

SMALL PLATES

HOUSE MADE MEATBALLS \$8

MARINATED OLIVES \$7

FRESH TOMATO BRUSCHETTA \$7

CROSTINI'S

PROSCIUTTO & MELON W/ BRIE CHEESE \$12

STEAK, AGED BLUE CHEESE, BLUEBERRY ONION
JAM, MICRO BASIL \$16

LOCAL GOAT CHEESE, FRESH BERRIES & MINT,
CALABRIAN HONEY DRIZZLE \$14

MENU

Clásico

ITALIAN CHOPHOUSE

Clasico concentrates on the freshest and simplest ingredients to feed the body and mind. The menu is produced daily to guarantee genuine freshness and seasonality.

RAW BAR

FRESH OYSTERS IN SHELL
half dozen \$16 · full dozen \$28

FIRE ROASTED OYSTERS \$20
Garlic herb butter, parmesan cheese, crostini

SHRIMP COCKTAIL \$18
House made spicy cocktail

TONNO CRUDO (TUNA POKE) \$19

Avocado, fresh mango, cilantro, mint,
baked wonton chips

SEAFOOD PLATEAU - MKT
Chilled 4oz lobster tail, 3 northeast oysters, 3 cocktail
shrimp, tuna crudo, cocktail sauce, mignonette,
lemon garlic butter, crackers

ANTIPASTI

GF SKILLET MUSSELS \$18
Roasted with EVOO, sea salt, rosemary,
garlic, butter

CALAMARI \$18
Crispy fried, served with sugo and lemon aioli

GF FIRE ROASTED ARTICHOKES \$16
Served with garlic butter and lemon aioli

ARANCINIS \$15
Risotto, wild mushrooms, smoked mozzarella
choice of sugo or creamy parmesan sauce

BEEF CARPACCIO \$17
Tenderloin filet, pesto, fried capers, shaved
parmesan, arugula, creamy parmesan,
ciabatta

CHEESE & CHARCUTERIE \$23
Chef's selection of meats and cheeses

INSALATA

GF KALE SALAD \$16
Black quinoa, Brussels sprouts, crispy
pancetta, corn, dried cherries, candied
walnuts, shaved parmesan, creamy
parmesan dressing

KNIFE N' FORK WEDGE \$14
Iceberg, bacon, tomatoes, bleu cheese,
creamy parmesan dressing

GF ITALIAN CHOPPED \$15
Romaine hearts, roasted red peppers,
olives, tomatoes, parmesan, cucumbers,
salami, red onions, oregano vinaigrette

HEIRLOOM TOMATO & BURRATA
\$16
Marinated tomatoes, sliced red onions, fresh
basil, extra virgin olive oil

TRADITIONAL CAESAR \$14 / \$8
Romaine, herb crusted croutons, shredded
parmesan, house made dressing

GF CLASICO \$13 / \$7
Field greens, parmesan, carrots, Kalamata
olives, cherry tomatoes, lemon vinaigrette

PROTEIN ADD-ONS

CHICKEN \$8 · 5 oz. SALMON \$10 · SHRIMP \$12 · STEAK \$12 · AHI TUNA \$14

PIZZA

HAND TOSSED DOUGH MADE DAILY - CAULIFLOWER CRUST AVAILABLE +\$3

MARGARITA \$17
Garlic oil, fresh mozzarella, tomato sauce,
basil, grana padano

FIG & PROSCIUTTO \$19
Fig sauce, mozzarella, arugula, goat cheese,
grana padano, garlic oil

CURING ROOM \$18
Pepperoni, calabrese salami, Italian sausage,
mozzarella, tomato sauce, shaved parmesan

FUNGHI BIANCO \$17
Garlic cream, smoked mozzarella, roasted
shiitake and crimini, cipollini onions,
rosemary

SPINACH & ARTICHOKE \$17
Creamy spinach, smoked mozzarella, garlic
parmesan crust

BRIE & APPLE FLATBREAD \$18
White BBQ, brie cheese, granny smith
apples, micro greens

PASTAS

GLUTEN FREE FRESH PASTA +\$3 · SWEET POTATO & ZUCCHINI NOODLES +\$3

BUCATINI & MEATBALLS \$18
Sugo, oregano, fennel pollen, grana padano

GF CHICKEN & PESTO \$25
Rigatoni, grilled chicken, fried capers,
roasted pine nuts, creamy pesto, grana
padano

GF PARMESAN CREAM \$17
Rigatoni, spinach, wild mushroom,
pine nuts, truffle oil, grana padano

SHRIMP FRA DIAVOLO \$26
Rigatoni, Calabrian tomato cream,
fennel pollen, lemon oil

CLASICO BOLOGNESE \$18
Tagliatelle, oregano, fennel pollen,
grana padano

CHEF'S RAVIOLI \$24
Our chef's creation, ask server for details

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness ·
20% gratuity added to parties 8 or more.

V - vegetarian | GF - Gluten Free

FROM THE BUTCHER

6OZ./9.OZ PETITE FILET MIGNON \$32/\$42

FISH OF THE DAY • MKT

36oz PORTERHOUSE FOR TWO • MKT

14OZ. DRY-AGED PORK CHOP \$29

12OZ. NEW YORK STRIP \$42

16OZ. RIBEYE \$44

12OZ. PRIME SKIRT STEAK \$34

ENHANCEMENTS

TOPPINGS

SMOKED GOUDA CRAB CAKE \$10
CAVE-AGED BLUE CHEESE CRUST \$4

ADD SURF TO YOUR TURF

4OZ LOBSTER TAIL \$23
THREE GEORGES BANK SCALLOPS \$22
w/ brown butter
TWO CRAB STUFFED JUMBO SHRIMP \$16
herbs & garlic

MAIN ENTREES

CHICKEN PARMESAN \$26

Sugo, bucatini, fresh mozzarella, basil, grated grana padano

GORGONZOLA STEAK GNOCCHI \$28

Hand stuffed with gorgonzola and tossed with filet tips, shiitake mushrooms, white wine, pesto

EGGPLANT PARMESAN & BURRATA STACK \$25

Mozzarella, sugo, pesto basil

BRAISED SHORT RIB \$29

Garlic mashed potatoes, roasted carrots, braised Swiss chard

CLASICO BURGER \$19

Lettuce, tomato, sweet & spicy pickles, caramelized onion, aged white cheddar, bacon, OMG sauce, fries

GF SEARED TUNA \$29

Roasted seasonal vegetables, pan sauce, fried leeks

GF TUSCAN SALMON \$26

Atlantic, roasted fennel puree, herb glazed heirloom carrots

GEORGES BANK SCALLOPS \$38

Citrus segments, brown butter sauce, roasted grape tomatoes, summer greens

CANTORI

BROWN BUTTER BRUSSELS SPROUTS \$8

TRUFFLE PARMESAN SHOE STRING FRIES \$8

RIGATONI SUGO \$6

GARLIC MASHED POTATOES \$7

SWEET POTATO FRIES \$7

w/ parmesan cream dip

HOUSE MADE POTATO CHIPS \$7

LEMONCELLO RISOTTO \$7

FIRE ROASTED VEGGIES \$6

LUNCH MENU SERVED FROM 11AM-3PM

SANDWICHES

CAPRESE PRESS \$14

Fresh mozzarella, tomato, pesto, basil w/ house made chips

GRILLED CHICKEN SANDWICH \$16

Provolone, pesto aioli, crispy pancetta, arugula, tomato, lemon aioli, w/ house made chips

CLASSIC BURGER \$15

Lettuce, tomato, sweet & spicy pickles, caramelized onions, aged white cheddar, OMG sauce, fries
Add Bacon \$2

PHILLY FRENCH DIP \$17

Shaved ribeye, julienne onions & peppers, sliced mushrooms, provolone, balsamic demi, w/ house made chips

HOT ITALIAN \$16

Ham, salami, calabrese, provolone, arugula, tomato, red onions, lemon aioli, w/ house made chips

GROUPER TACOS \$26

Cilantro lime cabbage slaw, avocado, calabrian chili aioli, flour tortillas, w/ house made chips (grilled, blackened, or fried)

FLATBREADS & SALADS

SWEET POTATO BOWL \$14

Sweet potato noodles, roasted cauliflower, brussels, mushrooms, tomatoes, arugula, garlic, pine nuts, scallion oil

7oz. STEAK FRITES \$24

Grilled skirt steak, salad, and fries

FLATBREAD & SALAD \$15

Choice of flatbread
Margarita
Garlic oil, fresh mozzarella, tomato sauce
Basil, grana padano
Or
Brie & Apple
White BBQ, brie cheese, granny smith apples, Micro Greens
And
Clasico Salad or Caesar Salad

WATERMELON SUMMER SALAD \$16

Fresh watermelon & green tomatoes, greek yogurt with fresh lime juice, mint, toasted coconut and pistachios

AHI TUNA BOWL \$24

Avocado, carnaroli rice, cucumber, mango, citrus ponzu, mint, cilantro, black lava salt, chives, toasted sesame seed

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