

Dinner

Buffalo Mozzarella, Tomato & Basil Bresaola di Valtellina
Fresh Fruit Cup Sicilian Anchovies & Roasted Pepper Melon in Season
Melon or Avocado with Organic Prosciutto Broiled Grapefruit with Kirsch & Brown Sugar
Avocado with Lemon, Balsamic Dressing or Seafood Baked Stuffed Clams Little Neck Clams

Oysters on the Half-Shell (Market) Clams Casino 1.50 ex.
Escargots du Bourgogne 3. ex. Antipasto alla Berta 4. ex.
Shrimp alla Berta 1.50 ex. Shrimp Cocktail 1.50 ex. Smoked Trout, Horseradish-Lime 3. ex.

Minestrone Soup of the Day Consommé Mixed Salad
Ravioli with Veal Cannelloni, Four Cheeses, Bolognese Eggplant Parmigiana
Homemade Green Noodles: Pesto, Bolognese or Marinara Rotolo with Spinach, Crescenza & Ricotta
Spaghetti: Bolognese or Marinara (Clam Sauce 1.50) Linguine al Filetto di Pomodoro with Prosciutto

29.

Roast Organic Chicken, Natural Juices

Breast of Chicken: Pietro (Stuffed with Veal & Herbs) Abruzzi (Sweet Peppers, Sausage & Artichoke) Parmigiana
Filet of Sole: Lemon, Amandine or Champagne Sauce Brook Trout Meuniere or Amandine
Berkshire Pork Milanese with Pistachio Crust

38.

Shrimp with Fresh Herbs, Shallots & Cream Shrimp Scampi
Frog's Legs Saute with Garlic Stuffed Sole Santina

Medallions of Veal: Berta (Marsala), Champagne, Picatta, Parmigiana or Francese
Saltimbocca Piemontese (Medallions of Veal with Sage, Prosciutto & Fontina)
Calf's Liver, Onion or Bacon
Berkshire Pork Chop with Cöгна
Roast Duck Old Venice-style (Sweet & Sour)

Medallions of Veal Forestiere or Veal Sweetbreads with Madiera 42.

49.

Naturally-raised NY Sirloin, Broiled or "a Tagliata"
Naturally-raised Filet Mignon
Naturally-raised Veal Chop: Broiled, Milanese or Sweet & Sour

Veal Chop Forestiere or Tournedos of Beef with Maury Reduction & Truffle Butter 53.

Market Priced

Lobster Tail: Broiled or Fra Diavolo
Broiled King Crab Legs Soft Shell Crabs (Seasonal)
½ Rack Lamb: Gorgonzola or Truffle Honey Broiled Rib Lamb Chops

Served with Fresh Vegetable and Farina Dolce

Complete Dinner includes Dessert and Beverage Selection from our Dessert Menu

Antipasti Appetizers

Bresaola di Valtellina w/ Lemon, Extra Virgin Olive Oil & Parmigiano Snow 9.
"La Quercia" Organic Prosciutto with Melon 9.

Antipasto alla Berta 14. (per person)

Melon in Season 6. Buffalo Mozzarella, Tomato & Basil 8.
Avocado with Lemon or Balsamic Dressing 6. Stuffed Avocado with Seafood 9.

Broiled Grapefruit with Kirsch (Cherry Brandy) & Brown Sugar 6. Fresh Fruit Cup 5.

Sicilian Anchovies & Roasted Pepper 9.
Oakwood Smoked Trout, Horseradish-Lime Sauce 13.

Shrimp alla Berta 10. Shrimp Cocktail 10. Escargots du Bourgogne 13.

Clams Casino 10. Baked Stuffed Clams 7.
Little Neck Clams 9. Oysters on the Half Shell Market Priced

Primi Soup, Pasta & Risotto

Minestrone 5. Soup of the Day

Handmade Green Noodles: Marinara 16. Pesto or Bolognese 17.
Eggplant Parmigiana 14.

Cannelloni (Crepe), Four Cheeses with Fresh Ricotta, Bolognese Sauce 18.
Handmade Ravioli with Veal 18.

Rotolo with Spinach, Crescenza Cheese & Ricotta 18.
Handmade Ravioli with Chanterelles 24.

Spaghetti: Marinara 13. Aglio-Olio 13. Bolognese Sauce 16. Fresh Clam Sauce 17.
Angel Hair, Fresh Tomato-Basil 13. Linguine al Filetto di Pomodoro with Prosciutto 14.
Linguine 'Matriciana with Guanciale 19.

Handmade Tajarin

Butter & Sage 17. Bolognese 18. Porcini 23.

Handmade Fettucine al Doppio Burro 21.

Risotto

(always made to order; please allow 25 minutes)

Butter & Parmigiano, Barolo, Porcini, Bolognese or Milanese 25.

Secondi Main Courses

FISH & SEAFOOD

Shrimp with Fresh Herbs, Shallots, Champagne Vinegar & Cream 25. Shrimp Scampi 25.
Shrimp Fra Diavolo with Spaghetti 28.

Lobster Tail: Broiled or Fra Diavolo (Market)
Frog's Legs Saute Meuniere with Garlic 25.

Broiled King Crab Legs (Market) Soft Shell Crabs (Seasonal)

Filet of Sole: Lemon, Amandine or Champagne Sauce 17. Stuffed Sole Santina 25.
Brook Trout Meuniere or Amandine 17.

MEAT & POULTRY

Naturally-raised NY Sirloin: Broiled or "a Tagliata" 37. au Poive 39.
Natural Filet Mignon, Broiled 37.

Tournedos with Maury Reduction & Truffle Butter 39.

Natural Veal Chop: Broiled, Milanese or Sweet & Sour 37. Forestiere 39.
Medallions of Veal: Berta (Marsala), Champagne, Picatta, Parmigiana or Francese 25. Forestiere 29.
Saltimbocca Piemontese (Medallions of Veal with Sage, Prosciutto & Fontina) 25.

Veal Sweetbreads with Madiera 29.
Calf's Liver Saute' with Onions or Bacon 26.

Berkshire Pork Milanese with Pistachio Crust 18.
Berkshire Pork Chop with Cögna 27.

Broiled Rib Lamb Chops, Full Rack (Market)
½ Rack Lamb: Gorgonzola or Truffle Honey (Market)

Roast Fresh L.I. Duck Old Venice-style (Sweet & Sour Mixed-Fruit Sauce with Raisins) 26.
Roast Organic Chicken, Natural Juices 16.

Breast of Chicken Pietro (Stuffed with Veal & Herbs) 17.

Breast of Chicken Abruzzi (with Luganega Sausage, Artichoke, Sweet Peppers) 17.
Breast of Chicken Parmigiana 16.

Chicken Toscana (Rosemary, Shallot, Mushroom & White Wine; on the bone) 18.

Entrees served with Fresh Vegetable and Farina Dolce Mixed Salad upon request

Classics on Request

½ Cold Lobster Herring in Cream

Cotolette di Pollo ala Val d'Aosta Veal Kidneys au Bistro

Chicken Cacciatore Chicken Palermo

Medallions of Heirloom Pork w/ Cassis & Armagnac Seafood au Gratin

Children's Dinner

Under 12 years old, please

Choice of Appetizer (all surcharges apply) **or** Soup from Dinner Menu

Spaghetti: Marinara 13. or Bolognese 14. Cannelloni (Crepe) Four Cheeses, Marinara 15.
Handmade Ravioli stuffed with Veal 16. Organic Roast Chicken 17.
Chicken Parmigiana 14. Housemade Chicken Fingers, Fries 13. Filet of Sole 14.

Assorted Ice Creams or Sundaes Chocolate Mousse Pecan Pie
Boconcini Dolce Peach Melba

The restaurant reserves the right to add a charge to cover those sharing or not ordering a meal

Desserts

Chocolate Mousse 5. Melon 6. Fresh Fruit (Seasonal) market
Homemade Rum Cake ala Mode 7. Homemade New York-Style Cheesecake 7.
Homemade Pies ala Mode 7.
Boconcini Dolce (Meringue Nest, Vanilla Ice Cream, Fresh Strawberry Sauce & Whipped Cream) 6.
Peach Melba 6. Coupe au Marrons 8.
Parfaits made with Edy's Ice Creams 5. Edy's Ice Creams and Sorbetti 5.
(above included on full dinners)

Desserts Ala Carte

Zabaglione (from Pete & Gerry's Organic Eggs) (for two or more) 8.95 per person
Parmigiano-Reggiano Qualita Extra 12. Additional Cheese Selections (market)

Coffee Service

Espresso "Crema Forte" Filicori Zecchini of Bologna 3.25 Double 5. Cappuccino 5.
Espresso & Cappuccino Decaffeinated: "Kave" Filicori Zecchini as above

Drip Coffee: We are proud to be Stumptown Coffee's first NJ client:
"Hairbender" 3.25 Stumptown's House Decaf 3.25

Assorted Harney's Teas: 3.25

Lattes: Naturale, Vanilla & Hazelnut 4.75

Liqueur Coffees (ala carte)

Classic Irish Coffee w/ "Powers" 9. Mexican Coffee w/ Kahlua 9. Tia Maria (Jamaican) Coffee 9.

Contemporary Irish Cream Coffee 9. Belgian Coffee with Godiva Liqueur 9.

French Coffee with Cognac 12. Caffe Coretto (Espresso "corrected" with Grappa) 10.

Thick and Rich Italian Hot Chocolate with Grand Marnier 12. Plain 5.