

LUNCH



ANTIPASTI

PORTOBELLO 16.50

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

COZZE COLTIVATE 16.50

mussels with garlic, dry white wine and fresh herb

PROSCIUTTO SAN DANIELLE 19

imported prosciutto with seasonal fresh fruits

CARPACCIO DI MANZO 21

thinly sliced beef fillet with baby arugala, shaved parmigian, lemon and olive oil

MINISTRONE 15

mix of seasonal vegetable soup

INSALATE

PERA 16.50

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

TRICOLORE 16.50

arugala, endive, radicchio and cherry tomatoes with lemon dressing

CEASAR 31

classic Caesar salad for two

PASTA

PICI 25.50

hand rolled pasta made with ricotta in a lamb ragout

RAVIOLI DI ARAGOSTA 27.50

lobster ravioli with champagne and shallots in a light aurora sauce

GNOCCHI 25.50

potato dumplings served in meat ragout

RAVIOLI DI CARNE RAVIOLI DI CARNE 25.50

ravioli stuffed with veal and spinach in an herb and veal sauce

RIGATONI 25

roasted eggplant, fresh tomato, basil and diced buffalo mozzarella

RISOTTO 27.50

Arborio rice with baby shrimps and jumbo asparagus tips

CAPELANTE 19

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

MELANZANE 16.50

eggplant parmigian with fresh tomato and basil

BUFALA 19

fresh buffalo mozzarella with roasted red bell peppers and tomato

POLIPO 19

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

RISI BISI 15.50

Venetian rice and green pea soup

SPRING MIX 15.50

mixed green salad with balsamic vinaigrette and virgin olive oil

FINNOCHIO 16.50

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

CIOPPATINA 16.50

mixed chopped salad with vegetables

CREPELLE 25.50

ricotta and spinach crepes in a fresh tomato sauce

PENNE 25.50

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

TAGLIOLINI 27.50

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

CAPPELLINI DI ANGELO 28.50

jumbo lump crab meat, fresh tomato and shallots

MALFATI 26.50

spinach and ricotta gnocchi in a creamy truffle sauce

CARNI

POLLO MONTEBELLO 27.50

Parmesan encrusted breast of chicken in a white wine lemon sauce

BATUTTA DI POLLO 25.50

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

topped with prosciutto, Fontina cheese and red pepper

TAGLIATA 44

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

ANATRA 30.50

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

SALSICCIA 28.50

roasted homemade sausage with peppers, onions and mushrooms

POLLO SORRENTINO 24

topped with prosciutto, eggplant and melted fontina

POLLO PORTOBELLO 25.50

breast of chicken in a Portobello mushroom sauce with white wine

SCALOPPINI 34

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 36

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

CALAMARI 30.50

lightly fried squid and zucchini

SALMONE 30

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

ZUPPA DI PESCE 37

combination of seafood in a light tomato and herb broth

BRANZINO 37

roasted with rosemary and shallots in a garlic sauce

GAMBERONI 37

grilled jumbo shrimp with cognac, garlic and basil

CODA DI ROSPO 38.50

roasted monkfish with olives, capers and fresh tomato

CONTORNI

LUNCH PRE FIX

28

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

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

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