

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 2.75 ex. Antipasto alla Berta 4. ex.
Shrimp alla Berta 1.50 ex. Shrimp Cocktail 1.50 ex. Smoked Trout, Horseradish-Lime 2.75 ex.

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

29.

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

37.

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 Veal Sweetbreads with Madiera
Berkshire Pork Chop with Cöгна
Roast Duck Old Venice-style (Sweet & Sour)

48.

Naturally-raised NY Sirloin, Broiled or "a Tagliata"
Naturally-raised Filet Mignon
Naturally-raised Veal Chop: Broiled, Milanese or Sweet & Sour
½ Rack Lamb: Gorgonzola or Truffle Honey

Veal Chop Forestiere 52. Tournedos with Maury Reduction & Truffle Butter 52.

Market Priced

Lobster Tail: Broiled, Fra Diavolo or with Basil, Fresh Tomato & Cream
Broiled King Crab Legs Soft Shell Crabs (Seasonal)
Broiled Rib Lamb Chops

Served with Fresh Vegetable and Farina Dolce Dinners may not be shared Please, no substitutions

Complete Dinner includes Dessert and Beverage Selection from our Dessert Menu A La Carte

Antipasti Appetizers

Bresaola di Valtellina w/ Lemon, EVOO & Parmigiano Snow 9.

“La Quercia” Organic Prosciutto with Melon 8.

Antipasto alla Berta 14. (per person)

Melon in Season 6. Buffalo Mozzarella, Tomato & Basil 9.

Avocado with Lemon or Balsamic Dressing 6. Stuffed Avocado with Seafood 9.

Broiled Grapefruit with Kirsch & Brown Sugar 6. Fresh Fruit Cup 5.

Sicilian Anchovies & Roasted Pepper 8.

Oakwood Smoked Trout, Horseradish-Lime Sauce 12.

Shrimp alla Berta 10. Shrimp Cocktail 10. Escargots du Bourgogne 12.

Clams Casino 10. Baked Stuffed Clams 7.

Little Neck Clams 9. Oysters on the Half Shell Market Priced

I Primi Soup, Pasta and Risotto

Minestrone 5. Soup of the Day

Handmade Green Noodles: Marinara 15. Pesto or Bolognese 17.

Eggplant Parmigiana 14.

Cannelloni (Crepe), Four Cheeses with Fresh Ricotta, Bolognese Sauce 17.

Handmade Ravioli with Veal 18.

Rotolo with Crescenza Cheese & Spinach 18.

Handmade Ravioli with Chanterelles 27.

Spaghetti: Marinara 13. Aglio-Olio 13. Bolognese Sauce 15. Fresh Clam Sauce 16.

Angel Hair, Fresh Tomato-Basil 13. Linguine al Filetto di Pomodoro with Prosciutto 14.

Linguine Amatriciana 19.

Handmade Organic Tajarin

with Hand-Cut “Bolognese” of Veal 23.

Butter & Sage 16. Traditional Bolognese 18. Porcini 22.

Risotto

(always made to order; please allow 30 minutes)

Butter & Parmigiano, Barolo, Porcini, Bolognese or Milanese 24.

I Secondi Main Courses

PESCI FISH

Shrimp with Fresh Herbs, Shallots, Champagne Vinegar & Cream 23. Shrimp Scampi 23.
Shrimp Fra Diavolo with Spaghetti 25.

Lobster Tail: Broiled, Fra Diavolo or with Basil, Fresh Tomato & Cream (Market)
Frog's Legs Saute Meuniere with Garlic 23.
Broiled King Crab Legs (Market) Soft Shell Crabs (Seasonal)

Filet of Sole: Lemon, Amandine or Champagne Sauce 17. Stuffed Sole Santina 24.
Brook Trout Meuniere or Amandine 17.

CARNE E POLLAME MEAT AND POULTRY

All Natural NY Sirloin: Broiled or "a Tagliata" 36. au Poive 39.

All Natural Filet Mignon: Broiled 36.

Tournedos with Maury Reduction & Truffle Butter 39.

All Natural Veal Chop: Broiled, Milanese or Sweet & Sour 36. Forestiere 39.

Medallions of Veal: Berta (Marsala), Champagne, Picatta, Parmigiana or Francese 23. Forestiere 26.

Saltimbocca Piemontese (Medallions of Veal with Sage, Prosciutto & Fontina) 25.

Veal Sweetbreads with Madiera 27.

Calf's Liver Saute' with Onions or Bacon 23.

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 33.

Roast Fresh L.I. Duck Old Venice-style (Sweet & Sour Mixed-Fruit Sauce with Raisins) 24.

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 15.

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 Cotolette di Pollo ala Val d'Aosta Veal Kidneys
Chicken Cacciatore Chicken Palermo
Medallions of Heirloom Pork w/ Cassis & Armagnac Seafood au Gratin
Special Dinner

Children's Dinner

Under 12 years old, please

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

Spaghetti: Marinara 12. or Bolognese 13. Cannelloni (Crepe) Four Cheeses, Marinara 13.
Handmade Ravioli stuffed with Veal 15. Organic Roast Chicken 18.
Chicken Parmigiana 13. Housemade Chicken Fingers, Fries 13. Filet of Sole 14.

Assorted Ice Creams or Parfaits 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

Dolci 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.
Parfaits made with Edy's Ice Creams 5. Edy's Ice Creams and Sorbetti 5.
(above included on full dinners)

Ala Carte

Zabaglione (from Organic Eggs) (for two or more) 8.95 per person
Coupe au Marrons 8.
Parmigiano-Reggiano Qualita Extra 12. Additional Cheese Selections (market)

Bevande Coffee Service

Espresso "Black Cat" from Intelligencia 3. Double 4. Cappuccino 4.
Drip Coffee: We are proud to be Stumptown Coffee's first NJ client;
"Hairbender" 3. Stumptown House Decaf 3.
Assorted Harney's Teas: 3.

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) 9.
Thick and Rich Italian Hot Chocolate with Grand Marnier 12. plain 6.