

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

Ricottina di Buffala Mimosa

Local fresh buffalo ricotta cheese over yellow tomato vellutina, basil

16

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

Hawaiian swordfish crudo, with ginger, pineapple
and balsamic pearls

15

Gamberi e Funghi alla Griglia

Fresh prawns grilled over Mushrooms with herbs dressing

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

Asparagus Milanese

Sautéed Mixed Seasonal Mushrooms

Sautéed Dandelions

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 All' Astice

Lobster risotto with asparagus and parmesan cheese shell

26

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

Sella di Maiale Iberico

Famous Rack of Iberico pork ,imported from Spain with hot cherry peppers and fried green tomatoes

34

Veal Milanese

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

45

Tagliata di Vitello alla Griglia

Thinly pounded veal tenderloin grilled, spinach

42

Costoletta di Vitello Tartufato

Center cut rack of veal on the bone, with truffle Porcini mushrooms in brandy sauce

45

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

Costatine D'Agnello in Crosta di Pepe

Rack of Lamb in Mixed spicy Peppercorn Crust in Cognac sauce

38

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 Croccante con Pistaccio

Crispy king salmon filet with pistachio nuts and pernot butter blanc

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

Branzino al Forno

Fresh, whole, roasted Mediterranean sea bass garlic and aromatic herbs
*not available on Saturday

38

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 chiodini mushrooms over roasted pure’ of fresh red pepper, pumpkin seeds

38

Pesce Spada ai Funghi

Center cut Hawaiian swordfish with wild mixed mushrooms

34

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 Parmigiano Cheese

13

Insalata Riccia con colatura di alici

Frisee salad with lemon, anchovies colatura dressing

13