

ANTIPASTI

ARANCINI *** - 7 -

Baked Golden Orange shaped Rice Balls coated with Breadcrumbs, originating in Sicily in the 10th century; filled with Meat Ragù, Tomato Sauce, mozzarella and Peas.

PIZZA SICILIANA *** - 15 -

Prepared with Tomato Sauce, Fresh Tomatoes, Basil and Mozzarella

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

CARPACCIO DI FILETTO - 12 -

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

MINISTRONE - 7 -

ARAGOSTA - 9 -

Lobster Bisque

TORRE DI PISA - 8 - SMALL - 6 -

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

CESARE - 8 - SMALL - 6 -

Classic Caesar with local grown cucumbers

LIANA - 6 -

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

STAGIONE ESTIVA (SUMMER) - 8 -

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

ZUPPE

LUMACHE MAURO - 10 -

Escargot baked in garlic butter

COZZE - 10 -

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

SALMONE AFFUMICATO - 11 -

Smoked Salmon served with onions, horseradish cream and garlic Ciabatta

CARMELO'S TRIO - 9 -

Bruschetta, spicy veal meatballs and Gnocchi in pesto sauce

ANIPASTO FREDDO - 9 -

Prosciutto, Artichokes, Mortadella**, Cipolline, Parmigiano Reggiano *, Caponata

TUNA TARTARE - 16 -

Sushi grade Tuna with shallots, fresh herbs and toasted Ciabatta

LA MINISTRA DEL GIORNO - 7 -

Soup of the Day

INSALATE

POMODORI CAPRESE - 9 - SMALL - 7 -

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

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 - SMALL - 12 -

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

RAVIOLI D'ARAGOSTA - 20 - SMALL - 14 -

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

FETTUCCINE MARE LUISA - 20 -

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

PENNE DELLA CASA - 22 -

Penne with Crab Claw meat, Sage butter, diced Oyster mushrooms and a touch of garlic

PASTA DI MAIS CON VERDURA TARA - 19 -

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

POTATO GNOCCHI - 18 -

With Veal Ragù or Pesto Sauce

CAPELLINI - 28 - SMALL - 20 -

Angel Hair in a light Black Truffle cream sauce with Parmigiano Reggiano * Add Beef or Grilled Prawns - 39 -

PASTA SEMPLICE - 14 -

Rigatoni, Arugula, roasted Garlic, Scallions, extra virgin olive oil, Orvieto Secco

1 SECONDI

SIGNATURE DISHES

COOKED TABLESIDE

OSSOBUCCO - 29 -

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

RIGATONI CON POLLO - 20 -

Pasta with grilled chicken, mushrooms, and 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

VEAL MARSALA - 22 -

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

GRILLED VEAL TENDERLOIN - 30 -

Served with 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 - SMALL - 16 -

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

BISTECA DIANA - 34 -

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

FETTUCCINE CARBONARA - 20 -

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

POLLO RICOTTA - 19 -

Chicken rolled with Prosciutto and Ricotta over Rigatoni Gratinati

ANATRA AI FICHI - 26 -

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

GAMBERI RIPIENI - 26 SMALL - 18 -

Shrimp filled with crab meat, accompanied by seafood Arborio risotto

BRANZINO SICILIANO - 26 -

Broiled Striped Sea Bass over Sweet Peas Risotto, topped with chopped tomatoes

SOGLIOLA - 27 -

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

PESCE SPADA AL POMODORO - 28 SM - 20

Pacific Sword Fish flanked with Involtini di 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 Spaghetti

CONTORNI - SIDE ORDERS

CAPELLINI GENOVESE - 6 -

Angel hair pasta with ham, peas, cream and Parmigiano

ASPARACI - 6 -

Fresh asparagus with garlic and basil

FETTUCCINE ALFREDO - 6 -

SPINACI - 6 -

Fresh spinach with garlic and Mozzarella

MACCHERONI E FORMAGGIO - 6 -

Macaroni and cheese

DOLCI

SELECTION FROM THE PASTRY CART - 7 -

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

FRESHLY MADE SORBET - 7 -

Ask about today's special flavors

FRUIT - 8 -

Combination of fresh berries

* D.O.P Denominazione di Origine Protetta (Literally translated "Protected Designation of Origin")

** IGP Indicazione Geographica Protetta (Protected Geographical Indication)

*** "Maestro della Cucina" items that Carmelo introduced at the Italian Expo Chef's Competition

We use the best seasonal ingredients, 100% cage-free eggs and local organic produce and dairy whenever possible.