

## CHAMPAGNE & SPARKLING WINE

<b>LOUIS ROEDERER 'CRISTAL'</b> BRUT (REIMS, FRANCE)	<b>500</b>
<b>MOET &amp; CHANDON DOM PERIGNON</b> (EPERNAY, FRANCE)	<b>600</b>
<b>MOET &amp; CHANDON IMPERIAL</b> BRUT ROSE (EPERNAY, FRANCE)	<b>170</b>
<b>TAITTINGER, "LA FRANCAISE"</b> BRUT (REIMS, FRANCE)	<b>170</b>
<b>TAITTINGER BRUT "MILLESIME"- 2016</b> BRUT (REIMS, FRANCE)	<b>225</b>
<b>VEUVE CLICQUOT</b> BRUT (REIMS, FRANCE)	<b>145</b>
<b>MOET &amp; CHANDON IMPERIAL</b> BRUT (EPERNAY, FRANCE)	<b>135</b>
<b>PIPER-HEIDSIECK "CUVÉE 1785"</b> BRUT (REIMS, FRANCE)	<b>120</b>
<b>FERRARI PERLÉ</b> (TRENTINO, ITALY)	<b>95</b>
<b>PROSECCO "AVISSI"</b> DOC EXTRA DRY (VENETO, ITALY)	<b>50</b>

## CARPACCIO FEATURED WINES

OUR MONTHLY FEATURES  
REPRESENT AMAZING QUALITY & VALUE

### WHITE WINE

<b>CHARDONNAY</b> BEZEL BY CAKEBREAD (SAN LUIS OBISPO, CALIFORNIA)	<b>52</b>
<b>CHARDONNAY</b> THE CALLING "DUTTON RANCH" (RUSSIAN RIVER, CALIFORNIA)	<b>70</b>
<b>POUILLY-FUME</b> LA DOUCETTE (LOIRE VALLEY, FRANCE)	<b>80</b>
<b>SAUVIGNON BLANC</b> CAKEBREAD CELLARS (NAPA VALLEY, CALIFORNIA)	<b>60</b>
<b>SAUVIGNON BLANC</b> MEIOMI (CALIFORNIA)	<b>45</b>
<b>CHABLIS</b> LOUIS JADOT (BURGUNDY, FRANCE)	<b>75</b>

### RED WINE

<b>CABERNET SAUVIGNON</b> IRON AND SAND (PASO ROBLES, CALIFORNIA)	<b>56</b>
<b>CABERNET SAUVIGNON</b> STAGS LEAP WINERY (NAPA VALLEY, CALIFORNIA)	<b>84</b>
<b>CABERNET SAUVIGNON</b> CAYMUS VINEYARDS (PASO ROBLES, CALIFORNIA)	<b>112</b>
<b>CHIANTI CLASSICO "AZIANO"</b> RUFFINO (TUSCANY)	<b>45</b>
<b>RED BLEND</b> THE PRISONER (NAPA VALLEY, CALIFORNIA)	<b>100</b>
<b>PINOT NOIR</b> BEZEL BY CAKEBREAD (SAN LUIS OBISPO, CALIFORNIA)	<b>60</b>
<b>PINOT NOIR</b> KEN WRIGHT "CANARY VINEYARD" (WILLAMETTE VALLEY, OREGON)	<b>88</b>

### FEATURED FLIGHTS

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

## \*RAW BAR

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

## CARPACCIO

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

## ANTIPASTI APPETIZERS

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

## ZUPPE SOUPS

<b>LENTICCHE</b>	<b>14</b>
LENTIL SOUP WITH PASTA.	
<b>PASTA E FAGIOLI</b>	<b>14</b>
WHITE BEAN SOUP, WITH PASTA.	
<b>BROCCOLI E ZUCCHINE</b>	<b>14</b>
IN A CHICKEN BROTH WITH A TOUCH OF TOMATO AND PASTA.	

## INSALATE SALADS

<b>MISTICANZA SALAD</b>	<b>21</b>
MIXED GREENS, CHERRY TOMATOES, CARAMELIZED WALNUTS, GOAT CHEESE, HONEY VINAIGRETTE DRESSING.	
<b>INSALATA PARMIGIANA</b>	<b>20</b>
MARINATED PORTOBELLO MUSHROOMS, SHAVED PARMESAN CHEESE, ARUGULA IN TOMATO DRESSING.	
<b>INSALATA CAESAR</b>	<b>18</b>
TRADITIONAL CAESAR SALAD TOPPED WITH CROUTONS AND PARMIGIANO, ANCHOVIES ON TOP.	
<b>INSALATA TRICOLORE</b>	<b>18</b>
ARUGULA, ENDIVE AND RADICCHIO IN TOMATO VINAIGRETTE DRESSING.	
<b>INSALATA AMALFI</b>	<b>25</b>
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

<b>SALMONE OREGANATO</b> FRESH FILLET OF SALMON LIGHTLY CRUSTED WITH HERBS AND CRUMBS, A TOUCH OF LEMON SAUCE AND CHERRY TOMATOES.	<b>42</b>	<b>DENTICE CARUSO</b> FRESH FILLET OF SNAPPER IN A MARECHIARA SAUCE WITH SHRIMP, MUSSELS AND CLAMS.	<b>55</b>
<b>SALMONE MARIE ROSA</b> FRESH FILLET OF SALMON IN A BRANDY CREAM SAUCE, TOPPED WITH SHRIMP.	<b>42</b>	<b>DENTICE FRANCESE</b> FRESH FILLET OF EGG WASHED SNAPPER IN A LEMON WHITE WINE SAUCE.	<b>49</b>

## CARNE MEAT

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

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

## IL MANZO BEEF

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

<b>FILET MIGNON</b> 10 OZ FILET MIGNON, WILD MUSHROOM SAUCE, BONE MARROW BUTTER.	<b>80</b>
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## PASTA

ADD CHICKEN \$9 OR ADD SHRIMP \$11

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

## PIZZA

<b>MARGHERITA</b> SAN MARZANO TOMATOES, BASIL, MOZZARELLA.	<b>23</b>
<b>PROSCIUTTO</b> 600 DAYS AGED SAN DANIELLE PROSCIUTTO SAN MARZANO TOMATOES, MOZZARELLA, ARUGULA.	<b>27</b>
<b>FUNGHI &amp; TARTUFI</b> MUSHROOMS, CRUMBLLED GOAT CHEESE, PESTO AND WHITE TRUFFLE POWDER.	<b>27</b>
<b>PICCANTE</b> SAN MARZANO TOMATOES, SPICY CALABRESE SALAMI, MOZZARELLA.	<b>27</b>
<b>BIANCA</b> PARMIGIANO, BURRATA, PROSCIUTTO COTTO.	<b>27</b>

## CONTORNI SIDES

<b>SPINACI</b> BABY SPINACH, GARLIC, OIL, MACADAMIA NUTS AND GOAT CHEESE	<b>13</b>
<b>BROCCOLINI</b> GARLIC AND OIL.	<b>13</b>
<b>VERDURA DEL GIORNO</b> JULIENNE VEGETABLES OF THE DAY IN GARLIC AND OIL.	<b>13</b>

\* 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.