

ANTIPASTI

TRIO HILARY - 12 -

A sampling of authentic Italian dishes: bruschetta, calamari fritti and oysters in champagne sauce.

FORMAGGIO INCROSTATO - 11 -

Almond crusted Brie served with fig marmellata, honey roasted garlic, and sun dried tomatoes

CARCIOFI CON CRANCHI DI MARE - 14
Artichoke bottom with lump crab meat, mousseline and Parmigiano-Reggiano *

CARPACCIO DI FILETTO - 12 -

Thinly sliced beef, arugula salad, shaved Parmigiano-Reggiano *, Truffle oil and grilled Ciabatta

ZUPPE

ARAGOSTA - 9 -

Lobster Bisque

CIOPPINO - 9 -

Zuppa di Pesce - seafood and vegetables

INSALATE

TORRE DI PISA - 8 - SM - 6 -

As tantalizing as the tower! A tower of tomatoes, avocado, onions, artichokes, with a vinaigrette caper dressing

CESARE - 8 - SM - 6 -

Classic Caesar with local grown cucumbers

LIANA - 6 -

Mixed greens, tomatoes, cucumber, avocado, wine vinegar, extra virgin olive oil

POMODORI CAPRESE - 9 - SM - 6 -

Classic Caprese with organic tomatoes, imported Bufalo Mozzarella * and Basil oil

PASTA

LASAGNA DI MANZO - 16 - SM - 12 -

Lasagna noodles layered with meat and Bechamel sauce, served with Broccoli mousse

RAVIOLI D' ARAGOSTA - 20 - SM - 14

Ravioli filled with Lobster, topped with shrimp, artichokes, fresh tomatoes, garlic and basil

FETTUCINE MARE LUISA - 20 -

Crab meat, clams and shrimp in garlic, cream and a hint of Orvieto secco

LINGUINE ALLE VONGOLE - 16 -

Fresh Manila or Little Neck clams, garlic and white wine

* D.O.P. Denominazione di Origine Protetta (Literally translated "Protected Designation of Origin")

** IGP Indicazione Geographica Protetta (Protected Geographical Indication)

We use the best seasonal ingredients, 100% cage-free eggs and local organic produce and dairy whenever possible.

COZZE - 10 -

Mediterranean mussels, simmered in garlic white wine broth, and garlic bread

Finger licking good!

LUMACHE MAURO - 10 -

Escargot baked in garlic butter

SALMONE AFFUMICATO - 11 -

Smoked Salmon served with onions, horseradish cream and garlic Ciabatta

GAMBERI ALLE MANDORLE - 12 -

Almond coated jumbo shrimp, with a spicy Remoulade and sliced mangos

ANTIPASTO DEL GIORNO - 9 -

Selection of the day

MINISTRONE - 6 -

Seasonal fresh vegetables and Ditalini pasta

PASTA E FAGIOLI NINA - 6 -

STAGIONE ESTIVA (SUMMER) - 8 -

Fresh torn Iceberg lettuce, apples, strawberries, pears, Gorgonzola * and honey spiced pecans with a citrus honey dressing

CARMELO - 20 -

Organic spinach, super lump crab meat, shrimp, mushrooms, tomatoes, artichokes, roasted walnuts and Remoulade

RADICCHIO E PERE - 9 -

Radicchio leaves with caramelized pears, toasted walnuts, and cheese terrine with a citrus extra virgin olive oil dressing

PASTA AL SUGO DI VITELLO - 16 -

Spaghetti with spicy veal ragu

PASTA DI MAIS CON VERDURA TARA - 19

Gluten Free and Vegan corn pasta served with zucchini, roasted garlic, broccoli, summer squash and leeks

PASTA AL FORNO SICILIANA - 14 -

SM 10 -

Baked pasta with tomato sauce, eggplant, Mozzarella, hard boiled eggs and Parmigiano-Reggiano *

SECONDI

SIGNATURE DISHES

PASTA AL FORNO SICILIANA - 14 - SM - 10

Baked pasta with tomato sauce, eggplant, Mozzarella, hard boiled eggs and Parmigiano-Reggiano *

OSSOBUCO - 29 -

The glorious Italian staple of fork-tender, marrow filled veal shank served over wild mushroom Arborio risotto

TEGOLINE CON POLLO - 20 -

Pasta with grilled chicken, dry sherry cream sauce

RED SNAPPER MANGO - 26 -

Over Arborio risotto pancake, served with fresh mango

OSTRICHE ALLO CHAMPAGNE - 19 - SM - 14

Fried oysters with garlic mashed potatoes and roasted onion champagne reduction

COOKED TABLESIDE

BISTECA DIANA - 34 -

Steak Diane - Filet Mignon sautéed lightly in garlic butter, mushrooms, diced tomatoes, onions and brandy served with Fettuccine Alfredo

FETTUCINE CARBONARA - 20 -

Fettuccine lightly tossed with speck**, mushrooms, Parmigiano and Pecorino cheese *, pepper and a dash of cream

VEAL MARSALA - 21 -

Veal Marsala, tender scaloppine, lightly sautéed with sweet Florio Marsala, topped with oyster mushrooms and accompanied with roast potatoes and seasonal vegetables

GRILLED VEAL TENDERLOIN - 30 -

Served with Shiitake mushrooms, Florio Marsala wine sauce and girelle pasta with tomato sauce

ARROSTO MISTO - 30 -

Mixed Grill with Colorado Lamb chop, homemade Italian sausage, and Filet of Beef, served with roast potatoes, sweet peas and fresh basil

COSTOLETTE D' AGNELLO - 34 -

Grilled double Colorado Lamb chops marinated in Balsamic, garlic and fresh rosemary, served over lentils and zucchini gratinati

MEDAGLIONE DI MANZO - 29 -

(8 oz) Grilled Filet of Beef, topped with garlic and cubed tomatoes or Béarnaise Sauce, served with roast potatoes

POLLO CARMELO - 19 -

Lightly breaded chicken breast sautéed and topped with mushrooms, black olives and garlic herbs, served with fresh vegetables and olive mashed potatoes

POLLO PARMIGIANA - 19 -

Breaded chicken breast, topped with tomato sauce and Mozzarella, served with spaghetti al dente e pomodoro

CONTORNI - SIDE ORDERS

CAPELLINI GENOVESE - 6 -

Angel hair pasta with ham, peas, cream and Parmigiano

ASPARACI - 6 -

Fresh asparagus with garlic and basil

SPINACI - 6 -

Fresh spinach with garlic and Mozzarella

FETTUCINE ALFREDO - 6 -

GRANTURCO - 6 -

Sweet corn in a Parmigiano-Reggiano* cream

MACCHERONI E FORMAGGIO - 6 -

Macaroni and cheese

DOLCI

PASTRY CART SELECTION - 7 -

COOKED TABLESIDE - 11 - (Per person,

minimum two people) Bananas

Froster. Crêpes Suzette

FRESHLY MADE SORBET - 7 -

Ask about today's special flavors

FRUIT - 7 -

Combination of fresh berries