

DINNER MENU

FALL 2021

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TO START

- ESTELLE'S CHICKEN SOUP...14
Fortified chicken broth with vegetables, poached chicken
FRESH BLACK MISSION FIGS...22
Served on a bed of thinly-sliced Casella prosciutto
HOMEMADE LUGANICA SAUSAGE...22
Pork, parsley, and cheese sausage, sauteed with onions and peppers
GNOCCHI ALLA ROMANA...26
Semolina dumplings topped with fresh sauteed chanterelle mushrooms in dry sherry and herb sauce, with Parmesan cheese
MARK'S TUNA TARTARE...28
Raw sushi-quality tuna dressed with soy and sesame oil, served over cucumber carpaccio with ginger
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
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
SPAGHETTI WITH SHRIMP AND LOBSTER FRA DIAVOLA...42
with spicy tomato sauce
ORECCHIETTE WITH BITTER GREENS...26
With hot and sweet sausage, olive oil, garlic, Parmesan cheese

PASTA FRESCA

Made in house daily by our team

- MUSHROOM AND RICOTTA RAVIOLI...28
with funghetto sauce: minced mushrooms, touch of cream, Parmesan cheese
PUMPKIN TORTELLONI...28
with shaved Brussels sprouts, pumpkin, butter, sage, Parmesan cheese
PAPPARDELLE ALLA BRUNELLESCHI...28
beef stewed with red wine, fresh herbs
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



- RISOTTO WITH FRESH PORCINI MUSHROOMS...36
with smoked mozzarella
ZUPPA DI PESCE DI NIZZA...42
Jumbo shrimp, scallops, mussels, clams, and calamari in traditional saffron lobster broth with crouton and aioli
GRILLED PEPPERED SWORDFISH...34
with lemon mustard sauce, ratatouille, and roasted potatoes
SKATE WING ALLA MILANESE...32
lightly breaded and sauteed, served with arugula, tomato, and red onion salad 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, fall vegetables, mashed potatoes
BRAISED RABBIT IN SALMI...36
braised with white wine, herbs, green olives, served with soft polenta and fall vegetables
ROAST SUCKLING PIG...32
port wine sauce, with fall vegetables, mashed potatoes
THE M.O.M. BURGER DELUXE with Belgian fries...25
CHEDDAR CHEESEBURGER DELUXE with Belgian fries...27
With beefsteak tomato, lettuce, and red onion confit
GRILLED RIB EYE STEAK...49
red onion and Chianti sauce, spinach, mashed potatoes

