

CARPACCIO

AMERICAN DREAM

*RAW BAR

OYSTERS* HALF DOZEN / DOZEN
CHEF'S SELECTION

CAVIAR*
KALUGA TSAR RESERVE **50 GRS**
RUSSIAN STURGEON (CASPIAN) **50 GRS**
SIBERIAN STURGEON OSETRA (CASPIAN) **50 GRS**

SALMON TARTAR*
SALMON WITH FRESH AVOCADO, CRÈME FRAICHE
ACCOMPANIED BY SEAWEEED SALAD

PRAWNS COCKTAIL* HALF DOZEN / DOZEN
16 PRAWNS WITH OUR COCKTAIL SAUCE

CARPACCIO

MANZO PARMIGIANO

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

MANZO PORTOBELLO

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

SALMONE PARMIGIANO

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

SALMONE AVOCADO

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.

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.

LENTICCHE

LENTIL SOUP WITH PASTA.

PASTA E FAGIOLI

WHITE BEAN SOUP, WITH PASTA.

SPINACI

BABY SPINACH, ROASTED GARLIC.

CAVOLINI

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

FAGIOLINI

THIN FRENCH STRING BEANS, SLIVERS OF MARCONA ALMONDS.

CONTORNI SIDES

PASTA

TORTELLINI LUNA ROSA

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

CAPELLINI PRIMAVERA

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

LINGUINE TRE FUNGHI

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

CAPELLINI POMODORO

ANGEL HAIR PASTA IN A DELICATE TOMATO SAUCE.

FUSILLI AL TELEFONO

SPRING SHAPED PASTA IN TOMATO SAUCE AND DICED MOZZARELLA.

AGNOLLOTTI DEL MAGNIFICO

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

LINGUINE ALLO SCOGLIO

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

LINGUINE VONGOLE

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

PAPPARDELLE LAMB RAGU

PAPPARDELLE PASTA IN A CLASSIC LAMB RAGU.

SPAGHETTI BOLOGNESE

SPAGHETTI IN VEAL AND BEEF RAGU.

FETUCCINE ALLA PANNA

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

FETUCCINI ALFREDO

FETTUCINI IN A CREAM SAUCE.

IL PESCE FISH

SERVED WITH SMOKED GOUDA MASHED POTATOES
AND GARLIC-OIL CAULIFLOWER

SALMONE OREGANATO

FRESH FILLET OF SALMON, BABY TOMATOES ON A BED
OF MASHED POTATOES.

SALMONE MARIE ROSA

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

SCAMPI

SAUTEED JUMBO SHRIMP IN GARLIC OIL WITH A TOUCH OF LEMON.

DENTICE CARUSO

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

DENTICE FRANCESE

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

CARNE MEAT

SERVED WITH SMOKED GOUDA MASHED POTATOES
AND GARLIC-OIL CAULIFLOWER

VEAL SCALOPPINE MARSALA

VEAL MEDALLIONS IN A MUSHROOM MARSALA SAUCE

VEAL SCALOPPINE PICCATA

VEAL MEDALLIONS IN A LEMON-OIL SAUCE WITH CAPERS AND PEPPERS

VEAL SCALOPPINE FRANCESE

VEAL MEDALLIONS IN AN EGG WASH LEMON-OIL SAUCE

VEAL SCALOPPINE MILANESE

VEAL MEDALLIONS LIGHTLY BREADED AND PAN FRIED

CHICKEN SCALOPPINE MARSALA

AMISH CHICKEN BREAST IN A MUSHROOM MARSALA SAUCE

CHICKEN SCALOPPINE PICCATA

AMISH CHICKEN BREAST IN A LEMON-OIL SAUCE WITH CAPERS AND PEPPERS

CHICKEN SCALOPPINE FRANCESE

AMISH CHICKEN BREAST IN AN EGG WASH LEMON-OIL SAUCE

CHICKEN SCALOPPINE MILANESE

AMISH CHICKEN BREAST LIGHTLY BREADED AND PAN FRIED

POLLO PARMIGIANO

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

IL MANZO BEEF

SERVED WITH SMOKED GOUDA MASHED POTATOES
AND GARLIC-OIL CAULIFLOWER

FILET MIGNON

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

LOMBATA TRASTEVERE

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

DOLCI DESSERT

APPLE PIE

THIN BAKED APPLE PIE, TOPPED WITH VANILLA ICE CREAM.

TIRAMISU

THE CLASSIC.

AFFOGATO

VANILLA GELATO, DOUBLE ESPRESSO

GELATI E SORBETTI

SELECTIONS OF GELATI AND FRUITS SORBETS.

CHOCOLATE SOUFFLE

FLOURLESS CHOCOLATE SOUFFLÉ WITH ICE CREAM.

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,FISH, SHELLFISH
OR EGGS MAY INCREASE YOUR RISKS OF FOOD BORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

FISH DISHES MAY CONTAIN BONES DESPITE OUR BEST EFFORTS TO DEBONE
THEM. PLEASE ALLOW ADEQUATE TIME, GIVEN MAIN COURSES
ARE MADE TO ORDER.

18% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE