

## **Antipasti**

### **Judith Point Calamari Affogati**

Stewed in San Marzano tomato & basil  
garnished with English peas drizzled with extra virgin olive oil

**14**

### **Stuffed Artichoke Hearts**

Brioche breadcrumbs, capers, Gaeta olives and minced  
San Daniele prosciutto

**13**

### **“Flying Meatballs ®”**

Blended beef and veal with Grana Padano meatballs in  
traditional pomodoro, drizzled with basil pesto

**10**

### **Mozzarella di Bufala al Passato di Pomodoro con Pesto**

Fresh Bufala mozzarella with cocktail tomato  
pure’ basil pesto

**15**

### **Insalata di Aragosta**

Lobster salad with avocado

**18**

### **Seafood Salad al Dragoncello**

Poached calamari, shrimp, scallops, octopus and  
crabmeat with marinated artichokes and mushrooms  
in tarragon emulsion

**16**

### **Oysters Ripiene**

Beau Soleil oysters stuffed with crabmeat,  
Holland peppers, spinach & pancetta in creamy  
brandy sauce and Hollandaise

**15**

### **Crudo di Pesce Spada con Zenzero e Ananas**

Fresh Row swordfish with lime, ginger dressing and pineapple  
with balsamic pearls

**15**

### **Polpette di Polpa di Granchio**

Crab meat balls in Nest of parmisan cheese

**15**

### **Vitello Tonnato**

Thin slice veal tenderloin sous vide with tuna  
ventresca dressing

**15**

## **Contorni**

Sides

12

### **Sautéed Spinach**

### **Broccoli Rabe Sauté**

### **Roasted Fingerling Potatoes**

### **Sautéed Escarole**

### **Sautéed Mixed Seasonal Mushrooms**

### **Sautéed Dandelion Greens**

### **Zucchini Milanese**

### **Asparagus Milanese**

### **Friarielli al Forno Hot long Pepper Roasted with Garlic**

## Pasta

### **Pappardelle ai Porcini**

Fresh pappardelle pasta in a porcini mushroom infusion with prosciutto

**23**

### **Kamut Spaghetti con Ventresca**

Ancient grain, organic spaghetti tossed with poached tuna toro, caper berries, black Gaeta olives, campari tomatoes and fresh basil

**25**

### **Tagliatelle Bolognese**

Long egg noodle in a creamy beef Bolognese sauce mascarpone cheese, English peas

**24**

### **Maccheroni alla Chitarra con Bottarga di Mugine, Pistacchio Siciliano**

Guitar string spaghetti in Aglio e olio, Sardinian Bottarga, crushed Sicilian pistachio nuts, peperoncino

**25**

### **Tagliolini Freschi con Scampi e Granchio**

Fresh linguine with langostino, crabmeat in tomato concasse

**26**

### **Trofie con Ragù di Coniglio al Vino Rosso**

Trofie pasta quills in rabbit ragout, red wine sauce

**24**

### **Linguine Fresche con Nduya**

Fresh linguine garlic and oil with spicy Calabrese home made nduya

**24**

### **Risotto con Asparagi**

Risotto with fresh asparagus

**24**

### **Orecchiette con Salsiccia Calabrese e Cime di Rape**

Fresh Orecchiette pasta with Calabrian spicy sausage, broccoli rabe

**24**

## Zuppe

*Soups*

### **Cuccia di Grano**

Wheat berry soup with Crotonese cheese shavings and olive oil

**12**

### **Zuppa di Lenticchie**

Beluga lentil soup

**12**

## Carne

*Meat*

### **Beef Short Rib “Stracotto”**

Slow cooked boneless grass-fed Piemontese short ribs with Fregula Sarda

**34**

### **Veal “Ossobuco”**

Braised center cut of milk fed veal shank served with risotto

**42**

### **Organic Roasted Chicken “Al Mattone”**

Half semi-boneless free-range chicken in garlic, lemon and rosemary served with spinach

**28**

### **Pork Costoletta Arrosto**

All-natural pork rack, oven roasted with golden delicious apples and grapes in vincotto

**28**

### **Veal Milanese**

Center cut rack of veal on the bone, breaded with mixed field salad, Parmigiano cheese shavings

**45**

### **Tagliata di Vitello alla Griglia**

Thinly pounded veal tenderloin grilled, spinach

**42**

### **Veal Chop Forestiera**

All-natural veal chop with pancetta, onions, mixed seasonal mushrooms, fingerling potatoes and wine sauce

**42**

### **NY Strip Piemontese**

All natural (hormone & antibiotic free) New York Strip steak Piemontese roasted with sautéed dandelion greens fingerling potatoes

**46**

### **Filet Mignon Ripieno**

Filet Mignon stuffed with four cheeses and Walnuts wrapped with smoked prosciutto (spec) Served with polenta

**42**

### **Roast Fresh Colorado Rack of Lamb**

Served with mixed vegetable  
\*Not available on Saturday

**48**

## **Pesce**

*Fish*

### **Sea Bass “Cannellini e Cime di Rapa”**

Our signature Chilean sea bass over sautéed broccoli rabe and cannellini beans drizzled with extra virgin olive oil

**38**

### **Salmone allo Zafferano**

King Salmon in saffron and fried leeks

**35**

### **Capesante in Vellutina di Zucca**

Roasted day boat scallops, in a creamy butternut squash puree with polenta, pancetta and sautéed seasonal wild mushrooms

**34**

### **Tuna Agrodolce con Caponata Siciliana**

Yellow fin tuna in a sweet and sour, balsamic vinegar reduction over a bed of vegetable caponata

**34**

### **Scrigno di Mare**

Semi-shelled lobster, jumbo scallops, Maya prawns, langostino with seasonal mushrooms in a velvety brandy “Salsa Americana”

**36**

### **Halibut Mare Monti**

Halibut with seasonal wild mushrooms and ramps

**38**

### **Pesce Spada alla Griglia con Salmoriglio**

Grill center cut swordfish with zucchini, tomatoes, herbs dressing

**34**

### **Branzino come Vuoi**

Fresh, whole, roasted Mediterranean sea bass (Choice of Preparation)

\* roasted garlic and aromatic herbs

\* al pomodoro

\* clams and shrimp \*add \$ 6.00

\*not available on Saturday

**38**

## **Insalata**

*Salads*

### **Roasted Golden Beets & Caprino**

Extra virgin olive oil and raspberry vinaigrette with goat cheese

**13**

### **Spinach, Pancetta and Walnuts**

Tender spinach leaves & roasted walnuts tossed with gorgonzola “Dolce”, crispy pancetta in balsamic vinegar sprinkled with duck boiled egg

**13**

### **Insalata di Finocchio e Arange con Pamiggiano**

Fresh d fennel salad with orange, pomegranate berries in ginger dressing with Parmiggiano shavings

**13**

### **Farmer’s Salad**

Cocktail tomato, fresh corn, green & red bell peppers Tropea red onion with fresh basil

**13**

### **Insalatina Di Campo**

Blend of Trevisano, endive, upland cress, roquette, mache and micro greens in a honey truffle balsamic dressing with shavings of Parmiggiano Cheese

**13**

### **Insalata Riccia con colatura di alici**

Frisee salad with lemon, anchovies colatura dressing

**13**