

Antipasti

Judith Point Calamari Affogati

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

13

Stuffed Artichoke Hearts

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

12

“Flying Meatballs ®”

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

9

Mozzarella di Bufala al Passato di Pomodoro con Pesto

Fresh Bufala mozzarella with cocktail tomato
pure’ basil pesto

13

Ricottina di Buffala Mimosa

Local fresh buffalo ricotta cheese over yellow tomato vellutina, basil

13

Seafood Salad

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

13

Oysters Ripiene

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

13

Crudo di Pesce Spada

Hawaiian swordfish crudo with ginger over pineapple
and balsamic pearls

13

Gamberi e Funghi alla Griglia

Fresh prawns grilled over mushrooms with herbs dressing

13

Vitello Tonnato

Thin slice veal tenderloin sous vide with tuna
ventresca dressing

13

Contorni

Sides

12

Sautéed Spinach

Broccoli Rabe Sauté

Roasted Fingerling Potatoes

Sautéed Mixed Seasonal Mushrooms

Sautéed Dandelions

Pasta

Pappardelle ai Porcini

Square shaped pasta in a porcini mushroom crême with bits of Parma prosciutto

20

Kamut Spaghetti con Ventresca

Ancient grain, organic spaghetti tossed with poached tuna toro, caper berries, black Gaeta olives and teardrop tomatoes finished with extra virgin olive oil

20

Tagliatelle Bolognese

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

20

Maccheroni alla Chitarra

Bottarga & Pistacchio

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

20

Linguine Fresche con Scampi e Granchio

Fresh linguine with langostino and crabmeat in tomato concasse

20

Trofie con Ragu di Coniglio al Vino Rosso

Trofie pasta quills in rabbit ragout in red wine sauce

20

Orecchiette con Salsiccia Calabrese e Cime di Rape

Fresh Orecchiette pasta with Calabrian spicy sausage, broccoli rabe

20

Linguine Fresche con Nduya

Fresh linguine garlic and oil with spicy Calabrese home made nduya

20

Tagliolini con Rucola Pomodoro e Gorgonzola

Fresh tagliolini with arugola, fresh tomato and gorgonzola

20

Zuppe

Soups

Cuccia di Grano

Wheat berry soup with Crotonese cheese shavings and olive oil

12

Zuppa di Lenticchie

Beluga lentil soup

11

Carne

Meat

Beef Short Rib “Stracotto”

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

26

Veal “Boscaiola”

Tender veal scallopine with mixed seasonal mushrooms, sundried tomatoes and asparagus al vino bianco e salvia

25

Organic Roasted Free-Range Chicken “Al Mattone”

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

24

Sella di Maiale Iberico

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

28

Veal Milanese

Thinly pounded tenderloin of veal, breaded, topped with roquette, tomato, red onion and Parmigiano cheese shavings

28

Tagliata di Vitello alla Griglia

Thinly pounded veal tenderloin grilled, spinach

28

Petti di Pollo alla Valdostana

Organic breast of chicken with prosciutto and fontina cheese over spinach

24

Costatine D’Agnello in Crosta di Pepe

Rack of Lamb in Mixed spicy Peppercorn Crust in Cognac sauce

30

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

29

Salmone Croccante con Pistaccio

Crispy king salmon filet with pistachio nuts and pernot butter blanc

27

Capesante in Vellutina di Zucca

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

27

Halibut Mare Monti

Halibut with chiodini mushrooms over roasted pure' of fresh red pepper, pumpkin seeds

28

Misto di Mare

Semi-shelled lobster, jumbo scallops, clams, calamari and Maya prawns al pomodoro over linguine

28

Pesce Spada ai Funghi

Center cut Hawaiian swordfish with wild mixed mushrooms

28

Branzino alle Erbe Aromatiche

Fresh, whole, roasted Mediterranean sea bass with roasted garlic and aromatic herbs

30

Insalate

Salad

Roasted Golden Beets & Caprino

Extra virgin olive oil and raspberry vinaigrette with goat cheese

11

Spinach, Pancetta and Walnuts

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

11

Insalata di Finocchio e Arange con Pamiggiano

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

11

Farmer’s Salad

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

11

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

11

Indivia Riccia con colatura di alici

Frisee salad with lemon, anchovies colatura dressing

11