

DINNER MENU



SUMMER 2021

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TO START

- ESTELLE'S CHICKEN SOUP...14
Fortified chicken broth with vegetables, poached chicken
SAUTEED CHANTERELLE MUSHROOMS...24
over sliced coppa with arugula
BURRATA WITH CESARE CASELLA HERITAGE PROSCIUTTO...24
with Tuscan extra virgin olive oil and basil
WARM HOMEMADE SOFT PRETZEL...9
With mustard, pickled vegetables, and red onion confit
HOMEMADE COUNTRY PATE...19
Duck and pork pate with red onion confit, pickled peppers, sauce Cumberland
SAUTEED CHICKEN LIVERS WITH PORT WINE SAUCE...19
Served over sourdough crostini
BAKED LITTLE NECK CLAMS OREGANATA...22
with breadcrumbs, garlic, herbs, olive oil
FREDS' CALAMARI ALLA GRIGLIA...19
with marinated tomato, scallion, basil
INSALATA DI MARE...28
Tuscan seafood salad shrimp, squid, lump crab meat, mussels, clams, scallops, lobster, olive oil, lemon
MADISON AVENUE EGGPLANT PARMESAN...18
Layered eggplant, Mutti tomato sauce, Parmigiano, basil
HEIRLOOM TOMATO AND WATERMELON SALAD...22
with feta and mint, drizzled with Capazano olive oil
MALIBU SALAD...18
kale, fennel, radishes, beets, celery, carrots, sugar snaps, stone fruits, crumbled feta, house vinaigrette



PASTA SECCA

- SPAGHETTI A.O.P. (ALIO, OLIO, POMODORO)...24
Mark's spicy, garlicky sauce with Mutti tomatoes, garlic, and EVOO, topped with fresh basil
PENNE AL CEFALU (vegan)...26
Garlic roasted broccoli, cauliflower, and Romanesco with touch of pesto olive oil, topped with garlicky toasted breadcrumbs
LINGUINI ALLE VONGOLE...27
Mark's baby clam sauce
ORECCHIETTE WITH BROCCOLI RABE...26
With hot and sweet sausage, olive oil, garlic, Parmesan cheese
RIGATONI ALLA BUTTERA...26
with hot and sweet sausage, tomato, peas, touch of cream

PASTA FRESCA

Made in house daily by our team

- SPINACH AND RICOTTA RAVIOLI...24
With butter, fresh sage, Parmesan cheese
MUSHROOM AND RICOTTA TORTELLONI...28
With duck confit, chanterelle mushrooms, fresh sage
PAPPARDELLE WITH BRISKET RAGU...28
LASAGNE DELLA NONNA...26

Box containing: BELGIAN FRIES...10 (Garlic Aioli, Sauce Calypso, Ketchup) and PIEDMONTESE FRIES...14 (Sprinkled with preserved white truffles and Parmesan cheese)

WANNA SHARE IT?

We'll split it for you, no problem!



MAINS



- BOUILLABAISSE A LA TETOU...42
Jumbo shrimp, scallops, mussels, clams, and lobster in traditional saffron lobster broth with crouton and aioli
SOFT SHELL CRABS...36
with tartar sauce, coleslaw, and sweet corn salad
GRILLED SWORDFISH...34
served over ratatouille with roasted potatoes
BLACK SEA BASS...36
with sauce of saffron, orange, Pernod, with summer vegetables and roasted potatoes
ROASTED SALMON...33
with salsa verde, sauteed spinach, roasted potatoes
PALM BEACH SALAD...32
Mixed greens, jumbo shrimp, hearts of palm, avocado, cherry tomatoes, hard boiled egg, Green Goddess dressing
GRILLED OCTOPUS "ESCABECHE"...29
Peruvian style with lime, onion, herbs, touch of cumin
POLLO ALLA MATTONE...29
Pounded bone-in chicken roasted with fresh herbs, lemon, crushed red pepper, summer vegetables, mashed potatoes
ROASTED SUCKING PIG...30
with port wine and fennel pollen, with spinach and mashed potatoes
THE M.O.M. BURGER DELUXE with Belgian fries...24
CHEDDAR CHEESEBURGER DELUXE with Belgian fries...26
With beefsteak tomato, lettuce, and red onion confit
RIB EYE STEAK...49
Mark's own dry-aged rib eye, grilled, sliced, flash seared with hot EVOO & sage, spinach and mashed potatoes

