

SERGIO'S MISSIONE SPECIAL

ANTIPASTI

Blue Point Oysters 20

Fresh Blue Point oysters served on the half shell, lightly fried, or Rockefeller style.

Beet Salad 18

Roasted beets with caramelized onions, candied walnuts, and goat cheese, finished with a mandarin citrus vinaigrette.

Octopus 25

Octopus served with broccoli rabe, canellini beans, cherry peppers & mushrooms

Arancini 18

Delicious short rib rice balls finished with a rich ragu béchamel sauce.

Steak Potato Skins 22

Crispy potato skins loaded with tender Iowa angus grilled steak, melted cheese, and sweet caramelized onions.

Main course

Black Linguine ai Frutti di Mare 41

Squid ink linguine with shrimp, mussels, and clams in a delicate lobster-tomato sauce.

Short Rib Bread Bowl 36

A warm, crusty bread bowl filled with tender braised short rib, rigatoni, and creamy ricotta cheese

NY steak 37

Grilled NY steak with Grilled jumbo shrimp, served over tender sautéed spinach, finished with creamy Chimichurri avocado sauce.

Chicken Adriana 34

Sun Dried tomatoes, mozzarella, & spinach in a burgundy sauce

Mixed Grilled 46

Pan seared double cut pork chop with Spanish chorizo over cherry peppers sautéed spinach & crispy potatoes

Fish of the day 39

