

# CENA ~ DINNER

## PRIMI ~ FIRST COURSE

HOUSEMADE:

### CARPACCIO DI MANZO CALDO

Thinly sliced warm filet mignon, chiodini mushrooms, pecorino tartufato 23

### GAMBERI ALLA PARMIGIANA

Shrimp, breaded and fried, Andrea's housemade tomato sauce and melted parmesan cheese 23

### BURRATA 'E BIETOLA

Creamy burrata cheese, roasted New Jersey beets, balsamic reduction, caramelized pecans 22

### CAPELANTE AL LIMONE

Fresh pan-seared scallops with a pancetta crisp in a spinach lemon cream sauce 23

### CARPACCIO DI POLPO

Thin sliced octopus, lemon, EVOO, red onion, capers and arugula 23

### CALAMARI FRITTI

Calamari lightly floured and fried, served with spicy tomato sauce 21

### SPAGHETTI ALLA CHITARRA

Thick spaghetti with clams, calamari, shrimp, scallops in a spicy tomato sauce 35

### TAGLIOLINI NERI CON GAMBERI

Black linguini with shrimp, hot sausage and diced tomato 31

### LINGUINI ALLE VONGOLE

Linguini with fresh clams served in tomato sauce or garlic EVOO 30

### FETTUCCINE BOLOGNESE

Fettuccine with ground beef ragù served with parmesan cheese 28

### ZITI ALLA VODKA & RICOTTA

Ziti with onions, prosciutto served in vodka blush tomato sauce and ricotta cheese 26

### GNOCCHI AL GORGONZOLA

Potato dumplings served in gorgonzola cream sauce and pancetta 26

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## INSALATE ~ SALADS

~ 15 ~

### INSALATA ANDREA

Organic spring mix with cherry tomatoes, shaved carrots, onions and housemade balsamic dressing

### CESARE

Classic Caesar served in a parmesan cheese bowl

### RUCOLA E CARCIOFI

Organic arugula, truffle pecorino cheese, grilled artichokes, and truffle dressing

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## SECONDI ~ SECOND COURSE

### SALMONE ALLA MOSTARDA

Pan-seared mustard and fresh herb crusted Norwegian salmon with white wine cream sauce and garlic mashed potatoes 39

### ORATA ALLA LIGURE

Pan-seared filet of Mediterranean Dorado with roasted garlic cherry tomatoes, fresh lemon juice, capers, spinach and rosemary roasted potatoes 39

### POLLO NAPOLETANO

Airline chicken breast, sauteed with celery, onions, carrots, garlic, rosemary, diced tomatoes, black olives served with rosemary roasted potatoes 35

### FILETTO DI MAIALE

Yorkshire pork filet, rosemary garlic red wine reduction, sauteed string beans, garlic, diced tomatoes and garlic mashed potatoes 39

### VITELLO VALDOSTANA

Sauteed veal, topped with Italian prosciutto, melted fontina cheese, wild mushrooms, served with white wine and roasted potatoes 36

### VITELLO MILANESE

Pounded rib veal chop milanese, arugula, lemon dressing MP

### TAGLIATA DI MANZO

Grilled New York Strip steak over mustard brandy cream sauce, sauteed string beans, garlic, diced tomatoes MP

### COSTOLETTE DI MANZO

Braised short ribs with carrots, onions, celery served with red wine reduction and garlic mashed potatoes 47

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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS.

ALL OUR FOOD IS PREPARED TO ACCOMMODATE A LOW SODIUM DIET

PLEASE LET US KNOW IF YOU HAVE FOOD ALLERGIES

NO SUBSTITUTIONS

CHEF Andrea Covino

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