

DINNER *a la carte*

STARTERS

- SPICY TUNA TARTARE** | 16
Served with seaweed salad, pickled ginger, and crispy wonton chips
- ANTIPASTO PLATTER** | 16
Served with cured meats, domestic cheese and grilled French bread, topped with garlic oil
- BEEF CARPACCIO** | 18
Peppercorn crusted beef with arugula, shaved parmesan, capers, and roasted garlic aioli
- PARMESAN DUSTED CALAMARI** | 14
Crispy calamari tossed with parmesan cheese, served with spicy marinara
- CRISPY BRUSSELS SPROUTS** | 10
Tossed with parmesan cheese and sundried tomatoes, drizzled with a balsamic glaze
- BRUSCHETTA** | 14
Garlic and basil marinated tomatoes, capers, parmesan cheese, and balsamic glaze, served on a toasted crostini
- OYSTER ROCKEFELLER** | 15
Half-dozen oysters topped with creamy spinach and parmesan crusted panko, served with a charred lemon

SOUP + SALADS

- SOUP DU JOUR** | 7
Created daily with fresh ingredients
- MOSAICS GARDEN SALAD** | 8
Artisanal greens topped with baby heirloom tomatoes, black olives, cucumber, artichoke hearts, and red onion with balsamic vinaigrette
- CLASSIC CAESAR** | 8
Crisp romaine lettuce tossed in a creamy Caesar dressing, topped with garlic croutons
- CAPRESE SALAD** | 12
Heirloom tomatoes, Buffalo mozzarella, fresh basil, aged balsamic and pesto oil
- GRILLED OCTOPUS SALAD** | 14
Mixed greens and arugula topped with grilled octopus, chorizo, fingerling potatoes, cherry tomatoes, and red onion, served with a champagne vinaigrette

SIDES

- MASHED POTATOES** 5
ASPARAGUS 5
BROCCOLI 5
VEGETABLE MEDLEY 6
HOUSE OR CAESAR SALAD | 5

ENTRÉES

- 7oz FILET MIGNON** | 30
Topped with truffle butter, au gratin potatoes, and butter poached asparagus
- 14oz VEAL CHOP** | 32
Served with mushroom Marsala, parmesan risotto, and crispy Brussels sprouts
- BRAISED SHORT RIB** | 32
Served with gnocchi pasta, cremini mushrooms, green peas, and cabernet demi-glace
- CHICKEN CAPRESE** | 26
Grilled chicken, heirloom tomatoes, mozzarella cheese and balsamic glaze tossed with angel hair pasta and a lemon butter caper sauce
- CLAMS & LINGUINE** | 28
Little neck clams, crispy pancetta and linguine pasta, tossed in a pinot garlic butter sauce
- LOBSTER RAVIOLI** | 28
Served in a la vodka sauce with green peas, sundried tomatoes, and ricotta cheese
- FETTUCCINE ALFREDO** | 20
Fettuccine pasta tossed in a creamy Alfredo sauce. *Add chicken +6 or shrimp +8*
- MOSAICS LASAGNA** | 26
Mosaics traditional house-made lasagna, served with garlic bread
- BAKED SPAGHETTI & MEATBALLS** | 24
Topped with melted mozzarella and ricotta cheese, served with garlic bread
- EGGPLANT PARMESAN** | 22
Served on a bed of angel hair pasta and tomato pomodoro
- RIGATONI BOLOGNESE** | 26
Beef bolognese, served over rigatoni pasta with ricotta and parmesan cheese
- FRESH CATCH** | *Market Price*
Fresh seafood coupled with a fine selection of ingredients, found locally and from around the world, creatively presented for your enjoyment

DESSERTS

- RASPBERRY LEMON DROP** 6.5
TUXEDO BOMB 6.5
TURTLE CHEESECAKE 6.5
COCONUT LAYER CAKE 6.5
NEW ORLEANS-STYLE BEIGNETS 6.5



Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness, especially for individuals with medical conditions or allergies.