

PRANZO COMPLETO

Complete Prix-Fixe Dinner Menu • Monday – Thursday 4 – 6:00 pm • Maximum 8 guests

ANTIPASTI

(Choice of)

INSALATA TRE COLORI CON GRANA PADANO

Arugula, endive and radicchio with grated parmigiano cheese in a balsamic dressing

INSALATA ALLA CESARE

Classic Caesar salad with croutons, grated parmigiano and homemade “low fat” Caesar dressing

VONGOLE OREGANATO ALLA TOSCANA

Long Island baked clams with white panko crumbs, herbs, tomato, basil and Grana Padano

ZUPPA DI COZZE AL SAPORE DI MARE

North Atlantic black mussels steamed in white wine, tomato and fresh herbs

CALAMARI FRITTI

Lightly cornmeal-encrusted fried calamari served with piccante sauce and lemon

INSALATA DI STAGIONE CON MELE E NOCI

Field green salad with apples, caramelized walnuts and dry cranberries in a Limoncello vinaigrette

BOCCONCINI DI MOZZARELLA É PEPPERONI ARROSTI

Fresh imported Bufala mozzarella with fire-roasted marinated peppers

MELANZANE ALLA PARMIGIANA

Eggplant with parmigiano, mozzarella, tomato and basil

MOZZARELLA IN CARROZZA “DORATA”

Breaded and pan-fried white bread and mozzarella with fresh herbs and garnished with baby greens

ZUPPA DEL GIORNO

Soup of the day

SECONDI PIATTI

(Choice of)

RAVIOLI DI RICOTTA ALLA BOLOGNESE

Homemade ricotta-filled ravioli with a classic meat sauce

22

GAMBERONI AL PROFUMO DI LIMONCELLO

Egg-battered sautéed jumbo wild-caught South American shrimp in a lemon-citrus sauce with sautéed spinach with toasted garlic

25

VITELLO ALLA PARMIGIANA

Thinly-sliced, milk-fed veal topped with fresh mozzarella, tomato and basil

25

PETTI DI POLLO ALLA PARMIGIANA

Breaded breast of chicken topped with fresh mozzarella, tomato and basil

23

SCALOPPE DI VITELLO ALLA MILANESE

Thinly sliced milk-fed veal, breaded and pan-fried, with an arugula and tomato salad with Chianti vinegar and virgin olive oil

24

SALMONE ALLA GRIGLIA CON INSALATA MISTA DELLA CASA

North Atlantic filet of salmon served with house salad of field greens with cucumbers, tomatoes and red onion in a balsamic and virgin olive oil dressing

25

POLLO SALTIMBOCCA DI SORRENTO

Sautéed chicken breasts with prosciutto, Bufala mozzarella in a lemon sauce

24

BOCCONCINI DI POLLO E SALSICCE ALLA SCARPARELLO

Boneless chicken with sweet Italian sausage, garlic, mushrooms, white wine and lemon

24

FILETTO DI SOGLIOLA ALLA FRANCESE

Wild-caught filet of sole, egg-battered and sautéed in lemon and white wine

24

FILETTO DI SALMONE ALLA LIVORNESE

North Atlantic filet of salmon sautéed with tomatoes, capers, onions, olives and basil

25

GEMELLI ALLA AMATRICIANA

Twisted twin-tube pasta with pancetta, onions, sweet peas, San Marzano cherry tomatoes and basil

22

DOLCI

ANY DESSERT FROM OUR DESSERT CART, COFFEE, ESPRESSO OR TEA