



STARTERS

	SOCIAL DUO		SOCIAL DUO		SOCIAL DUO
Salumi Board prosciutto, speck, soppressata, salami calabrese, coppa	12 16	Truffle Benedict poached egg on italian toast with parma ham and truffle Hollandaise	8 16	Blackened Shrimp cajun cream, grilled sausage	7 14
Cheese Board chef's daily selection	10 14	Petite Crab Cakes roasted corn, tomatoes, old bay aioli	8 16	Burger Sliders custom meat blend, CD special sauce, cheese	6 12
Vegetable Board market veggies, fresh ricotta, olives, crostini	14	PEI Mussels or Clams fennel, leeks, sausage, white wine	8 16	Eggplant Napoleon crispy eggplant, fresh mozzarella, marinara	5 10
Cheese Steak Egg Rolls steak "wit", house made "whiz"	4 8	House Stuffed Meatball scamorza, plum tomato, shaved parmigiano	14	Osteria Wings garlic, rosemary, calabrese chili oil	9 18
Wrapped Scallops orange, apple, fennel, arugula	10 20	Grilled Lamb Chop sweet garlic bean puree, shallot jus	9 18	Beef Carpaccio arugula, capers, parmigiano, EVOO	14
Crispy Calamari marinara sauce, cherry pepper aioli	7 14			Tuna Crudo aged balsamic, mango, arugula	16

PASTA

	SOCIAL DUO		SOCIAL DUO		SOCIAL DUO
Potato Gnocchi asparagus, mushrooms, truffle cream	9 18	Spaghetti stuffed meatballs, tomatoes, basil, parmigiano	9 18	Cheese Ravioli choice of marinara or vodka sauce	8 16
Rigatoni Bolognese	9 18	Pomodoro (Choice of Pasta) san marzano tomatoes, garlic, basil, EVOO	8 16	Fresh Market Pasta seasonal vegetables with your choice of pasta	9 18
Cavatelli broccoli rabe, sausage, white beans	9 18			Whole wheat or gluten free pasta available upon request	

ARTISAN PIZZA

Margherita fresh mozzarella, san marzano tomatoes, basil	11	Saus-ational sausage, broccoli rabe, garlic, provolone	12	Piccante capocollo, pepperoni soppressata, mozzarella, provolone, tomato	14
Prosciutto Bisto arugula, lemon, parmigiano	14	Fig-tastic gorgonzola dolce, walnut pesto, speck	14	Mushroom fontina, caramelized onion, thyme	12
Truffle fontina, black truffle, egg, parmigiano	14			All pies 12" and available in whole wheat upon request	

RAW BAR

Oysters (daily selection)	2.5	Colossal Crab Martini served straight up with cocktail sauce	17	Chilled Shellfish Platter assortment of raw bar selections	29
Top Neck Clams	2			Chilled Lobster	17
Shrimp Cocktail	3				

SOUPS & SALADS

Lobster Bisque jumbo lump crabmeat	9	Classic Caesar	8	Harvest Salad seasonal berries, fruits, roasted beets, goat cheese	10
Escarole Soup white bean, parmigiano, grilled bread	7	Chopped Salad prosciutto, salami, aged provolone, mozzarella, tomatoes, olives, mixed greens	9	*Add in your choice of chicken	4
Burrata Caprese seasonal tomatoes, basil, aged balsamic	10	Spinach Salad prosciutto, gorgonzola, candied walnuts, grilled mushrooms & red onions	9	salmon, tuna, grilled shrimp or crab	8

STEAKHOUSE

Signature Filet 9 oz	34	Veal Chop "My Way" 12 oz grilled / parmigiana / stuffed "saltimbocca" / milanese	35	TO ADD	
Aged NY Strip 14 oz	38	Signature Veal Chop 12 oz Lobster, Spinach & Fontina Stuffed	39	Lobster Tail	16
Cowgirl Rib Eye 16 oz grilled / blackened / espresso rubbed	36	TOPPINGS Onions & Mushrooms / Fried Egg / Gorgonzola / Truffle Butter	3	Jumbo Lump Crab	9
SAUCES Au Jus / Brandy Peppercorn / Bernaise / Mushroom Marsala / Arrabiata				Shrimp Scampi	9
				Blackened Shrimp	9

CATELLI CLASSICS

Grilled Meatloaf mashed potatoes, spinach, mushrooms	15	Short Ribs braised vegetables, creamy white truffle polenta	21	Zuppa Di Pesce shrimp, clams, mussels, lobster, crab & capellini	29
Chicken / Veal "My Way" milanese, picatta, marsala, saltimbocca or parmigiana	18 20	Pan Seared Salmon arugula, capers, white beans, lemon	22	Seafood Ravioli shrimp, crab, lobster cream	10 20
Veal Carbonara pan fried outlets, fettuccine alfredo, fried egg, crispy prosciutto	20	Australian Barrumundi asparagus & leek risotto, tomato caper sauce	26	Capellini Catelli choose shrimp or crab- red, white or fra diavolo	12 24
Grilled Chicken Paillard farro, broccoli rabe, tomatoes, olive oil and basil	18				

SIDES

Truffle Mac and Cheese	9	Parmigiano & Asparagus Risotto	7	Crispy Roasted Potatoes	6
Broccoli Rabe	7	Mashed Potatoes	5	Asparagus	6
Truffle & Parmigiano Fries	7	Garlic Spinach	5	Spinach & Broccoli Saute	8

BETWEEN BREAD

Served With House Made Chips or Side Salad

Signature Burger & Fries custom meat blend, caramelized onions, aged cheddar	14	Veal Cutlet fried egg, crispy prosciutto, tomato, basil mayo	14	Short Rib Grilled Cheese taleggio, fontina, onion jam, 24 hr. tomatoes	14
Grilled Chicken or Cutlet broccoli rabe, provolone	12	Grilled Veggie Panini white bean spread, arugula, fresh mozzarella, roasted peppers	12	Meatball Parm marinara, provolone	12