

DINNER MENU

PASTA

(ALL PASTA MADE IN HOUSE)

ANTIPASTI

CALAMARI FRITTI 24

Fried Calamari with Caper Berries

GRANCHIO GAMBERI E AVOCADO 30

Colossal Crabmeat, Shrimp, Heirloom Tomatoes, Onions, Avocado with Lemon and Olive Oil

VONGOLE GRATINATE 25

Baked Clams Topped with Citrus Breadcrumbs & Olive oil Served with Toasted Bread

FIGLIATA CAMPANA 32

Creamy Fresh Cheese encased with Mozzarella, Filled with Mozzarella Pearls, Served Table side with Prosciutto San Daniele and Grape Tomato Salad

CARPACCIO DI MANZO 28

Thin Sliced Raw Filet Mignon, Baby Arugula, Crushed Nuts, Trapani Pink Sea Salt and Truffle Oil

POLPO ALLA MEDITERRANEA 26

Roasted Octopus served in a Potato Sauce with Olives, Caper Berries and Grape Tomato confit

TARTARE DI TONNO 27

Citrus Marinated Yellowfin Sushi Grade Tuna With Avocado and Rice Tuile

TAGLIATELLE AI TRE POMODORI 27

Fresh Homemade Large Tagliatelle served in a Heirloom Tomato Sauce and Fresh Basil

RIGATONI ALLA CARBONARA 32

Served with Crispy Guanciale in a Pecorino Romano Black Pepper and Egg Yolk Sauce

GNOCCHI AI FUNGHI PORCINI 29

Tuscan Gnocchi Served in a Wild Porcini Mushroom Sauce

LINGUINE AI FRUTTI DI MARE 37

Homemade Black Squid Ink Linguini with Shrimps, Clams, Mussels, Scallops and Italian Plum Tomatoes

FETTUCCINE GRANCHIO E TARTUFO 45

Fettuccine Served in a Truffle Butter Sauce with Alaskan king crab

TAGLIATELLE AL BAROLO 32

Homemade Barolo Wine Tagliatelle served in a Traditional Slow Cooked Bolognese Ragu

RISOTTO LIMONE E GAMBERI 32

Arborio Risotto Served in a Lemon Sauce with Pecorino Romano Cheese and Shrimp Topped With Homemade Herb Oil

CAMPANELLE VONGOLE E PACHINO 34

Fresh Homemade Campanelle Served in a Traditional White Clam Sauce with Grape Tomatoes and Fresh Parsley

INSALATE

SICILIAN SALAD 16

Red and White Endives, Romaine Lettuce, Sicilian Blood Orange and Bronte Pistachio in a Red Wine Vinegar Dressing

INSALATA ALLA CESARE 16

Romaine Lettuce with Traditional Caesar Dressing with Herbed and Spiced Croutons

INSALATA ANGELINA 18

Baby Arugula and Radicchio Topped with Pomegranate, Goat Cheese and Lemon Olive Oil

CARNE

POLLO VALDOSTANO 35

*French Chicken Breast Stuffed with Prosciutto Cotto,
Mozzarella and Asparagus in a Truffle Porcini Creamy Sauce*

BISTECCA DI MANZO 65

*Roasted 16oz Bone in NY Strip Served in a Pink and
Green Peppercorn Sauce, Braised Endives and Potato Terrine*

COSTOLETTA DI VITELLO 65

*Grilled Veal Chop Served with Roasted Mushrooms,
Potato Terrine and Veal Demi-z*

COSTOLETTA DI AGNELLO 59

Rack of Lamb Pistachio Encrusted, or Grilled in Port Wine

FILETTO DI MANZO AL PARMIGIANO 73

*Grilled Angus Prime Filet Mignon Served
with Roasted Mushroom and Potato Terrine, in a
36 Month Aged Parmigiano Reggiano Sauce*

COSTATA DI MAIALE MODENESE 48

*Double Cut Pork Chop, Mashed Potatoes, Grilled
Asparagus in a Pork jus Balsamic Vinegar Reduction*

PESCE

SALMONE ARROSTO 38

Pan Roasted Scottish Salmon served with Grilled Asparagus in a lemon cream sauce and salmon caviar

ZUPPA DI PESCE 58

Lobster Tail, Clams, Shrimps, Mussels, Calamari and Scallops In a Light Spicy Tomato Sauce served with Herbed Crostini

BRANZINO ALLA PLANCIA 55

*Roasted Whole Branzino served with Potatoes and Vegetables, Blood Orange Sauce *Deboned Table Side**

CAPELANTE MARE E MONTI 38

*Pan Roasted Jumbo Sea Scallops Served with Roasted Corn Puree, Wild White Mushrooms,
Roasted Cipollini Onions and Cured Pork Fat*

CONTORI - FARM TO TABLE SIDES

CREAMED SPINACH 15

PATATE FRITTE AL TARTUFO *Truffle Fries 16*

PATATE ARROSTO *Roasted Potatoes with Herbs and Spices 11*

ASPARAGI *Steamed Asparagus 15*

PEPPERONI PICANTI *Hot Italian Peppers Oreganata 12*