

## ANTIPASTI

### TRIO HILARY - 12 -

A sampling of authentic Italian dishes: bruschetta, calamari fritti and oysters in champagne sauce.

### FORMAGGIO INCROSTATO - 11 -

Almond crusted Brie served with fig marmellata, honey roasted garlic, and sun dried tomatoes

### CARCIOFI CON CRANCHI DI MARE - 14

Artichoke bottom with lump crab meat, mousseline and Parmigiano-Reggiano \*

### CARPACCIO DI FILETTO - 12 -

Thinly sliced beef, arugula salad, shaved Parmigiano-Reggiano \*, Truffle oil and grilled Ciabatta

### COZZE - 10 -

Mediterranean mussels, simmered in garlic white wine broth, and garlic bread  
Finger licking good!

### LUMACHE MAURO - 10 -

Escargot baked in garlic butter

### SALMONE AFFUMICATO - 11 -

Smoked Salmon served with onions, horseradish cream and garlic Ciabatta

### GAMBERI ALLE MANDORLE - 12 -

Almond coated jumbo shrimp, with a spicy Remoulade and sliced mangos

### ANTIPASTO DEL GIORNO - 9 -

Selection of the day

## ZUPPE

### ARAGOSTA - 9 -

Lobster Bisque

### CIOPPINO - 9 -

Zuppa di Pesce - seafood and vegetables

### MINISTRONE - 6 -

Seasonal fresh vegetables and Ditalini pasta

### PASTA E FAGIOLI NINA - 6 -

## INSALATE

### TORRE DI PISA - 8 - SM - 6 -

As tantalizing as the tower! A tower of tomatoes, avocado, onions, artichokes, with a vinaigrette caper dressing

### CESARE - 8 - SM - 6 -

Classic Caesar with local grown cucumbers

### LIANA - 6 -

Mixed greens, tomatoes, cucumber, avocado, wine vinegar, extra virgin olive oil

### POMODORI CAPRESE - 9 - SM - 6 -

Classic Caprese with organic tomatoes, imported Bufalo Mozzarella \* and Basil oil

### STAGIONE ESTIVA (SUMMER) - 8 -

Fresh torn Iceberg lettuce, apples, strawberries, pears, Gorgonzola \* and honey spiced pecans with a citrus honey dressing

### CARMELO - 20 -

Organic spinach, super lump crab meat, shrimp, mushrooms, tomatoes, artichokes, roasted walnuts and Remoulade

### RADICCHIO E PERE - 9 -

Radicchio leaves with caramelized pears, toasted walnuts, and cheese terrine with a citrus extra virgin olive oil dressing

## PASTA

### LASAGNA DI MANZO - 16 - SM - 12 -

Lasagna noodles layered with meat and Bechamel sauce, served with Broccoli mousse

### RAVIOLI D' ARAGOSTA - 20 - SM - 14

Ravioli filled with Lobster, topped with shrimp, artichokes, fresh tomatoes, garlic and basil

### FETTUCINE MARE LUISA - 20 -

Crab meat, clams and shrimp in garlic, cream and a hint of Orvieto secco

### LINGUINE ALLE VONGOLE - 16 -

Fresh Manila or Little Neck clams, garlic and white wine

### PASTA AL SUGO DI VITELLO - 16 -

Spaghetti with spicy veal ragu

### PASTA DI MAIS CON VERDURA TARA - 19

Gluten Free and Vegan corn pasta served with zucchini, roasted garlic, broccoli, summer squash and leeks

### PASTA AL FORNO SICILIANA - 14 -

Baked pasta with tomato sauce, eggplant, Mozzarella, hard boiled eggs and Parmigiano-Reggiano \*

SM 10 -

## SECONDI

### SIGNATURE DISHES

### PASTA AL FORNO SICILIANA - 14 - SM - 10

Baked pasta with tomato sauce, eggplant, Mozzarella, hard boiled eggs and Parmigiano-Reggiano \*

### OSSOBUCO - 29 -

The glorious Italian staple of fork-tender, marrow filled veal shank served over wild mushroom Arborio risotto

### TGOLINE CON POLLO - 20 -

Pasta with grilled chicken, dry sherry cream sauce

### RED SNAPPER MANGO - 26 -

Over Arborio risotto pancake, served with fresh mango

### OSTRICHE ALLO CHAMPAGNE - 19 - SM - 14

Fried oysters with garlic mashed potatoes and roasted onion champagne reduction

### COOKED TABLESIDE

### BISTECCA DIANA - 34 -

Steak Diane - Filet Mignon sautéed lightly in garlic butter, mushrooms, diced tomatoes, onions and brandy served with Fettuccine Alfredo

### FETTUCINE CARBONARA - 20 -

Fettuccine lightly tossed with speck\*\*, mushrooms, Parmigiano and Pecorino cheese \*, pepper and a dash of cream

### VEAL MARSALA - 21 -

Veal Marsala, tender scaloppine, lightly sautéed with sweet Florio Marsala, topped with oyster mushrooms and accompanied with roast potatoes and seasonal vegetables

### GRILLED VEAL TENDERLOIN - 30 -

Served with Shiitake mushrooms, Florio Marsala wine sauce and girelle pasta with tomato sauce

### ARROSTO MISTO - 30 -

Mixed Grill with Colorado Lamb chop, homemade Italian sausage, and Filet of Beef, served with roast potatoes, sweet peas and fresh basil

### COSTOLETTE D' AGNELLO - 34 -

Grilled double Colorado Lamb chops marinated in balsamic, garlic and fresh rosemary, served over lentils and zucchini gratinati

### MEDAGLIONE DI MANZO - 29 -

(8 oz) Grilled Filet of Beef, topped with garlic and cubed tomatoes or Béarnaise Sauce, served with roast potatoes

### POLLO CARMELO - 19 -

Lightly breaded chicken breast sautéed and topped with mushrooms, black olives and garlic herbs, served with fresh vegetables and olive mashed potatoes

### POLLO PARMIGIANA - 19 -

Breaded chicken breast, topped with tomato sauce and Mozzarella, served with spaghetti al dente e pomodoro

### ANATRA AI FICHI - 26 -

Sliced Muscovite Duck Breast with figs, crocchetta di zucchini, Chambord liqueur

### GAMBERI RIPIENI - 26 SMALL - 16 -

Shrimp filled with crab meat, accompanied by seafood Arborio risotto

### BRANZINO - 26 -

Broiled Striped Seabass over a bed of diced tomatoes and olives, parsley, and yellow bell pepper oils, sprinkled with crispy zest of lemon and ravioli fritti

### SOGLIOLA - 27 -

Sautéed Dover Sole spiked with lemon juice, and served with roast potatoes and a seasonal vegetable

### PESCE SPADA AL POMODORO - 28 - SMALL - 18 -

Pacific Sword Fish flanked with Involtini of Eggplant filled with spaghetti and topped with crab meat. One of Carmelo's favorites, growing up in Sicily.

### MELANZANE PARMIGIANA - 16 - (VEGETARIAN)

Breaded eggplant topped with tomato sauce and Mozzarella, served with Pasta al Forno

## CONTORNI - SIDE ORDERS

### CAPELLINI GENOVESE - 6 -

Angel hair pasta with ham, peas, cream and Parmigiano

### ASPARACI - 6 -

Fresh asparagus with garlic and basil

### SPINACI - 6 -

Fresh spinach with garlic and Mozzarella

### FETTUCINE ALFREDO - 6 -

### GRANTURCO - 6 -

Sweet corn in a Parmigiano-Reggiano\* cream

### MACCHERONI E FORMAGGIO - 6 -

Macaroni and cheese

## DOLCI

### PASTRY CART SELECTION - 7 -

COOKED TABLESIDE - 11 - (Per person, minimum two people) Bananas Froster. Crêpes Suzette

### FRESHLY MADE SORBET - 7 -

Ask about today's special flavors

### FRUIT - 7 -

Combination of fresh berries