

100 Main

MEDITERRANEAN KITCHEN & WINE BAR

SMALL PLATES

Focaccia	6
Homemade Focaccia Bread, Rosemary EVOO	
Oysters	3.25 ea
Catch of the Day with Mignonette	
Oysters au Gratin	3.50 ea
Catch of the Day Oysters, Seasoned Italian Breadcrumb	
Mozzarella al Forno	12
Homemade Mozzarella Logs, Smoked Prosciutto	
Truffle Polenta	GF 16
Fried Polenta, Black Truffle, Mushroom Aioli	
Prosciutto di Parma	19
24 Months Aged Prosciutto, Burrata Cream, Focaccia	
Parmigiana	GF 19
Classic Southern Italian Baked Eggplant Casserole	
Carpaccio	20
Thin Sliced Angus Beef, Lemon Juice EVOO, Organic Arugula, 24 months Shaved Parmigiano Reggiano	
Burrata	20
Homemade Burrata, Arugula Salad, Basil EVOO, Homemade Focaccia	
Salmon Crudo	20
Organic Sushi Grade Salmon, Greek Yogurt Lime Sour Cream, Smoked Red Beet Puree, Horseradish	
Mussels in Terracotta	20
Organic PEI Black Mussels, Garlic, White Wine, Pizza Crust	
Salmon Skewer	20
Organic Wild Salmon, Basil Potatoes, Arugula Salad	
Vongole (Clams)	22
LI Little Neck, Garlic, White Wine, Focaccia	

LARGE PLATES

Pollo al Formaggio	24
Milanese Style Chicken, Warm Burrata Cream, Roasted Rainbow Potatoes, Arugula Salad	
Tagliata di Manzo	32
Thin Sliced Angus Beef, Arugula Salad, Shaved Aged-Grana Padano, Roasted Rainbow Potatoes	
Salmon Pistachio	36
Pan Seared Organic Salmon, Sauteed spinach, Basil Potatoes	
Branzino	36
Mediterranean Sea Bass, Sauteed spinach, Butternut Squash & Celery Root Purees	
Hanger Steak	46
Angus Beef Hanger Steak, Fingerling Rainbow Potatoes, Arugula Salad	
Filet Mignon	49
Angus Filet Mignon, Porcini Mushrooms Sauce, Arugula Salad, Roasted Rainbow Potatoes	

DESSERT

Amaretto Tiramisu	12	Trio di Zeppole	12
Baba' al Rum	14	Affogato	12
Mango Cheesecake	14	Gelato	9

PASTA

Pasta al Pomodoro	18
Italian San Marzano Sauce, Parmigiano Reggiano, Fresh Basil	
Orecchiette della Casa	20
Bolognese Sauce, Burrata Cream, Fresh Basil	
Fettuccine Bolognese	22
Homemade Fettuccine, Traditional Bolognese Sauce, Aged Parmigiano Reggiano	
Cacio e Pepe	22
Homemade Fettuccine, Imported Pecorino Romano Cheese, Crushed Black Pepper	
Classic Lasagna	24
Bolognese Sauce, Besciamella, Homemade Mozzarella, Aged Parmigiano Reggiano	
Lamb Ragù	24
Cavatelli, Lamb Ragù, Aged Grana Padano	
White Lasagna	26
Porcini Mushrooms Ragù, Besciamella Sauce, Mozzarella Aged Parmigiano Reggiano	
White Clams	29
Homemade Spaghetti, LI Little Neck, Garlic, White Wine	
Frutti di Mare	32
Black Squid Ink Spaghetti, Mussels, Clams, Squids, Shrimps in a White Wine Sauce	

RED PIZZA

Margherita	20
Tomato Sauce, Homemade Mozzarella, Fresh Basil	
Diavola	22
Tomato Sauce, Homemade Mozzarella, Spicy Salami	
Parma	24
Tomato Sauce, Homemade Mozzarella, Aged Prosciutto di Parma, Arugula, Shaved Parmigiano Reggiano	
Burrata	24
Tomato Sauce, Burrata Cream, Fresh Basil, EVOO	
Capricciosa / 4 Stagioni	26
Tomatoes sauce, Homemade Mozzarella, Artichokes, Black Olives, Mushroom, Imported Prosciutto Cotto	

WHITE PIZZA

Rucola	20
Homemade Mozzarella, Arugula, Parmigiano Reggiano Shitake Mushrooms, EVOO	
Barese	22
Homemade Mozzarella, Broccoli Rabe, EVOO	
Pistacchio	22
Burrata Cream, Sicilian Pistachios, Imported Mortadella	
Montanara	24
Homemade Mozzarella, Burrata, Speck (smoked Prosciutto), Arugula, Parmigiano Reggiano	

SALADS

Caesar	14
Arugula	12

SIDES

Spinach	8
Rainbow Potatoes	9
Broccoli Rabe	9