

Appetizers

JUMBO LUMP CRAB	COCKTAIL SAUCE 24
JUMBO SHRIMP	COCKTAIL SAUCE 28
WEDGE SALAD	WITH CRISPY PANCETTA AND CRUMBLLED GORGONZOLA 14
TOMATO SALAD	SWEET ONION AND BACON VINAIGRETTE 18
CAESAR	TAKEN FROM THE VILLAGE OF NYC 15
CAPRESE	BEEFSTEAK TOMATOES AND BUFFALO MOZZARELLA 18
TUNA TARTARE	BABY FRISÉE AND AVOCADO 18
CRAB CAKE	WITH ZESTY GARLIC SAUCE 22
CALAMARI	PICCANTE 18
SOUP OF THE DAY	CHEF'S SELECTION 15

Pastas

SPAGHETTI AMATRICIANA	PANCETTA, ONIONS, RED WINE, TOMATO SAUCE 29
LINGUINI DI MARE	MUSSELS, SHRIMP, AND SCALLOPS OVER BLACK INK PASTA 29
CAPELLINI IL MULINO	WILD MUSHROOMS, PANCETTA AND SWEET PEAS IN TRUFFLE AND VODKA CREAM 29
RAVIOLI AI PORCINI	CHAMPAGNE AND TRUFFLE CREAM SAUCE 38
SPAGHETTI	TOMATO BASIL SAUCE 26
GNOCCHI	BOLOGNESE 29
RISOTTO	WILD MUSHROOM 32

Modern Italian Classics

CHICKEN PARMIGIANA	THE ORIGINAL 38
CHICKEN IN CROSTA	CRUSTED WITH AGED PARMIGIANO 36
CHICKEN PAILLARD	WITH ARUGULA, TOMATO AND ONION 36
CHICKEN SCARPARELLO	SAUTÉED IN GARLIC, WINE AND MUSHROOMS 35
VEAL CHOP PARMIGIANA	FROM THE VILLAGE OF NYC 46
VEAL CHOP MILANESE	TOPPED WITH A LIGHT ARUGULA SALAD 48
VEAL LIMONE	SAUTÉED IN LEMON AND BUTTER 36
SINGLE CUT VEAL CHOP	GRILLED WITH SAGE AND GARLIC, SERVED WITH ROASTED POTATOES 45
HALF RACK OF LAMB	DIJON MUSTARD GLAZE, LIGHTLY BREADED IN BAROLO WINE SAUCE 48
10oz. CENTER CUT FILET MIGNON	GRILLED, SERVED WITH ASPARAGUS 42

Seafood

ENGLISH DOVER SOLE	FRESH ENGLISH DOVER SOLE MP
TUNA	GRILLED, SERVED WITH SEASONAL VEGETABLES 39
BRANZINO	WHOLE ROASTED OR GRILLED MEDITERRANEAN SEA BASS 55
WILD SALMON	WILD MUSHROOMS AND CHERRY PEPPERS 39
SWORDFISH	GRILLED, SERVED WITH SEASONAL VEGETABLES 39
SHRIMP FRANCESE	EGG BATTERED WITH WHITE WINE AND LEMON 39
SHRIMP OREGANATA	TOASTED BREAD CRUMBS WITH GARLIC SAUCE 39

Sides ¹²

GRILLED PARMESAN ASPARAGUS
BROCCOLI
TRUFFLE POTATOES
SPINACH GARLIC AND OIL
SAUTÉED WILD MUSHROOMS

PLEASE INFORM US OF ANY ALLERGIES BEFORE ORDERING.

* CONSUMER ADVISORY - CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF A FOODBORNE ILLNESS.

Children's Menu

16 PER CHILD 10YRS AND UNDER INCLUDING A SOFT DRINK

CHICKEN PARMIGIANA	WITH MARINARA AND MOZZARELLA CHEESE
CHICKEN MILANESE	WHOLE EUROPEAN CHICKEN BREAST FRIED TO PERFECTION
TUBETTI ALFREDO	SMALL ELBOW PASTA SERVED IN A PARMESAN CREAM SAUCE
SPAGHETTI BOLOGNESE	SPAGHETTI IN OUR FAMOUS MEAT AND TOMATO BASIL SAUCE
ITALIAN CHICKEN FINGERS	SERVED WITH OUR WEDGE POTATO FRIES
PENNE AL BURRO	PENNE PASTA TOSSED WITH BUTTER

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Mare Night Menu

SEAFOOD | FAMILY STYLE | WEDNESDAY

39PP | MINIMUM OF TWO PERSONS

First Course CHOICE OF

CAESAR SALAD	TAKEN FROM THE VILLAGE OF NYC
TOMATO SALAD	MEDITERRANEAN TOMATO SALAD
GRILLED OCTOPUS	BABY ARUGULA, FENNEL AND ORANGE
SHRIMP SCAMPI	ARUGULA AND CANNELLINI BEANS
MANILA CLAMS	SHALLOTS, GARLIC AND LEMON SAUCE
LOBSTER RAVIOLI	GARLIC, CHERRY TOMATOES, OCTOPUS, PINOT GRIGIO SAUCE
MUSSELS	GARLIC AND FRESH TOMATO BROTH OR OLIVE OIL, GARLIC AND WHITE WINE BROTH

Second Course CHOICE OF

LINGUINE ALLE VONGOLE	CLAMS, OLIVE OIL, GARLIC AND WHITE WINE SAUCE
RISOTTO ALLE CAPESANTE	BABY SCALLOPS WITH CHARDONNAY WINE SAUCE
BLACK INK LINGUINE DI MARE	CLAMS, SHRIMP, AND SCALLOPS OVER BLACK INK PASTA

Third Course

BRANZINO	ROASTED WITH OLIVE OIL, GARLIC, CAPERS
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Sides CHOICE OF THREE

SPINACH WITH ROASTED GARLIC
PARSLEY POTATO
BROCCOLI RABE
GRILLED VEGETABLES
GRILLED ASPARAGUS

Dessert CHOICE OF

TIRAMISU
CHOCOLATE CAPRESE
ITALIAN CHEESECAKE

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