

CHAMPAGNE & SPARKLING WINE

LOUIS ROEDERER 'CRISTAL' BRUT (REIMS, FRANCE)	500
MOET & CHANDON DOM PERIGNON (EPERNAY, FRANCE)	600
MOET & CHANDON IMPERIAL BRUT ROSE (EPERNAY, FRANCE)	170
TAITTINGER, "LA FRANCAISE" BRUT (REIMS, FRANCE)	170
LAURENT-PERRIER "LA CUVÉE" BRUT (REIMS, FRANCE)	160
VEUVE CLICQUOT BRUT (REIMS, FRANCE)	145
MOET & CHANDON IMPERIAL BRUT (EPERNAY, FRANCE)	135
PIPER-HEIDSIECK "CUVÉE 1785" BRUT (REIMS, FRANCE)	120
FERRARI PERLÉ (TRENTINO, ITALY)	95
PROSECCO "AVISSI" DOC EXTRA DRY (VENETO, ITALY)	50

CARPACCIO FEATURED WINES

OUR MONTHLY FEATURES
REPRESENT AMAZING QUALITY & VALUE

WHITE WINE

CHARDONNAY BEZEL BY CAKEBREAD (SAN LUIS OBISPO, CALIFORNIA)	52
CHARDONNAY THE CALLING "DUTTON RANCH" (RUSSIAN RIVER, CALIFORNIA)	70
POUILLY-FUME LA DOUCETTE (LOIRE VALLEY, FRANCE)	80
SAUVIGNON BLANC CAKEBREAD CELLARS (NAPA VALLEY, CALIFORNIA)	60
SAUVIGNON BLANC GROTH ESTATE (OAKVILLE, CALIFORNIA)	88
CHABLIS LOUIS JADOT (BURGUNDY, FRANCE)	75

RED WINE

CABERNET SAUVIGNON IRON AND SAND (PASO ROBLES, CALIFORNIA)	56
CABERNET SAUVIGNON STAGS LEAP WINERY (NAPA VALLEY, CALIFORNIA)	84
CABERNET SAUVIGNON CAYMUS VINEYARDS (PASO ROBLES, CALIFORNIA)	112
BAROLO DOCG CERETTO (PIEDMONT, ITALY)	109
RED BLEND THE PRISONER (NAPA VALLEY, CALIFORNIA)	100
PINOT NOIR BEZEL BY CAKEBREAD (SAN LUIS OBISPO, CALIFORNIA)	60
PINOT NOIR KEN WRIGHT "CANARY" (WILLAMETTE VALLEY, OREGON)	88

FEATURED FLIGHTS

WORLD FLIGHT MACALLAN 18YR SCOTLAND YAMAZAKI 12YR JAPAN RAMPUR NV INDIA	40
TRES CUATES DON JULIO BLANCO OR CASAMIGOS BLANCO CLASE AZUL REPOSADO JOSE CUERVO RESERVA DE LA FAMILIA, EXTRA ANEJO	30

*RAW BAR

OYSTERS*	HALF DOZEN 23 / DOZEN 46
CHEF'S SELECTION	
CAVIAR*	
KALUGA 50 GRS	125
SIBERIAN STURGEON (CASPIAN) 50 GRS	160
OSETRA (CASPIAN) 50 GRS	195
BELUGA GOLD VODKA	SHOT 21 / MARTINI 33
SALMON TARTARE*	30
SALMON WITH FRESH AVOCADO, CRÈME FRAICHE ACCOMPANIED BY SEAWEED SALAD	
JUMBO SHRIMP	5PCS. \$40 / 10 PCS. \$80
COCKTAIL*	
U/4-6 JUMBO SHRIMP WITH OUR COCKTAIL SAUCE	

CARPACCIO

MANZO PARMIGIANO	23
THIN SLICES OF CURED BEEF, ARUGULA, SHAVED PARMESAN CHEESE, TOMATO DRESSING.	
MANZO PORTOBELLO	23
THIN SLICES OF CURED BEEF, MARINATED PORTOBELLO MUSHROOMS, ARUGULA, SHAVED PARMESAN CHEESE.	
SALMONE PARMIGIANO	23
THIN SLICES OF CURED FRESH SALMON, SERVED WITH ARUGULA, SHAVED PARMIGIANO CHEESE, CAPERS, DRIZZLED TOMATO DRESSING.	
SALMONE AVOCADO	23
THIN SLICES OF CURED FRESH SALMON, WITH AVOCADO AND SHRIMP.	

ANTIPASTI APPETIZERS

COZZE POSILLIPO	23
FRESH STEAMED MUSSELS, COOKED IN A DELICATE TOMATO SAUCE WITH A TOUCH OF WINE AND GARLIC.	
POLPETTE DELLA NONNA	23
HOMEMADE MEATBALLS IN OUR DELICATE SMOKED TOMATO SAUCE TOPPED WITH RICOTTA CHEESE.	
CALAMARI FRITTI	23
CALAMARI AND ZUCCHINI FRIED UNTIL GOLDEN BROWN SERVED WITH OUR MARINARA SAUCE.	
MELANZANE SICILIANA	23
BAKED EGGPLANT, TOPPED WITH TOMATO AND MOZZARELLA CHEESE.	
BURRATA	25
CREAMY MOZZARELLA DI BUFALA, ARUGULA, PROSCIUTTO, FRESH TOMATOES, KALAMATA OLIVES, BASIL AND GLAZED BALSAMIC.	
JUMBO LUMP CRAB CAKE	25
GOLDEN BROWN JUMBO LUMP CRAB CAKE PAIRED WITH HORSE RADISH CREAM	
MOZZARELLA CAPRESE	23
BUFFALO MOZZARELLA WITH SLICED TOMATOES, PESTO SAUCE AND EVOO	

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	21
MIXED GREENS, CHERRY TOMATOES, CARAMELIZED WALNUTS, GOAT CHEESE, HONEY VINAIGRETTE DRESSING.	
INSALATA PARMIGIANA	20
MARINATED PORTOBELLO MUSHROOMS, SHAVED PARMESAN CHEESE, ARUGULA IN TOMATO DRESSING.	
INSALATA CAESAR	18
TRADITIONAL CAESAR SALAD TOPPED WITH CROUTONS AND PARMIGIANO, ANCHOVIES ON TOP.	
INSALATA TRICOLORE	18
ARUGULA, ENDIVE AND RADICCHIO IN TOMATO VINAIGRETTE DRESSING.	
INSALATA AMALFI	25
SHRIMP, MUSSELS, CLAMS, CALAMARI ON A BED OF MIXED GREENS, RED ONIONS AND ROASTED PEPPERS IN FRESH TOMATO AND CITRUS VINAIGRETTE.	

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.	42	DENTICE CARUSO FRESH FILLET OF SNAPPER IN A MARECHIARA SAUCE WITH SHRIMP, MUSSELS AND CLAMS.	55
SALMONE MARIE ROSA FRESH FILLET OF SALMON IN A BRANDY CREAM SAUCE, TOPPED WITH SHRIMP.	42	DENTICE FRANCESE FRESH FILLET OF EGG WASHED SNAPPER IN A LEMON WHITE WINE SAUCE.	49

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.	45	CHICKEN PICCATA AMISH CHICKEN BREAST IN A LEMON-OIL SAUCE WITH CAPERS AND PEPPERS.	36
VEAL SCALOPPINE PICCATA VEAL MEDALLIONS IN A LEMON-OIL SAUCE WITH CAPERS AND PEPPERS.	45	CHICKEN FRANCESE EGG WASHED AMISH CHICKEN BREAST IN A LEMON AND EVOO SAUCE.	36
VEAL SCALOPPINE FRANCESE EGG WASHED VEAL MEDALLIONS IN A LEMON AND EVOO SAUCE.	45	CHICKEN MILANESE AMISH CHICKEN BREAST LIGHTLY BREADED AND PAN FRIED.	36
VEAL SCALOPPINE MILANESE VEAL MEDALLIONS LIGHTLY BREADED AND PAN FRIED.	45	CHICKEN PARMIGIANO PAN FRIED CHICKEN BREAST TOPPED WITH TOMATO SAUCE, MOZZARELLA CHEESE AND OVEN BAKED.	36
CHICKEN MARSALA AMISH CHICKEN BREAST IN A MUSHROOM MARSALA SAUCE.	36		

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 MARROW BUTTER.	80		

PASTA			
ADD CHICKEN \$9 OR ADD SHRIMP \$11			
PENNETTE CARPACCIO GARLIC AND OIL, SUN-DRIED TOMATOES, SPINACH, PINENUTS, TOUCH OF TOMATO AND TOPPED WITH PECORINO CHEESE.	29	LINGUINE VONGOLE LINGUINI PASTA WITH MANILA CLAMS IN TOMATO SAUCE OR WHITE CLAM SAUCE.	41
CAPELLINI PRIMAVERA THIN PASTA TOSSED WITH BROCCOLI, MUSHROOMS, ZUCCHINI, SPINACH AND GREEN PEAS IN FRESH TOMATO SAUCE.	29	PAPPARDELLE LAMB RAGU PAPPARDELLE PASTA IN A CLASSIC LAMB RAGU.	30
LINGUINE DEL SELVAGGIO THREE TYPES OF MUSHROOMS, HOMEMADE MOZZARELLA, SUN-DRIED TOMATOES, SPINACH, GARLLIC AND OIL . TOPPED WITH PECORINO CHEESE.	30	SPAGHETTI BOLOGNESE SPAGHETTI IN VEAL AND BEEF RAGU.	28
CAPELLINI POMODORO ANGEL HAIR PASTA IN A DELICATE TOMATO SAUCE.	23	FETTUCCINE ALLA PANNA FETTUCCINE WITH PARMIGIANO, CREAM, MUSHROOMS, BABY GREEN PEAS, PROSCIUTTO.	31
FUSILLI AL TELEFONO SPRING SHAPED PASTA, BASIL AND DICED MOZZARELLA IN A FRESH TOMATO SAUCE. TOPPED WITH PECORINO CHEESE.	26	FETTUCCINE ALFREDO FETTUCCINE IN A CREAM SAUCE.	30
AGNOLLOTTI DEL MAGNIFICO ROUND PASTA FILLED WITH RICOTTA CHEESE AND SPINACH IN A TOMATO SAUCE AND A TOUCH OF CREAM.	29	RAVIOLI DI CAPRA WHIPPED GOAT CHEESE FILLED PASTA IN A LEMON, EVOO, WHITE WINE SAUCE WITH SUN-DRIED TOMATOES AND BASIL.	32
LINGUINE AI GAMBERI LINGUINE PASTA WITH WITH U/4-6 JUMBO SHRIMP IN A GARLIC AND WHITE WINE SAUCE	65	GONDOLETA FILLED WITH MUSHROOM & RICOTTA IN A TRUFFLE CREAM SAUCE.	33
		LINGUINE FRUTTI DI MARE CLAMS, MUSSELS, CALAMARI AND SHRIMP IN A CHOICE OF WHITE CLAM SAUCE OR RED CLAM SAUCE.	49
		PENNE ALLA VODKA PENNETTE PASTA IN A VODKA CREAM SAUCE	30

PIZZA		CONTORNI	
		SIDES	
MARGHERITA SAN MARZANO TOMATOES, BASIL, MOZZARELLA.	23	SPINACI BABY SPINACH, GARLIC, OIL, MACADAMIA NUTS AND GOAT CHEESE	13
PROSCIUTTO 600 DAYS AGED SAN DANIELLE PROSCIUTTO SAN MARZANO TOMATOES, MOZZARELLA, ARUGULA.	27	BROCCOLINI GARLIC AND OIL.	13
FUNGHI & TARTUFI MUSHROOMS, CRUMBLED GOAT CHEESE, PESTO AND WHITE TRUFFLE POWDER.	27	VERDURA DEL GIORNO JULIENNE VEGETABLES OF THE DAY IN GARLIC AND OIL	13
PICCANTE SAN MARZANO TOMATOES, SPICY CALABRESE SALAMI, MOZZARELLA.	27		
BIANCA PARMIGIANO, BURRATA, PROSCIUTTO COTTO.	27		

* 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.