CHAMPAGNE & SPARKLING WINE

LOUIS ROEDERER 'CRISTAL' 500
BRUT (REIMS, FRANCE)

MOET & CHANDON DOM PERIGNON 600
(EPERNAY, FRANCE)

MOET & CHANDON IMPERIAL 170
BRUT ROSE (EPERNAY, FRANCE)

TAITTENGER, "LA FRANCAISE" 170
BRUT (REIMS, FRANCE)

TAITTENGER BRUT "MILLESIME"- 2016 225
BRUT (REIMS, FRANCE)

VEUVE CLICQUOT 145
BRUT (REIMS, FRANCE)

MOET & CHANDON IMPERIAL 135
BRUT (EPERNAY, FRANCE)

PIPER-HEIDSIECK "CUVÉE 1785" 120
BRUT (REIMS, FRANCE)

FERRARI PERLÉ 95
(TRENTINO, ITALY)

PROSECCO "AVISSI" 50
DOC EXTRA DRY (VENETO, ITALY)

CARPACCIO FEATURED WINES

OUR MONTHLY FEATURES REPRESENTAMAZING QUALITY & VALUE

WHITE WINE

CHARDONNAY 52
BEZEL BY CAKEBREAD (SAN LUIS OBISPO, CALIFORNIA)

CHARDONNAY 70
THE CALLING "DUTTON RANCH" (RUSSIAN RIVER, CALIFORNIA)

POUILLY-FUME 80
LA DOUCETTE (LOIRE VALLEY, FRANCE)

SAUVIGNON BLANC 60
CAKEBREAD CELLARS (NAPA VALLEY, CALIFORNIA)

SAUVIGNON BLANC 45
MEIOMI (CALIFORNIA)

CHABLIS 75
LOUIS JADOT (BURGUNDY, FRANCE)

RED WINE

CABERNET SAUVIGNON 56
IRON AND SAND (PASO ROBLES, CALIFORNIA)

CABERNET SAUVIGNON 84
STAGS LEAP WINERY (NAPA VALLEY, CALIFORNIA)

CABERNET SAUVIGNON 112
CAYMUS VINEYARDS (PASO ROBLES, CALIFORNIA)

CHIANTI CLASSICO "AZIANO" 45
RUFFINO (TUSCANY)

RED BLEND 100
THE PRISONER (NAPA VALLEY, CALIFORNIA)

PINOT NOIR 60
BEZEL BY CAKEBREAD (SAN LUIS OBISPO, CALIFORNIA)

PINOT NOIR 88
KEN WRIGHT "CANARY VINEYARD"
(WILLAMETTE VALLEY, OREGON)

FEATURED FLIGHTS

WORLD FLIGHT 40
MACALLAN 18YR SCOTLAND
YAMAZAKI 12YR JAPAN
RAMPUR NV INDIA

TEQUILA FLIGHT 30
DON JULIO BLANCO OR CASAMIGOS BLANCO
CLASE AZUL REPOSADO
JOSE CUERVO RESERVA DE LA FAMILIA, EXTRA ANEJO

*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 COCKTAIL* **5PCS. $40 / 10 PCS. $80**
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 HORSERADISH 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 42
FRESH FILLET OF SALMON LIGHTLY CRUSTED WITH HERBS AND CRUMBS, A TOUCH OF LEMON SAUCE AND CHERRY TOMATOES.

SALMONE MARIE ROSA 42
FRESH FILLET OF SALMON IN A BRANDY CREAM SAUCE, TOPPED WITH SHRIMP.

DENTICE CARUSO 55
FRESH FILLET OF SNAPPER IN A MARECHIARA SAUCE WITH SHRIMP, MUSSELS AND CLAMS.

DENTICE FRANCESE 49
FRESH FILLET OF EGG WASHED SNAPPER IN A LEMON WHITE WINE SAUCE.

CARNE
MEAT

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

VEAL SCALOPPINE MARSALA 45
VEAL MEDALLIONS IN A MUSHROOM MARSALA SAUCE.

VEAL SCALOPPINE PICCATA 45
VEAL MEDALLIONS IN A LEMON-OIL SAUCE WITH CAPERS AND PEPPERS.

VEAL SCALOPPINE FRANCESE 45
EGG WASHED VEAL MEDALLIONS IN A LEMON AND EVOO SAUCE.

VEAL SCALOPPINE MILANESE 45
VEAL MEDALLIONS LIGHTLY BREADED AND PAN FRIED.

CHICKEN MARSALA 36
AMISH CHICKEN BREAST IN A MUSHROOM MARSALA SAUCE.

CHICKEN PICCATA 36
AMISH CHICKEN BREAST IN A LEMON-OIL SAUCE WITH CAPERS AND PEPPERS.

CHICKEN FRANCESE 36
EGG WASHED AMISH CHICKEN BREAST IN A LEMON AND EVOO SAUCE.

CHICKEN MILANESE 36
AMISH CHICKEN BREAST LIGHTLY BREADED AND PAN FRIED.

CHICKEN PARMIGIANO
PAN FRIED CHICKEN BREAST TOPPED WITH TOMATO SAUCE, MOZZARELLA CHEESE AND OVEN BAKED. 36

IL MANZO
BEEF

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

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

PASTA

ADD CHICKEN $9 OR ADD SHRIMP $11

PENNETTE CARPACCIO 29
GARLIC AND OIL, SUN-DRIED TOMATOES, SPINACH, PINENUTS, TOUCH OF TOMATO AND TOPPED WITH PECORINO CHEESE.

CAPELLINI PRIMAVERA 29
THIN PASTA TOSSED WITH BROCCOLI, MUSHROOMS, ZUCCHINI, SPINACH AND GREEN PEAS IN FRESH TOMATO SAUCE.

LINGUINE DEL SELVAGGIO 30
THREE TYPES OF MUSHROOMS, HOMEMADE MOZZARELLA, SUN-DRIED TOMATOES, SPINACH, GARLLIC AND OIL . TOPPED WITH PECORINO CHEESE.

CAPELLINI POMODORO 23
ANGEL HAIR PASTA IN A DELICATE TOMATO SAUCE.

FUSILLI AL TELEFONO 26
SPRING SHAPED PASTA, BASIL AND DICED MOZZARELLA IN A FRESH TOMATO SAUCE. TOPPED WITH PECORINO CHEESE.

AGNOLLOTTI DEL MAGNIFICO 29
ROUND PASTA FILLED WITH RICOTTA CHEESE AND SPINACH IN A TOMATO SAUCE AND A TOUCH OF CREAM.

LINGUINE AI GAMBERI 65
LINGUINE PASTA WITH WITH U/4-6 JUMBO SHRIMP IN A GARLIC AND WHITE WINE SAUCE

LINGUINE VONGOLE 41
LINGUINI PASTA WITH MANILA CLAMS IN TOMATO SAUCE OR WHITE CLAM SAUCE.

PAPPARDELLE LAMB RAGU 30
PAPPARDELLE PASTA IN A CLASSIC LAMB RAGU.

SPAGHETTI BOLOGNESE 28
SPAGHETTI IN VEAL AND BEEF RAGU.

FETTUCCINE ALLA PANNA 31
FETTUCCINE WITH PARMIGIANO, CREAM, MUSHROOMS, BABY GREEN PEAS, PROSCIUTTO.

FETTUCCINE ALFREDO 30
FETTUCCINE IN A CREAM SAUCE.

RAVIOLI DI CAPRA 32
WHIPPED GOAT CHEESE FILLED PASTA IN A LEMON, EVOO, WHITE WINE SAUCE WITH SUN-DRIED TOMATOES AND BASIL.

GONDOLETA 33
FILLED WITH MUSHROOM & RICOTTA IN A TRUFFLE CREAM SAUCE.

LINGUINE FRUTTI DI MARE 49
CLAMS, MUSSELS, CALAMARI AND SHRIMP IN A CHOICE OF WHITE CLAM SAUCE OR RED CLAM SAUCE.

PENNE ALLA VODKA 30
PENNETTE PASTA IN A VODKA CREAM SAUCE

PIZZA

MARGHERITA 23
SAN MARZANO TOMATOES, BASIL, MOZZARELLA.

PROSCIUTTO 27
600 DAYS AGED SAN DANIELLE PROSCIUTTO SAN MARZANO TOMATOES, MOZZARELLA, ARUGULA.

FUNGHI & TARTUFI 27
MUSHROOMS, CRUMBLED GOAT CHEESE, PESTO AND WHITE TRUFFLE POWDER.

PICCANTE 27
SAN MARZANO TOMATOES, SPICY CALABRESE SALAMI, MOZZARELLA.

BIANCA 27
PARMIGIANO, BURRATA, PROSCIUTTO COTTO.

CONTORNI
SIDES

SPINACI 13
BABY SPINACH, GARLIC, OIL, MACADAMIA NUTS AND GOAT CHEESE

BROCCOLINI 13
GARLIC AND OIL.

VERDURA DEL GIORNO 13
JULIENNE VEGETABLES OF THE DAY IN GARLIC AND OIL

* 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.