

traditional dinner menu

antipasti

INSALATA di MISTICANZA 12.
Lettuces, Vegetables, 3 yr. Old Parmesan and Balsamic Vinegar

ANTIPASTI di VERDURA 15.
Marinated Vegetables and Roman Sheep's Milk Ricotta

VITELLO TONNATO 16.
Leg of Veal, Sicilian Tuna, Parsley, Lemon and Tomato

BRANZINO MARINATO 17.
Branzino Tartare with Lemon, Parsley and Shallot

primi

SPAGHETTI CARBONARA 16./26.
Pancetta, Black Pepper, Parmesan and Parsley

LASAGNA VERDE alla BOLOGNESE 16./26.
Spinach Pasta with Béchamel and Meat Ragu

LINGUINE con VONGOLE 16./26.
Linguine with Clams, Garlic, Hot Pepper and Parsley

secondi

ARISTA di MAIALE ARROSTO con FAGIOLI 30.
Bev Eggleston's Roasted Pork Loin with Beans, Sage and Garlic

PESCE SPADA alla GRIGLIA 34.
Grilled Swordfish with Potatoes, String Beans, Black Olives and Capers

ORATA ARROSTO 32.
Whole Roasted Gilthead Bream with Fennel and Red Onion Salad,
Green Olives and Parsley

TAGLIATA di MANZO 46.
Brandt Family Farm's Prime N.Y. Strip with Arugula,
Parmesan and Salsa Verde

contorni

FAGIOLI IN UMIDO 9.
with Braised Romano Beans

PATATE ARROSTO 9.
Roasted Potatoes with Herbs

FAGIOLI all' UCCELLETTO 9.
Heirloom Beans, Tomato, Garlic and Sage

pasta tasting menu

1st Course

RAGÚ SICILIANA
Chitarra Pasta with Swordfish,
Capers, Pine Nuts and Golden Raisins

2nd Course

GNOCCHI
Potato Gnocchi with Canestrino Tomatoes,
Basil and Mozzarella

3rd Course

ZUCCHINI RISOTTO
Carnaroli Rice with Parmesan and Basil

4th Course

CHANTARELLE RAVIOLI
Wild Blueberries and Balsamic

5th Course

POLPETTINE e PEPPERONI
Veal Meatballs with Stewed Peppers
and Maccheroni

Dessert

WHOLE ROASTED PIPPIN APPLE
with Hibiscus Reduction and Crème Fraiche

72.

contemporary dinner menu

appetizers

CAPRESE 17.
Heirloom, Jersey Beefsteak and Green Tomatoes,
Mozzarella di Bufala and Basil

OCTOPUS CARPACCIO 16.
Soffritto Crudo, Fennel, Runner Beans and Red Wine Vinaigrette

HAMACHI "AFFUMICATO" 17.
Smoked Yellowtail with Garlic Chives,
Mustard and Rye Bread

MADAI CARPACCIO 16.
Tomato, Cucumber, Zucchini Flowers
and Coriander Vinaigrette

middle courses

RABBIT TORTELLI 17.
with Broccoli, Carrots, Black Olives and Fiore Sardo

RICOTTA RAVIOLI 17.
with Tomato, Eggplant and Ricotta Salata

CORN RISOTTO 19./29.
with Florida Rock Shrimp, Pimenton and Chives

main courses

BRANZINO "SALTIMBOCCA" 30.
Lemon Puree, Baby Romaine, Prosciutto and Sage

COBIA 32.
Radish, Cucumber and Anchoyade Sauce

MAGRET DUCK BREAST 36.
Foie Gras, Hazelnuts, Puntarella, Pluots and Grilled Onions

ELYSSIAN FIELDS LAMB 38.
Summer Squash, Tomato Confit, Green Olive and Mint

Marco Canora, Chef/Owner
Edward Higgins, Chef de Cuisine
Thursday, September 04, 2008