



## SMALL PLATES

### BAKED OYSTERS

Spinach, onions, breadcrumbs, butter, cream  
18

### ROCK SHRIMP TEMPURA

Spicy Japanese mayo, scallions  
18

### SEARED OCTOPUS

Romesco, chickpeas, olives, frisee, sweet peppers, tomatoes, sherry vinegar, parsley  
19

### LOBSTER BISCUIT

Lobster 'gravy', house made biscuit, scallions  
18

### COLOSSAL COCONUT SHRIMP

Grilled pineapple, fresh orange sauce  
18

### SEAFOOD CIOPPINO

Manilla clams, mussels, cioppino broth, & garlic crostini  
18

### MINI LUMP CRAB CAKES

Dijonnaise, greens  
19

### ITALIAN MEATBALLS

Tomato sauce, pecorino, herbs  
Additional Meatball +4  
14

### SOUP OF THE DAY

PA

### BUTTERNUT SQUASH DUMPLINGS

Pearl Ponzu, pumpkin seed togarash, scallions  
15

### THAI BBQ RIBS

Served with Pearl slaw  
18

### BAKED ARTICHOKE HEARTS

Gorgonzola, EVOO, petite arugula salad  
16

### LOCAL BURRATTA

House roasted red peppers, compari tomatoes & basil. Ewoo, cracked black pepper.  
16

## RAW BAR

### OYSTERS

Local / East Coast / East Coast  
( 6 or more )  
2.75 ea.

### JUMBO SHRIMP COCKTAIL

Cocktail Sauce  
3.50 ea.

### TUNA TARTARE

Sushi grade tuna, scallions, chives, sesame seeds, lemon truffle dressing, homemade chips  
18

### LITTLE NECK CLAMS

Local ( 6 or more )  
2.00 ea.

### CUCUMBER AND AHI TUNA ROLL

Pearl ponzu, seaweed salad, scallions  
18

## SALADS

Add Burrata + 10 | Salmon +18 | Grilled Shrimp + 16 | Chicken + 18

### ROASTED BEET

Mixed greens, pistachio, goat cheese, citrus vinaigrette  
15

### CAESAR SALAD

Organic romaine, roasted garlic croutons, grana padano, white anchovies  
15

### STEAKHOUSE

Iceberg wedge, tomatoes, red onion, blue cheese, house bacon, red wine ranch  
16

### SHAVED BRUSSEL SPROUT SALAD

Poached pears, red cabbage, red quinoa, golden raisins, with a champagne vinaigrette  
14

\*\*WE IMPOSE A SURCHARGE OF 3.5% ON THE TRANSACTION AMOUNT OF CREDIT CARDS\*\*

\*\*CONSUMING RAW OR UNDERCOOKED MEATS, POLTURY, SEAFOOD, SHELLFISH OR EGGS, MAY INCREASE RISK OF FOODBORNE ILLNESS.\*\*

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# F A R M F O R W A R D

## CHICKPEA CUTLET

Roasted vegetables, charred scallion, salsa verde

26

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## F I S H

### GRILLED HALIBUT

Wild mushrooms, leeks, shallots, shrimp, fingerling potatoes, intense lobster sauce

39

### GRILLED STRIPED BASS

Warm escarole salad, olives, tomatoes, smashed potatoes, lemon emulsion & a jumbo shrimp

38

### TUSCAN GRILLED SWORDFISH

Pesto parmesan breadcrumbs. Smashed potatoes, baby green salad, watermelon radish & cherry tomatoes with a champagne vinaigrette

38

### CRAB CRUSTED SALMON

Smashed potatoes and broccolini with a dijonnaise

38

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## M E A T

### GRILLED PORK CHOP

Hot cherry peppers, caramelized onions, roasted sweet potatoes, balsamic glaze

35

### GRILLED CHICKEN PAILLARD

Roasted vegetables, olive oil & herbs

29

### CHICKEN LIMONE

Egg batter, white wine, lemon, capers, & grilled artichokes. Mashed potatoes. Herbs

32

### PRIME N.Y STRIP STEAK

Smashed potatoes, creamed spinach, crispy onions

65

### GRILLED BABY RACK OF LAMB

Mashed potatoes, roasted exotic mushrooms, & broccolini

54

### GRILLED MARINATED SKIRT STEAK

Vegetable of the day, smashed potatoes, sweet soy reduction

38

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## P A S T A

### RICOTTA CAVATELLI

Dino's housemade bolognese sauce, tomato, parmesan & herbs

29

### PENNE

Mushroom Truffle "Carbonara", roasted garlic, cream, pecorino

27

### GNOCCHI ALLA VODKA

Housemade potato gnocchi, with a chunky plum tomato cream sauce, parmesan cheese & herbs

28

### SPAGHETTI PESCATORE

Manilla clams, mussels, shrimp, garlic, white wine, marinara

32

### ORRECHIETTE AL FRESCO

Roasted garlic, basil, fresh tomato, EVOO, ricotta salata

26

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## V E G G I E S

### ROASTED WILD MUSHROOMS

Fresh herbs, EVOO

11

### FRENCH FRIES

With sea salt

Add truffle, herbs, cheese + 4

8

### BROCCOLINI

Garlic, EVOO

11

### ROASTED VEGETABLES

12

### TUSCAN CREAM SPINACH

Spinach, onions, breadcrumbs, butter, cream

12

### BRUSSEL SPROUTS

Apples, shallots, cranberries, pumpkin seeds, maple-cider

12

### SAFFRON BASMATI RICE

8

### SMASHED POTATOES

9

### MASHED POTATOES

10

# DESSERT MENU

## DIGESTIFS

Averna Amaro  
Baileys Irish Cream  
B & B  
Disaronno  
Fabrizia Limoncello  
Frangelico  
Grand Marnier  
Marie Brizard Anisette  
Romano Sambuca Black  
Romano Sambuca  
Rumchata

## PORT WINE

Fonsecca Bin No. 27  
Fonseca Tawny

## AMARI

Fernet- Branca

## GRAPPA

Nonino Merlot

## SINGLE MALT SCOTCH

Glenlivet 12 Yr.  
Glenmorangie 10 Yr.  
Glenmorangie 18 Yr.  
Macallan 12 Yr.  
Macallan 18 Yr.  
Oban Little Bay  
Oban 14 Yr.  
Springbank 10 Yr.  
Springbank 15 Yr.  
Talisker 10 Yr.  
Johnny Walker Black  
Johnny Walker Blue

**GREEK YOGURT** 12  
Local Honey, Candied  
Pistachios, Housemade Biscotti

**BLUEBERRY WHITE** 12  
**CHOCOLATE BREAD**

**PUDDING**  
With Mascarpone Gelato

**WARM CHOCOLATE** 12  
**BROWNIE**  
Served Warm with Chocolate  
Gelato, Caramel Sauce,  
Chocolate Sauce

**APPLE CINNAMON** 12  
**TART**  
Caramel Sauce, Crumble, Vanilla  
Bean Gelato

**VEGAN VANILLA** 13  
**CAKE**  
Coconut based custard, coconut dulce  
de leche, basil oil, fresh strawberries

**BANAGE A TROIS** 12  
Banana Cake, Banana Custard,  
Banana Brulee

**PEARL SUNDAE** 12  
Vanilla Bean Gelato, Salted  
Caramel Gelato, Chocolate  
Sauce, Caramel Sauce, Almonds,  
Whipped Cream

**TARTUFO BOMBA** 12  
Chocolate and Vanilla Gelato,  
Cherry Almond Center,  
Chocolate Coating, Whipped  
Cream, Amarena Cherry

**TIRAMISU** 13  
Shaved chocolate, mascarpone  
pastry cream, espresso, lady fingers

**POACHED PEAR** 13  
Coconut cream, red wine syrup,  
mint, gelato

**GELATO or SORBET** 8  
2 Scoops, Ask your server for the  
daily selection

## DESSERT COCKTAILS

**VANILLA SNOW** 18  
Stoli Vanilla Vodka, White Chocolate  
Godiva Liqueur, Disaronno Amaretto

**COOKIE MONSTER** 18  
Cookie Dough Whiskey, Licor 43,  
Rumchata, Cream, Cinnamon

**SAYONARA** 18  
Frangelico, Grand Marnier, Baileys,  
Coffee

**GINGER SNAP** 18  
Crop Pumpkin Spice Vodka, Baileys,  
Coffee, Cinnamon - Sugar Rim,  
Homemade Bourbon Whipped  
Cream (Served Hot or Cold)

## COFFEE & ESPRESSO

Locally Roasted in Island Park by East Coast Roast

**PAPUA NEW GUINEA** 5  
**COFFEE**  
Nutty, chocolatey, volcanic soils add  
hints of apricot & peach

**SWEET DREAMS** 5  
**DECAFFINATED COFFEE**  
Brazilian beans decaffeinated with a  
chemical free Swiss Water System

## GOURMET OR DECAFFINATED ESPRESSO

Single 4  
Double 6  
Cappuccino 6