

MAIN COURSES

VEAL MILANESE | \$35
BREADED VEAL MILANESE STYLE

FILET MIGNON | \$36
FILET MIGNON WITH GREEN PEPPERCORNS
AND DEMI GLACE SAUCE

RIBEYE WAGYU | \$42
GRILLED WAGYU STYLE RIBEYE
SERVED WITH STIR-FRY BROCCOLI

GRILLED BRANZINO | \$32
SERVED WITH OVEN-ROASTED POTATOES
AND CAMPARI TOMATOES

BACCALA' ALDO | \$29
STEAMED BACALAO WITH MASHED POTATOES
AND CRISPY ARTICHOKE HEARTS

ROMBO IN CROSTA | \$32
TURBOT CRUSTED WITH POTATOES
AND MUSHROOM

GRILLED GIANT SHRIMPS | \$30
GRILLED ARGENTINIAN PRAWNS
SERVED WITH SALAD AND MINT

SALADS

SPINACI | \$15
BABY SPINACH SALAD, GUANCIALE,
PINE NUTS, RASPBERRY DRESSINGS

BOTTARGA | \$17
SHAVED ARTICHOKE, ARUGULA, BOTTARGA

ROMAINE | \$15
WATERCRESS, RADICCHIO, AVOCADO,
DRIED CHERRIES

SIDES

MASHED POTATOES | \$12
POTATO PUREE WITH BLACK TRUFFLE

BAKED POTATOES | \$10
OVEN BAKED POTATOES

BRUSSEL SPROUTS | \$10

BROCCOLI | \$10

SPINACH | \$10

DESSERTS

SBRICCIOLATA FRUTTI DI BOSCO | \$10
CHANTILLY CREAM WITH RASPBERRY SAUCE

TIRAMISU | \$9
LADY FINGERS WITH MASCARPONE & COFFEE

SBRICCIOLATA NUTELLA | \$10
ITALIAN HAZELNUT CREAM & CRUNCHY HAZELNUTS

SOFT CAKE | \$9
BLACK & WHITE CAKE WITH CHOCOLATE & TORRONCINO

* CONSUMING RAW OR UNDERKOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE RISK OF FOOD BORNE ILLNESS.

CORKAGE FEE
WINE \$25 | CHAMPAGNE \$35

FOR FULL CATERING SERVICES & PARTIES ASK US OR CALL 786 953-7577