

DINNER MENU



FALL 2021

☆ ☆ ☆

☆ ☆ ☆

TO START

- ESTELLE'S CHICKEN SOUP...14
Fortified chicken broth with vegetables, poached chicken
BURRATA WITH HEIRLOOM TOMATOES...23
with basil and Fontodi EVOO
PANZANELLA...18
Local tomatoes, cucumbers, scallions, basil, cubes of our bread, red wine vinegar, and Tuscan olive oil
SAUTEED CHICKEN LIVERS WITH PORT WINE SAUCE...19
Served over sourdough crostini
WARM HOMEMADE SOFT PRETZEL...9
With mustard, pickled vegetables, and red onion confit
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 with shrimp, squid, lobster, mussels, clams, scallops, octopus, olive oil, lemon
MADISON AVENUE EGGPLANT PARMESAN...18
Layered eggplant, Mutti tomato sauce, Parmigiano, basil
AGRITURISMO SALAD...18
kale, fennel, radishes, beets, celery, carrots, sugar snaps, macintosh apples, crumbled feta, house vinaigrette



PASTA SECCA

- 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
MARK'S SPAGHETTI AND MEATBALLS...26

PASTA FRESCA

Made in house daily by our team

- CARROT AND RICOTTA RAVIOLI...24
With sauteed baby carrots, butter, fresh sage
MUSHROOM AND RICOTTA TORTELLONI...28
With mixed mushrooms, shaved black truffles, fresh sage
PAGLIA E FEINO ALL'ARAGOSTA...42
tangle of spinach and plain pasta with chunks of fresh lobster, cognac, tomato, touch of cream
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
GRILLED PEPPERED SWORDFISH...34
lemon mustard dressing, corn salad, and roasted potatoes
ROASTED HALIBUT...36
with saffron, orange, Pernod sauce, vegetable medley, 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 boneless chicken roasted with fresh herbs, lemon, crushed red pepper, summer vegetables, mashed potatoes
MARILYN'S BRISKET...32
served with sauteed carrots 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

