

DINNER MENU



FALL 2021

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TO START

- ESTELLE'S CHICKEN SOUP...14
Fortified chicken broth with vegetables, poached chicken
CESARE CASELLA LOCAL PROSCUITTO...22
with fresh persimmon
SAUTEED HEN OF THE WOODS MUSHROOMS...24
with balsamic vinegar, over speck with arugula
ROMAN SALAD...23
assorted Italian chicories and preserved artichokes
with garlic and anchovy dressing, shaved Parmesan
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...21
with marinated tomato, scallion, basil
MADISON AVENUE EGGPLANT PARMESAN...19
Layered eggplant, Mutti tomato sauce, Parmigiano, basil
AUTUMN SALAD...21
tricolore salad with Brussels sprouts, pumpkin, goat
cheese, red wine 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 BITTER GREENS...26
With hot and sweet sausage, olive oil, garlic, Parmesan
cheese
SPAGHETTI WITH MARK'S SUNDAY GRAVY...28
Mark's meatballs and homemade Luganica sausage stewed
with tomato sauce
LASAGNE DELLA NONNA...26

PASTA FRESCA

Made in house daily by our team

- MUSHROOM AND RICOTTA RAVIOLI...28
with assorted mushrooms and smoked mozzarella
PUMPKIN TORTELLONI...28
with shaved Brussels sprouts, pumpkin, butter, sage,
Parmesan cheese
FETTUCCHINE WITH RABBIT RAGU...32
with chanterelle mushrooms
PAPPARDELLE ALLA BRUNELLESCHI...28
beef stewed with red wine, fresh herbs



BELGIAN FRIES...10
Garlic Aioli, Sauce Calypso,
Ketchup

PIEDMONTESE FRIES...14
Sprinkled with preserved white
truffles and Parmesan cheese



WANNA SHARE IT?

We'll split it for you, no problem!



MAINS



- WILD MUSHROOM RISOTTO...38
with sausage, pumpkin, and Parmesan cheese
LATKE-CRUSTED FILET OF SOLE...37
with lemon herb sauce, fall vegetables, roasted potatoes
SAUTEED BLACK SEA BASS...36
with sauce of saffron, orange, and Pernod, with
ratatouille and roasted potatoes
ROASTED SALMON...33
with salsa verde, sauteed spinach, roasted potatoes
GRILLED OCTOPUS "ESCABECHE"...29
Peruvian style with lime, onion, herbs, touch of cumin
POLLO ALLA MATTONE...29
Chicken roasted with fresh herbs, lemon, crushed red
pepper with fall vegetables, mashed potatoes
OLD-FASHIONED BONELESS VEAL PARM...42
served with Penne Marinara
BRAISED LAMB SHANK...34
Braised with red wine and herbs, served with fall
vegetables and 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

MARK'S PIZZAS

12-inch pies, perfect for sharing

PIZZA MARGARITA...24
Mutti tomatoes, Mark's fresh mozzarella, Monini EVOO
MUSHROOM, SPINACH AND PECORINO...26
Margarita with assorted mushrooms, spinach, Pecorino
OLD DANNY BOY...26
Margarita with eggplant slices and spicy marinated anchovies
THE CESARE...27
Margarita with Casella's prosciutto and arugula
THE ITALIAN JOB...27
Margarita with salami, mortadella, prosciutto, spicy peppers, and onions
THE HELL'S KITCHEN...26
Margarita with local hot and sweet sausage, roasted peppers, onions
EMILIA ROMAGNA...27
Classic white cheese pizza drizzled with 12-year aged balsamic
PIZZA "TARTE FLAMBEE"...26
A white pizza with ham, bacon, Appenzeller cheese
FOCACCIA ROBIOLA...29
An irresistible classic: Pizza dough split through, spread with Italian cream cheese, and drizzled with preserved white truffles



MARK'S HOUSE SALAD...15
Mix of soft lettuces, crunchy, bitter leaves and greens with cherry tomatoes and croutons with Bistro dressing

Sides

"Meet me at M.O.M."

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Restaurant



Bagel Bakery



Catering