

Dinner Menu

Primi Piatti

Foie Gras in Padella.....

Pan Seared Foie Gras, Caramelized Figs & Cranberries, Blackberry Brandy Sauce

Carpaccio Di Manzo.....

Thin Sliced Seasoned Beef Tenderloin Topped With Arugula & Shaved Parmigiano

Prosciutto e Melone

Prosciutto Di Parma, Canteloupe & Honey Dew Melon

Capesante al Finocchio

Fennel Seed Crusted Pan Seared Scallops, Watercress - Crème Fraiche Sauce

Salmone Affumicato

Norwegian Smoked Salmon, Traditional Garnish & Toast Points

Antipasto Misto.....

Prosciutto, Sopressata, Artichoke, Bufala Mozzarella, Marinated Peppers & Olives

Granchio Soffice Fritto

Crispy Soft Shell Crab, Red Onion, Tomato, Avocado Salsa & Mustard Aioli

Gamberi alla Griglia

Broiled Prawns, Served Over Asparagus with Mustard Aioli & Crispy Capers

Peperoni Arrostiti

Marinated Roasted Red Bell Pepper, Served Over Homemade Mozzarella With Anchovy, Capers & Balsamic Vinaigrette

Misto Di Mare A Freddo

Cocktail of Jumbo Shrimp, Crab Claws & Jumbo Lump Crabmeat, Dijon Mustard and Cocktail Sauces

Sepia Alla Griglia

Grilled Baby Cuttlefish Served Over Shrimp-Asparagus Ragu, Garlic Cider Vinaigrette

Insalate

Insalata Caprese

Bufala Mozzarella, Heirloom Tomato, Basil Oil & Aged Balsamic

Insalata Renato.....

Radicchio, Arugula, Belgian Endive & Boston Lettuce, Diced Tomato, Shaved Parmigiano, Balsamic Vinaigrette

Insalata Cesare

Crispy Romaine, Herbed Croutons, Grated Parmigiano, Anchovy & Homemade Dressing

Insalata Di Pere

Mixed Baby Greens, Caramelized Pears. Aged Goat Cheese, Candied Pecans & Champagne Vinaigrette

Insalata Rughetta.....

Organic Baby Arugula, Diced Tomato, Shaved Parmigiano & Balsamic Vinaigrette

Zuppe

Stracciatella alla Romana

Herbed Spinach & Egg Broth

Zuppa Del Giorno.....

Chef's Hot Soup of The Day

Gazpacho Soup

Chilled Tomato & Diced Vegetable Soup, Crème Fraiche Garnish

Pasta & Risotto

Risotto ai Funghi

Risotto with Exotic Mushroom Mix, Chianti Wine, Rosemary & Parmigiano

Risotto all'Aragosta.....

Saffron Risotto with Maine Lobster, Crabmeat, Sweet Peas & Diced Tomato

Risotto ai Frutti Di Mare

Arborio Rice Cooked With Shrimp, Scallops, Little Neck Clams & Calamari, Fresh Tomato

Pappardelle con Vitello e Funghi

Fresh Ribbon Pasta With Veal & Wild Mushroom Ragu, Truffle Oil & Shaved Parmigiano

Linguine ai Vongole
Linguine Tossed With Steamed Little Neck Clams, White Wine, Garlic & Clam Broth -
Optional "Macchiato" With Fresh Tomato Sauce

Pennette alla Caprese
Penne Pasta Tossed With Roma Tomato Basil Sauce, Parmigiano & Mozzarella

Rigatoni alla Vodka
Rigatoni with Vodka and Light Cream Tomato Sauce, Grated Parmigiano

Gnocchi al Pesto Genovese
Homemade Dumplings with Basil Pesto, Haricot Verts & Diced Potato

Tagliolini alla Bolognese.....
Fresh Thin Ribbon Pasta with Veal, Pork & Beef Bolognese Sauce

Spaghettoni FraDiavolo
Thin Spaghetti With Fresh Maine Lobster Meat & Spicy Fresh Tomato Sauce

Ravioli alla Caprese
Homemade Ravioli Filled with Ricotta, Mozzarella & Parmigiano, Tomato Basil Sauce

Medaglioni di Bologna
Homemade Filled with Porkloin, Prosciutto & Mortadella, English Pea-Shallot W. Wine Sauce

Agnelotti D'Anitra.....
Homemade, Filled with Braised Duck, Orange-Lemon Zest, Grand Marnier-Thyme Sauce

Secondi

Cernia alla Tirreno
Seared Black Grouper with Pernod, Fresh Tomato, Fennel, Black Olive & Spinach Broth Over
Soft Polenta

Sogliola di Dover al Vino Bianco.....
Sautéed Dover Sole With Lemon & White Wine Butter Sauce

Salmone Smaltato con Miele.....
Wild flower Honey Glazed Roasted Salmon, Crab & Corn Flan

Petto Di Pollo Ripieno
Prosciutto Wrapped Breast of Chicken, Stuffed with Ricotta & Spinach, Marsala Sauce

Ossobucco Milanese.....
Braised Veal Shank in Vegetable Sauce Over Saffron Risotto

Scaloppine Di Vitello al Gorgonzola
Sautéed Veal Scallopine, Shiitake Mushroom and Gorgonzola Cream Sauce

Costoletta di Agnello al Forno.....
Herb Crusted Roasted Rack Of Lamb, Candied Garlic Demi Glace Sauce

Filet Mignon au Poivre
Seared and Roasted Prime Beef Tenderloin, Peppercorn Cognac Sauce

Costoletta di Vitello
Our Signature Roasted Center Cut Veal Chop, Porcini Mushroom Truffle Sauce

Bistecca di Manzo
Seared Dry Aged Prime NY Strip, Herbed Butter Sauce