

DINNER MENU

FALL 2021

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TO START

- ESTELLE'S CHICKEN SOUP...14
Fortified chicken broth with vegetables, poached chicken
GNOCCHI ALLA ROMANA...26
Semolina dumplings topped sauteed chanterelle mushrooms with Parmesan cheese
ROMAN SALAD...23
assorted Italian chicories and preserved artichokes with garlic and anchovy dressing, shaved Parmesan
CESARE CASELLA LOCAL PROSCUITTO...22
with fresh persimmon
SAUTEED PORCINI MUSHROOMS...26
with sherry, over Casella salami with arugula
MARK'S TUNA TARTARE...28
Raw sushi-quality tuna dressed with soy and sesame oil, served over cucumber carpaccio with ginger
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
SPAGHETTI A.O.P. (Alio, Olio, Pomodoro)...24
Mark's spicy, garlicky sauce with Mutti tomatoes, garlic, and EVOO, topped with fresh basil
LINGUINI ALLE VONGOLE...27
Mark's baby clam 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 assorted mushrooms and smoked mozzarella
PUMPKIN TORTELLONI...28
with shaved Brussels sprouts, pumpkin, butter, sage, Parmesan cheese
PAPPARDELLE WITH BRISKET RAGU...28
LASAGNE DELLA NONNA...26

Box containing BELGIAN FRIES and PIEDMONTESE FRIES with descriptions and small burger icons.

WANNA SHARE IT?

We'll split it for you, no problem!



MAINS



- RISOTTO WITH PORCINI MUSHROOMS...38
with white wine and Parmesan cheese
LATKE-CRUSTED FILET OF SOLE...37
with lemon herb sauce, fall vegetables, roasted potatoes
PEPPER-GRILLED SWORDFISH...38
with mustard lemon sauce, with ratatouille and roasted potatoes
WILD STRIPED BASS ALLA LIVORNESE...36
braised in tomato sauce with olives and capers, served with sauteed spinach 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
with red wine and herbs, served with stewed red cabbage and mashed potatoes
MY MOTHER'S BRISKET...32
with sauteed carrots 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

