

DINNER MENU

ANTIPASTI

CALAMARI FRITTI 26

Fried calamari with caper berries

VONGOLE GRATINATE 27

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

FIGLIATA CAMPANA 39

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

CARPACCIO DI MANZO 28

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

POLPO ALLA MEDITERRANEA 28

*Fried Octopus served in a Potato Sauce with Olives,
Caper Berries, Grape Tomato Confit, Roasted Potatoes and Swiss Chard*

TARTARE DI TONNO 29

*Yellow fin Sushi Grade Tuna, Avocado,
Low Sodium Ponzu Sauce,*

PASTA (ALL PASTA MADE IN HOUSE)

GARGANELLI AL RAGU DI MANZO 38

Garganelli served in a Slow Cooked Short Rib Ragù

RIGATONI ALLA CARBONARA 30

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

GNOCCHI AI FUNGHI PORCINI 40

Tuscan Gnocchi Served in a Wild Porcini Mushroom Sauce

INSALATE

GRANCHIO GAMBERI E AVOCADO 30

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

INSALATA DI BARBABIETOLE 18

*Golden and Red Beets with Freese Lettuce, Fried Quinoa,
Goat cheese, Caramelized Walnuts,
Goat Cheese Strawberry Dressing*

INSALATA ALLA CESARE 18

*Romaine Lettuce with Traditional Caesar
Dressing, Herbed & Spiced Croutons*

INSALATA ANGELINA 18

*Baby Arugula and Radicchio Topped with
Pomegranate, Goat cheese & Lemon Olive Oil*

LINGUINE AI FRUTTI DI MARE 42

*Homemade Black Squid Ink Linguini with Shrimp, Clams,
Mussels & Scallops and Italian Plum Tomatoes*

FETTUCCINE GRANCHIO E TARTUFO 55

*Fettuccine Served in a Truffle Butter
Sauce with Alaskan King Crab*

PAPPARDELLE AL RAGU' DI VITELLO 35

Pappardelle Served in a Slow Cooked veal Ragù

CARNE

POLLO VALDOSTANO 35

Frenched 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 Endive, Potato Terrine

COSTOLETTA DI VITELLO 65

Grilled Veal Chop served with Roasted Mushrooms, Potato Terrine and Veal Demi-Glace

COSTOLETTA DI AGNELLO 59

Rack of Lamb Pistachio Encrusted, or Grilled in Port Wine

PETTO D'ANATRA 50

Pan Roasted Duck Breast served with Wild Mushrooms, Port Wine Sauce, Potato Terrine, Roasted Carrots

FILETTO DI MANZO AL PARMIGIANO 73

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

COSTATA DI MAIALE MODENESE 50

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 60

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

BRANZINO ALLA PLANCIA 60

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

CATCH OF THE DAY MP

CONTORI - FARM TO TABLE SIDES

BIETO DI BIETOLA *Swiss Chard* 12

PATATE FRITTE AL TARTUFO *Truffle Fries* 16

BROCCOLINI SALTATI *Baby Broccoli Sautéed in Garlic and Oil* 16

PATATE ARROSTO *Roasted Potatoes with Herbs and Spices* 11

ASPARAGI *Steamed Asparagus* 15