

ANTIPASTI

BRUSCHETTA NAPOLITANA

oven baked, crushed tomato, garlic, herbs and melted mozzarella

ZUPPA DEL GIORNO

composed daily *Priced Accordingly*

CAESAR SALAD

classic housemade dressing, crisp romaine, parmigiano and croutons

INSALATA DELLA CASA

fresh baby lettuces and balsamic vinaigrette

INSALATA DEL GIORNO

composed daily

BRESAOLA

carpaccio of cured beef tenderloin, arugula, parmigiano reggiano, balsamic and truffle oil

CHARCUTERIE

cured meats, cheese, olives and pickles

OYSTERS ROCKEFELLER

spinach, bechamel, mozzarella, gratinee

GRILLED CALAMARI

preserved lemon and black olive

VONGOLE

clams casino stuffed on the halfshell

GAMBERONI

jumbo shrimp cocktail, served with horseradish sauce

ANTIPASTO DI MARE

crab, calamari & shrimp marinated in herb infused olive oil

LUMACHE

fresh french snails sauteed in garlic butter, parsley and white wine

FOIE GRAS

composed daily

PIZZA ROMANA

MARGARITA PIZZA (DOP)

crushed local tomato, garlic, herbs and fiore di latte mozzarella

MEDITERRANEAN PIZZA

tomato sauce, seasonal local vegetables and chevre goats cheese

MILANESE PIZZA BIANCO

smoked duck breast, caramelized onions, apple and gorgonzola

OUR CLASSIC ANTIPASTI TIER FOR TWO

Share our famous antipasti tier taster which includes bruschetta, giardiniera, clams casino, seafood antipasto, prosciutto di parma and assorted artisanal cheese.

SECONDI

VEAL CHOP

pan-seared provimi veal, truffle infused demi-glace

AGNELLO

rack of lamb, oven roasted, dijon crust with rosemary

PESCE DEL GIORNO

catch of the day

DUCK LINGUINE

housemade egg noodle with confit of duck and white truffle duck broth reduction

VEAL PARMIGIANA

breaded milk-fed scallopini, tomato sauce and mozzarella with spaghetti or rigatoni

SPAGHETTI "CARTOCCIO"

spaghetti with lobster, shrimp, crab and mussels, oven baked in parchment paper

POLLO

supreme of free range chicken breast stuffed with prosciutto, fontina and truffle paste

HAND CUT BEEF

CARVED SIRLOIN RESERVE

12oz "AAA" reserve stripsteak

FILET MIGNON

8oz "AAA" reserve filet mignon

CARVED RIBEYE

12oz "AAA" sterling silver, 40 day dry aged

DINNER FOR TWO

Allow us to make the dinner choice for you. Start with Bruschetta, soup or salad and sorbet intermezzo. Then enjoy veal parmigiana, stuffed chicken breast, two skewered shrimp, four ravioli pasta and finish with our classic tableside strawberry flambe.

CONTORI/SIDES

MEATBALLS

housemade authentic family recipe

ITALIAN SAUSAGE

roasted pork sausage with tomato sauce

SAUTEED MUSHROOMS

chef's select mushrooms

SAUTEED WILTED GREENS

in garlic and oil

FOIE GRAS

seared, composed daily

SURF N TURF - ADD A SEAFOOD ACCOMPANIMENT WITH YOUR STEAK

LOBSTER

5oz oven baked with garlic butter

KING CRAB

6oz oven baked with butter and lemon

GRILLED SHRIMP

skewered, grilled gremolata

GORGONZOLA DOP

Italian blue cheese

PRIMI

GNOCCHI GORGONZOLA

housemade beet dumplings with gorgonzola cream sauce

RISOTTO DEL GIORNO

Italian carnaroli rice composed daily

RAVIOLI CASA MIA

ricotta filled housemade pillows with fresh tomato and basil sauce

FETTUCCINE ALFREDO

housemade pasta, parmigiano cream sauce

"BIGOLI" BOLOGNESE

housemade spaghetti, tomato braised tenderloin meat sauce and porcini mushrooms

CANNELLONI FIORENTINA

housemade pasta stuffed with ground veal and spinach in tomato sauce

GNOCCHI POMODORO

housemade potato dumplings with fresh tomato and basil sauce