

DINNER



ANTIPASTI

PORTOBELLO 17.50
grilled Portobello, mix green salad, goat cheese, and olive oil-balsamic dressing

COZZE COLTIVATE 17.50
mussels with garlic, dry white wine and fresh herb

PROSCIUTTO SAN DANIELLE 19.50
imported prosciutto with seasonal fresh fruits

CARPACCIO DI MANZO 22
thinly sliced beef fillet with baby arugala, shaved parmigian, lemon and olive oil

MINISTRONE 16.50
mix of seasonal vegetable soup

INSALATE

PERA 17.50
baby arugala salad with fresh pear, aged pecorino cheese in a lemon dressing

TRICOLORE 17.50
arugala, endive, radicchio and cherry tomatoes with lemon dressing

CEASAR 33
classic Caesar salad for two

PASTA

PICI 26.50
hand rolled pasta made with ricotta in a lamb ragout

RAVIOLI DI ARAGOSTA 28.50
lobster ravioli with champagne and shallots in a light aurora sauce

GNOCCHI 26.50
potato dumplings served in meat ragout

RAVIOLI DI CARNE RAVIOLI DI CARNE 26.50
ravioli stuffed with veal and spinach in an herb and veal sauce

RIGATONI 26.50
roasted eggplant, fresh tomato, basil and diced buffalo mozzarella

RISOTTO 27.50
Arborio rice with baby shrimps and jumbo asparagus tips

CAPELANTE 20.50
pan seared jumbo sea scallops in a brandy, saffron and herb sauce

MELANZANE 17.50
eggplant parmigian with fresh tomato and basil

BUFALA 19.50
fresh buffalo mozzarella with roasted red bell peppers and tomato

POLIPO 21
octopus salad with steamed potato, red onions, caper berries, olive oil and lemon

RISI BISI 16.50
Venetian rice and green pea soup

SPRING MIX 16.50
mixed green salad with balsamic vinaigrette and virgin olive oil

FINNOCHIO 17.50
fresh thin sliced fennel, shaved parmigian and grilled baby shrimps in lemon dressing

CIOPPATINA 17.50
mixed chopped salad with vegetables

CREPILLE 26.50
ricotta and spinach crepes in a fresh tomato sauce

PENNE 26.50
with fresh chopped tomato, garlic, olive oil and Portobello mushrooms

TAGLIOLINI 29.50
sea scallops, shrimp, cultured mussels and little neck clams served with garlic, virgin olive oil and fresh herbs

CAPPELLINI DI ANGELO 29.50
jumbo lump crab meat, fresh tomato and shallots

MALFATI 26.50
spinach and ricotta gnocchi in a creamy truffle sauce

DINNER



CARNI

POLLO MONTEBELLO 28.50

Parmesan encrusted breast of chicken in a white wine lemon sauce

BATUTTA DI POLLO 26.50

pounded thin grilled breast of chicken topped with arugala and tomato

COSTATA DI VITELLO 44

grilled veal chop with an aromatic salsa verde

SCALOPPINI CARDINALE 35.50

topped with prosciutto, Fontina cheese and red pepper

TAGLIATA 44

grilled sliced black angus steak served over arugola, garlic, rosemary and roasted potato

ANATRA 31.50

roasted half duck in a orange sauce with black olives over broccoli rabe

SALSICCIA 29.50

roasted homemade sausage with peppers, onions and mushrooms

POLLO SORRENTINO 28.50

topped with prosciutto, eggplant and melted fontina

POLLO PORTOBELLO 26.50

breast of chicken in a Portobello mushroom sauce with white wine

SCALOPPINI 34.50

veal scaloppini in a mixed mushroom sauce with sherry wine

MILANESE 45

jumbpounded and breaded veal chop with baby arugala, red onion and cherry tomato lump crab meat, fresh tomato and shallots

AGNELLO 44

roasted rack of lamb with Dijon mustard; aromatic breadcrumbs and dry white wine

FILETTO 29.50

pork tenderloin grilled in a Barolo and balsamic reduction sauce, and sautéed spinach

PESCI

FILETTO DI SOGLIOLA 37.50

sautéed sole with fresh thyme and artichoke in a lemon and white wine sauce

CALAMARI 31.50

lightly fried squid and zucchini

SALMONE 32.50

grilled fillet of salmon with mixed vegetable caponata and pesto sauce drops

ZUPPA DI PESCE 38.50

combination of seafood in a light tomato and herb broth

BRANZINO 37.50

roasted with rosemary and shallots in a garlic sauce

GAMBERONI 39

grilled jumbo shrimp with cognac, garlic and basil

CODA DI ROSPO 39

roasted monkfish with olives, capers and fresh tomato

CONTORNI

FILETTO DI SOGLIOLA • BROCCOLI • SPINACH • MASHED POTATO • ROASTED POTATO 11.75

DINNER PRE FIX

APPETIZERS (CHOICE)

SPRING MIX

Field baby greens in balsamic vinaigrette

CAPRICCIOSA

Home made fresh mozzarella with roasted bell peppers and tomatoes

COZZE COLTIVATE

Mussels in a light tomato sauce with garlic and fresh herbs

INSALATA DI CEZARE

Clasic Ceasar salad

MELANZANE

Eggplant Parmesan with homemade mozzarella and fresh tomato

MINISTRA DEL GIORNO

Soup of the day

ENTREES (CHOICE)

PENNE

Ricotta and spinach crepes in a fresh tomato sauce

CREPELLE

Ricotta and spinach crepes in a fresh tomato sauce

POLLO MONTEBELLO

Mussels in a light tomato sauce with garlic and fresh herbs

SCALOPPINE

Veal Scaloppini in a mixed mushrooms sauce with sherry wine

FEGATO DI VITELLO ALLA VENEZIANA

Calf's liver "Venetian Style"

SALCICCIA ALBA

Homemade sausage sautéed with peppers, onions and mushroom

SALMONE ALLA GRIGLIA

Grilled fillet of Salmon with a mixed vegetable caponata and pesto drops

DESSERT (CHOICE)

CHEESECAKE, CHOCOLATE MOUSSE CAKE, CREM CARAMEL OR ICE CREAM