

# CARPACCIO

A M E R I C A N D R E A M

## CARPACCIO

### MANZO

THIN SLICES OF CURED BEEF, ARUGULA, SHAVED PARMESAN CHEESE, TOMATO DRESSING.

### MANZO

THIN SLICES OF CURED BEEF, MARINATED PORTOBELLO MUSHROOMS, SHAVED PARMESAN CHEESE.

### SALMONE

THIN SLICES OF CURED FRESH SALMON, SERVED WITH ARUGULA, SHAVED PARMESAN CHEESE, CAPERS, DRIZZLED TOMATO DRESSING

### SALMONE

THIN SLICES OF CURED FRESH SALMON, WITH AVOCADO AND SHRIMP.

## ANTIPASTI APPETIZERS

### COZZE POSILLIPO

FRESH STEAMED MUSSELS, COOKED IN A DELICATE TOMATO SAUCE WITH A TOUCH OF WINE AND GARLIC.

### POLPETTE DELLA NONNA

HOMEMADE MEATBALLS TOPPED WITH RICOTTA SALATA

### CALAMARI FRITTI

CALAMARI AND ZUCCHINI FRIED UNTIL GOLDEN BROWN SERVED WITH OUR MARINARA SAUCE.

### MELANZANE SICILIANA

BAKED EGGPLANT, TOPPED WITH TOMATO AND MOZZARELLA CHEESE.

### BURRATA

CREAMY MOZZARELLA DI BUFALA, ARUGULA, PROSCIUTTO, FRESH TOMATOES, KALAMATA OLIVES, BASIL AND GLAZED BALSAMIC.

### SPEDINO CARROZZA

SAUTEED GOLDEN BROWN TUSCAN BREAD TOPPED WITH MOZZARELLA WITH OUR SIGNATURE PORCINI MUSHROOMS, CAPERS SAUCE.

### MOZZARELLA CAPRESE

BUFFALO MOZZARELLA WITH SLICED FRESH BEEF STEAK TOMATO AND BASIL.

## INSALATE SALADS

### MISTICANZA SALAD

MIXED GREENS, CHERRY TOMATOES, WALNUTS, GOAT CHEESE, HONEY VINAIGRETTE DRESSING.

### INSALATA PARMIGIANA

MARINATED PORTOBELLO MUSHROOMS, SHAVED PARMESAN CHEESE, ARUGULA IN TOMATO DRESSING.

### INSALATA CAESAR

TRADITIONAL CAESAR SALAD TOPPED WITH CROUTONS AND PARMIGIANO.

### INSALATA TRICOLORE

ARUGULA, ENDIVE AND RADICCHIO IN TOMATO VINAIGRETTE DRESSING.

### INSALATA PESCATORA

SHRIMP, MUSSELS, CLAMS, CALAMARI ON A BED OF ROMAINE, RED ONIONS AND ROASTED PEPPERS IN A LEMON DRESSING.

## PIZZA

### MARGHERITA

SAN MARZANO TOMATOES, BASIL, MOZZARELLA.

### PROSCIUTTO

600 DAYS AGED SAN DANIELLE PROSCIUTTO  
SAN MARZANO TOMATOES, MOZZARELLA, ARUGULA.

### FUNGHI & TARTUFI

WILD MUSHROOMS, CRUMBLLED GOAT CHEESE, BASIL/PESTO, WHITE TRUFFLES POWDER.

### PICCANTE

SAN MARZANO TOMATOES, SPICY SAUSAGE, MOZZARELLA, BASIL.

### BIANCA

PARMIGIANO, BURRATA, PROSCIUTTO COTTO.

## ZUPPE SOUPS

### LENTICCHE

LENTIL SOUP WITH PASTA.

### PASTA E FAGIOLI

WHITE BEAN SOUP, WITH PASTA.

## CONTORNI SIDES

### SPINACI

BABY SPINACH, ROASTED GARLIC.

### CAVOLINI

PITTSBURG STYLE BRUSSELS-SPROUTS BACON,  
RED WINE VINEGAR DRESSING.

### FAGIOLINI

THIN FRENCH STRING BEANS, SLIVERS OF MARCONA ALMONDS.

### 15

## PASTA

### 21 TORTELLINI LUNA ROSA

TORTELLINI FILLED WITH VEAL, TOSSED WITH PEAS IN OUR CREAM SAUCE WITH A TOUCH OF TOMATO.

### 23 CAPELLINI PRIMAVERA

THIN PASTA TOSSED WITH BROCCOLI, MUSHROOMS, ZUCCHINI, SPINACH AND GREEN PEAS IN FRESH TOMATO SAUCE.

### 19 LINGUINE TRE FUNGHI

LINGUINE TOSSED WITH THREE TYPES OF MUSHROOMS, HOMEMADE MOZZARELLA, AND SUNDRIED TOMATOES IN GARLIC OIL.

### 23 CAPELLINI POMODORO

ANGEL HAIR PASTA IN A DELICATE TOMATO SAUCE.

### 23 FUSILLI AL TELEFONO

SPRING SHAPED PASTA IN TOMATO SAUCE AND DICED MOZZARELLA.

### 23 AGNOLLOTTI DEL MAGNIFICO

ROUND PASTA FILLED WITH RICOTTA CHEESE AND SPINACH IN A TOMATO SAUCE AND A TOUCH OF CREAM.

### 23 LINGUINE ALLO SCOGLIO

LINGUINE PASTA WITH CLAMS, MUSSELS, CALAMARI, SHRIMP, IN A CHOICE OF WHITE CLAMS SAUCE OR TOMATO SAUCE

### 25 LINGUINE VONGOLE

LINGUINI PASTA WITH MANILA CLAMS IN TOMATO SAUCE OR WHITE CLAM SAUCE.

### 12 PAPPARDELLE LAMB RAGU

PAPPARDELLE PASTA IN A CLASSIC LAMB RAGU.

### 12 SPAGHETTI BOLOGNESE

SPAGHETTI IN VEAL AND BEEF RAGU.

### 12 FETTUCINE ALLA PANNA.

FETTUCINI WITH PARMIGIANO, CREAM, MUSHROOMS, PROSCIUTTO COTTO, BABY GREEN PEAS.

## IL PESCE FISH

### 10 SALMONE OREGANATO

FRESH FILLET OF SALMON YELLOW VESUVIAN/ BABY TOMATOES ON A BED OF MASHED POTATOES..

### 12 SALMONE MARIE ROSA

FRESH FILLET OF SALMON IN A BRANDY LOBSTER CREAM SAUCE, TOPPED WITH BABY SHRIMP.

### 12 SCAMPI

SAUTEED LARGE PRAWNS SERVED WITH MASHED POTATOES AND SPINACH

### 25 DENTICE CARUSO

FRESH FILET OF SNAPPER SAUTEED WITH CLAMS, BABY SHRIMP, MUSSELS IN MARECHIARA SAUCE.

### 25 DENTICE FRANCESE

FRESH FILET OF SNAPPER EGGWASH, SAUTEED IN A LEMON-BUTTER WHITE WINE SAUCE, OVER A BED OF MASHED POTATOES.

## CARNE MEAT

### 19 LE SCALOPPINE DI POLLO E VITELLO

SERVED WITH THE VEGETABLE OF THE DAY  
MARSALA, PICCATA, FRANCESE, AND MILANESE.  
FOUR OF THE CLASSIC PREPARATION AVAILABLE IN  
VEAL MEDALLION OR BONELESS  
AMISH CHICKEN BREAST.

### 29 POLLO PARMIGIANO

PAN FRIED CHICKEN BREAST TOPPED WITH TOMATO SAUCE,  
PARMIGIAN CHEESE AND OVEN BAKED.

## IL MANZO BEEF

### 24 RIB EYE

MINIMUM 28 DAYS DRY-AGED GRILLED 24OZ BONE-IN RIB EYE

### 24 FILET MIGNON

8 OZ FILET MIGNON, WILD MUSHROOM, BONE MARROW BUTTER.

### 25 LOMBATA TRASTEVERE

FLATTENED VEAL CHOP, LIGHTLY BREADED, TOPPED WITH THREE  
COLOR SALAD IN OUR DICED TOMATO DRESSING.

## DOLCI DESSERT

### 37 APPLE PIE

THIN BAKED APPLE PIE, TOPPED WITH VANILLA ICE CREAM.

### 37 TIRAMISU

THE CLASSIC.

### 37 AFFOGATO

VANILLA GELATO, DOUBLE ESPRESSO

### GELATI E SORBETTI

SELECTIONS OF GELATI AND FRUITS SORBETS.

### CHOCOLATE SOUFFLE

FLOURLESS CHOCOLATE SOUFFLÉ WITH ICE CREAM.

39

39

POLLO \$29  
VITELLO \$32

32

75

55

48

16

12

12

12

13