

CHAMPAGNE & SPARKLING WINE

LOUIS ROEDERER 'CRISTAL' BRUT (REIMS, FRANCE)	800
MOET & CHANDON DOM PERIGNON (EPERNAY, FRANCE)	600
MOET & CHANDON IMPERIAL BRUT ROSE (EPERNAY, FRANCE)	170
VEUVE CLICQUOT BRUT (REIMS, FRANCE)	145
LAURENT-PERRIER "LA CUVÉE" BRUT (REIMS, FRANCE)	160
MOET & CHANDON IMPERIAL BRUT (EPERNAY, FRANCE)	135
PIPER-HEIDSIECK "CUVÉE 1785" BRUT (REIMS, FRANCE)	120
FERRARI PERLÉ (TRENTINO, ITALY)	95
PROSECCO BISOL "AVISSI" DOC EXTRA DRY (VENETO, ITALY)	50

CARPACCIO FEATURED WINES OUR MONTHLY FEATURES REPRESENT AMAZING QUALITY & VALUE

WHITE WINE

CHARDONNAY GRGICH HILLS (NAPA VALLEY, CALIFORNIA)	84
POUILLY-FUME LA DOUCETTE (LOIRE VALLEY, FRANCE)	80
CHARDONNAY FERRARI-CARANO (SONOMA COUNTY, CALIFORNIA)	44
SAUVIGNON BLANC CAKEBREAD CELLARS (NAPA VALLEY, CALIFORNIA)	60
CHABLIS LOUIS JADOT (BURGUNDY, FRANCE)	64

ROSE WINE

MIRAVAL (COTES DE PROVENCE, FRANCE)	56
WHISPERING ANGEL (COTES DE PROVANCE, FRANCE)	64

RED WINE

CABERNET SAUVIGNON "VASO" BY DANA ESTATES (NAPA VALLEY, CALIFORNIA)	140
BAROLO VILLADORIA RISERVA (PIEDMONT, ITALY)	128
PINOT NOIR KEN WRIGHT "CANARY" (WILLAMETTE VALLEY, OREGON)	88
SUPER TUSCAN LUCENTE (TUSCANY, ITALY)	64
NERO D'AVOLA BLEND DONNA FUGATA (SICILY, ITALY)	52
CABERNET SAUVIGNON HESS COLLECTION "MAVERICK RANCH" (PASO ROBLES)	51
MERLOT DUCKHORN VINEYARDS (NAPA VALLEY, CALIFORNIA)	100
CABERNET SAUVIGNON STAGS LEAP WINERY (NAPA VALLEY, CALIFORNIA)	84

*RAW BAR

OYSTERS* HALF DOZEN 23 / DOZEN 46
CHEF'S SELECTION

CAVIAR*
KALUGA TSAR RESERVE 50 GRS 125
SIBERIAN STURGEON (CASPIAN) 50 GRS 160
RUSSIAN OSETRA(CASPIAN) 50 GRS 195

SALMON TARTARE* 29
SALMON WITH FRESH AVOCADO, CRÈME FRAICHE
ACCOMPANIED BY SEAWEED SALAD

JUMBO SHRIMP COCKTAIL* HALF DOZEN 36 / DOZEN 67
U-8 JUMBO SHRIMP WITH OUR COCKTAIL SAUCE

CARPACCIO

- MANZO PARMIGIANO** 22
THIN SLICES OF CURED BEEF, ARUGULA, SHAVED PARMESAN
CHEESE, TOMATO DRESSING.
- MANZO PORTOBELLO** 22
THIN SLICES OF CURED BEEF, MARINATED PORTOBELLO
MUSHROOMS, ARUGULA, SHAVED PARMESAN CHEESE.
- SALMONE PARMIGIANO** 22
THIN SLICES OF CURED FRESH SALMON, SERVED WITH
ARUGULA, SHAVED PARMIGIANO CHEESE, CAPERS,
DRIZZLED TOMATO DRESSING.
- SALMONE AVOCADO** 22
THIN SLICES OF CURED FRESH SALMON, WITH AVOCADO
AND SHRIMP.

ANTIPASTI APPETIZERS

- COZZE POSILLIPO** 22
FRESH STEAMED MUSSELS, COOKED IN A DELICATE
TOMATO SAUCE WITH A TOUCH OF WINE AND GARLIC.
- POLPETTE DELLA NONNA** 22
HOMEMADE MEATBALLS IN OUR DELICATE SMOKED
TOMATO SAUCE TOPPED WITH RICOTTA CHEESE.
- CALAMARI FRITTI** 22
CALAMARI AND ZUCCHINI FRIED UNTIL GOLDEN BROWN
SERVED WITH OUR MARINARA SAUCE.
- MELANZANE SICILIANA** 22
BAKED EGGPLANT, TOPPED WITH TOMATO AND
MOZZARELLA CHEESE.
- BURRATA** 24
CREAMY MOZZARELLA DI BUFALA, ARUGULA, PROSCIUTTO,
FRESH TOMATOES, KALAMATA OLIVES, BASIL AND
GLAZED BALSAMIC.
- SPEDINO CARROZZA** 24
SAUTEED GOLDEN BROWN TUSCAN BREAD TOPPED WITH
MOZZARELLA WITH OUR SIGNATURE PORCINI
MUSHROOMS, CAPERS AND ANCHOVIES SAUCE.
- MOZZARELLA CAPRESE** 22
BUFFALO MOZZARELLA WITH SLICED FRESH BEEF STEAK
TOMATO AND BASIL.

ZUPPE SOUPS

- LENTICCHE** 14
LENTIL SOUP WITH PASTA.
- PASTA E FAGIOLI** 14
WHITE BEAN SOUP, WITH PASTA.
- BROCCOLI E ZUCCHINE** 14
IN A CHICKEN BROTH WITH A TOUCH OF TOMATO AND PASTA.

INSALATE SALADS

- MISTICANZA SALAD** 20
MIXED GREENS, CHERRY TOMATOES, CARAMELIZED
WALNUTS, GOAT CHEESE, HONEY VINAIGRETTE DRESSING.
- INSALATA PARMIGIANA** 19
MARINATED PORTOBELLO MUSHROOMS, SHAVED
PARMESAN CHEESE, ARUGULA IN TOMATO DRESSING.
- INSALATA CAESAR** 17
TRADITIONAL CAESAR SALAD TOPPED WITH CROUTONS
AND PARMIGIANO, ANCHOVIES ON TOP.
- INSALATA TRICOLORE** 17
ARUGULA, ENDIVE AND RADICCHIO IN TOMATO
VINAIGRETTE DRESSING.
- INSALATA AMALFI** 24
SHRIMP, MUSSELS, CLAMS, CALAMARI ON A BED OF MIXED
GREENS, RED ONIONS AND ROASTED PEPPERS IN
A LEMON DRESSING.

IL PESCE FISH

SERVED WITH SMOKED GOUDA MASHED POTATOES TOPPED WITH BACON
AND VEGETABLE OF THE DAY

SALMONE OREGANATO FRESH FILLET OF SALMON LIGHTLY CRUSTED WITH HERBS AND CRUMBS, A TOUCH OF LEMON SAUCE AND CHERRY TOMATOES.	40	DENTICE CARUSO FRESH FILLET OF SNAPPER IN A MARECHIARA SAUCE WITH SHRIMP, MUSSELS AND CLAMS.	47
SALMONE MARIE ROSA FRESH FILLET OF SALMON IN A BRANDY CREAM SUACE, TOPPED WITH SHRIMP.	40	DENTICE FRANCESE FRESH FILLET OF EGG WASHED SNAPPER IN A LEMON WHITE WINE SAUCE.	47

CARNE MEAT

SERVED WITH SMOKED GOUDA MASHED POTATOES TOPPED WITH BACON
AND VEGETABLE OF THE DAY

VEAL SCALOPPINE MARSALA VEAL MEDALLIONS IN A MUSHROOM MARSALA SAUCE.	43	CHICKEN PICCATA AMISH CHICKEN BREAST IN A LEMON-OIL SAUCE WITH CAPERS AND PEPPERS.	35
VEAL SCALOPPINE PICCATA VEAL MEDALLIONS IN A LEMON-OIL SAUCE WITH CAPERS AND PEPPERS.	43	CHICKEN FRANCESE EGG WASHED AMISH CHICKEN BREAST IN A LEMON AND EVOO SAUCE.	35
VEAL SCALOPPINE FRANCESE EGG WASHED VEAL MEDALLIONS IN A LEMON AND EVOO SAUCE.	43	CHICKEN MILANESE AMISH CHICKEN BREAST LIGHTLY BREADED AND PAN FRIED.	35
VEAL SCALOPPINE MILANESE VEAL MEDALLIONS LIGHTLY BREADED AND PAN FRIED.	43	CHICKEN PARMIGIANO PAN FRIED CHICKEN BREAST TOPPED WITH TOMATO SAUCE, MOZZARELLA CHEESE AND OVEN BAKED.	35
CHICKEN MARSALA AMISH CHICKEN BREAST IN A MUSHROOM MARSALA SAUCE.	35		

IL MANZO BEEF

SERVED WITH SMOKED GOUDA MASHED POTATOES TOPPED WITH BACON
AND VEGETABLE OF THE DAY

FILET MIGNON 10 OZ FILET MIGNON, WILD MUSHROOM SAUCE, BONE MALLOW BUTTER.	80
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PASTA

PENNETTE CARPACCIO GARLIC AND OIL, SUN-DRIED TOMATOES, SPINACH, PINENUTS, TOUCH OF TOMATO AND TOPPED WITH PECORINO CHEESE.	28	LINGUINE VONGOLE LINGUINI PASTA WITH MANILA CLAMS IN TOMATO SAUCE OR WHITE CLAM SAUCE.	37
CAPELLINI PRIMAVERA THIN PASTA TOSSED WITH BROCCOLI, MUSHROOMS, ZUCCHINI, SPINACH AND GREEN PEAS IN FRESH TOMATO SAUCE.	28	PAPPARDELLE LAMB RAGU PAPPARDELLE PASTA IN A CLASSIC LAMB RAGU.	29
LINGUINE DEL SELVAGGIO THREE TYPES OF MUSHROOMS, HOMEMADE MOZZARELLA, SUN-DRIED TOMATOES, SPINACH, GARLLIC AND OIL . TOPPED WITH PECORINO CHEESE.	29	SPAGHETTI BOLOGNESE SPAGHETTI IN VEAL AND BEEF RAGU.	27
CAPELLINI POMODORO ANGEL HAIR PASTA IN A DELICATE TOMATO SAUCE.	22	FETTUCCINE ALLA PANNA FETTUCCINE WITH PARMIGIANO, CREAM, MUSHROOMS, BABY GREEN PEAS, PROSCIUTTO.	30
FUSILLI AL TELEFONO SPRING SHAPED PASTA, BASIL AND DICED MOZZARELLA IN A FRESH TOMATO SAUCE. TOPPED WITH PECORINO CHEESE.	25	FETTUCCINE ALFREDO FETTUCCINE IN A CREAM SAUCE.	29
AGNOLLOTTI DEL MAGNIFICO ROUND PASTA FILLED WITH RICOTTA CHEESE AND SPINACH IN A TOMATO SAUCE AND A TOUCH OF CREAM.	28	RAVIOLI DI CAPRA WHIPPED GOAT CHEESE FILLED PASTA IN A LEMON, EVOO, WHITE WINE SAUCE WITH SUN-DRIED TOMATOES AND BASIL.	31
LINGUINE AI GAMBERI LINGUINE PASTA WITH PRAWNS IN A GARLIC AND WHITE WINE SAUCE	60	GONDOLETA FILLED WITH MUSHROOM & RICOTTA IN A TRUFFLE CREAM SAUCE.	32
		LINGUINE FRUTTI DI MARE CLAMS, MUSSELS, CALAMARI AND SHRIMP IN A CHOICE OF WHITE CLAM SAUCE OR RED CLAM SAUCE.	43
		TORTELLINI LUNA ROSA TORTELLINI FILLED WITH VEAL, TOSSED WITH PEAS IN OUR CREAM SAUCE WITH A TOUCH OF TOMATO.	29

PIZZA

MARGHERITA SAN MARZANO TOMATOES, BASIL, MOZZARELLA.	22
PROSCIUTTO 600 DAYS AGED SAN DANIELLE PROSCIUTTO SAN MARZANO TOMATOES, MOZZARELLA, ARUGULA.	26
FUNGHI & TARTUFI MUSHROOMS, CRUMBLED GOAT CHEESE, PESTO AND WHITE TRUFFLE POWDER.	26
PICCANTE SAN MARZANO TOMATOES, SPICY SAUSAGE, MOZZARELLA.	26
BIANCA PARMIGIANO, BURRATA, PROSCIUTTO COTTO.	26

CONTORNI SIDES

SPINACI BABY SPINACH, GARLIC, OIL, MACADAMIA NUTS AND GOAT CHEESE	12
BROCCOLINI GARLIC AND OIL.	12
VERDURA DEL GIORNO JULIENNE VEGETABLES OF THE DAY IN GARLIC AND OIL	12

* 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.