



## *Appetizers*

- Local Oysters\*** 19  
horseradish, cocktail sauce, mignonette
- Jumbo Shrimp Cocktail** 18  
cocktail sauce, horseradish
- Semolina Crusted Calamari** 18  
banana pepper, chipotle aioli, cocktail sauce
- Grilled Octopus** 19  
creamer potatoes, caper sauce
- Tuna Tartare\*** 19  
crispy wontons, avocado, soy ponzu, spicy aioli
- Chicken Wings** 15  
Zef seasoning, caramelized onion, blue cheese
- Zef's Famous Meatballs** 13  
San Marzano tomatoes, pecorino romano

## *Soups & Salads*

- New England Clam Chowder** 10  
imported pancetta, oyster crackers
- Mediterranean Farm Salad** 15  
tomatoes, cucumbers, peppers, onions, olives, feta, lemon-oregano vinaigrette
- Caesar Salad** 15  
romaine hearts, boquerones, crispy parmesan croutons
- Maple Brook Farms Burrata** 22  
beets varieties, blood orange, hazelnut

## *Sushi Rolls*

- Mango Mambo Roll\*** 21  
spicy salmon, avocado and mango topped with fresh salmon and spicy mayo
- Maui Onion Roll\*** 19  
panko sweet onion, avocado and asparagus topped with seared cajun ahi tuna
- Rainbow Roll\*** 22  
California roll topped with tuna, salmon and yellow tail
- Spicy Rainbow Roll\*** 23  
spicy tuna inside topped with tuna, salmon and yellow tail
- Spider Roll\*** 21  
tempura soft shell crab, avocado, cucumber topped with tobiko and unagi sauce
- Spicy Crunchy Roll\*** 23  
shrimp tempura, avocado, cucumber topped with spicy tuna, tempura, wasabi tobiko

## *Pasta & Handbells*

- Braised Short Rib Gnocchi** 27  
wild mushrooms, parmesan crema
- Bolognese** 27  
house made ragu, rigatoni, parmesan Reggiano
- The Queen Pizza** 18  
mozzarella, tomato, basil
- "il Diavolo" Pizza** 19  
Calabrian chili, soppressata, mozzarella cheese
- Brandt Burger** 20  
Vermont cheddar, lettuce, tomato, onion, house remoulade, fries

## *Steaks & Chops*

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| <b>Center Cut Filet Mignon 10oz</b> 50 | <b>Brandt Farms Boneless Ribeye 16oz</b> 55      |
| <b>Prime NY Sirloin 14oz</b> 52        | <b>Double Cut Pork Chop</b> 32<br>apple mostarda |

## *Entrées*

- Wild Atlantic Salmon** 35  
celeriac fritti, broccolini, basil, feta-pignoli skordalia sauce
- Grilled Swordfish** 37  
seasonal vegetable cous cous, sesame citrus sauce
- Cod & Shrimp Fra Diavolo** 34  
slow roasted tomatoes, white beans, escarole, calabrian chili, salsa verde
- Harissa Rack of Lamb** 43  
minted peas, roasted fingerling potatoes, Mediterranean yogurt
- Alba Chicken** 32  
braised spinach, pickled Fresno chili, chicken jus
- Fish & Chips** 26  
crispy haddock, French fries, coleslaw, remoulade

## *Sides*

- Sauteed Spinach** 10
- Buttered Asparagus** 13
- Wild Mushrooms** 13
- Mac ~n~ Cheese** 12
- Crispy Brussels Sprouts** 15  
kumquat, fresh herbs, shawarma sauce
- Truffle Fries** 10
- French Fries** 9
- Mashed Potatoes** 9

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

*\*Note: Before placing your order, please inform your server if a person in your party has a food allergy.*