | 45

Penfolds, "Rawson's Retreat" Merlot,
Australia 10 | 30

Gabbiano Chianti DOCG, Italy 11 | 32

Hess Select Cabernet Sauvignon,
California 12 | 42

Daou Cabernet Sauvignon, Paso Robles 15 | 50

Louis Jadot Beaujolais, France 12 | 34

Terrazas Malbec, Argentina 12 | 32

Shatter Grenache, France 16 | 55

Predator Zinfandel, California 12 | 37

Waterside

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