

3 Course Prima Cena Menu

☞ THREE COURSE SMALLER PORTION MENU FOR LIGHT EATERS ☞

SERVED NIGHTLY - FIRST HOUR OF DINING
(THREE COURSES NOT AVAILABLE WITH ANY PROMOTIONAL OFFERS)

First

CHOICE OF MINISTRONE SOUP, INSALATA TUTTI MANGIA OR BRUSCHETTA CAPRESE

Second

CHOICE OF CAPPellini POMODORO OR PENNE ALLA Vodka

Third

CHOICE OF:

MELANZANE AL FORNO

Panko BREADED Eggplant PARMESAN, SCAMORZA CHEESE,
TOMATO SAUCE, CAPPellini PASTA 27

Scallopini di Pollo

Medallions of CHICKEN BREAST, PORCINI MUSHROOMS,
MARSALA WINE SAUCE, YUKON Gold ROASTED POTATOES 29

SALMONE GENOVESE

Grilled Loch Duart SALMON FILET, CREAMY Basil PESTO,
MASCARPONE Whipped POTATOES 32

TONNO

THREE PEPPER SEARED YELLOW FIN TUNA, LEMON HERBED RISOTTO, WASABI CREAM
RED & GREEN KABUKI ROE, ONION-SESAME PONZU, CALABRIAN PEPPER OIL 36

NEW YORK STRIP - U.S.D.A. PRIME

8oz MANHATTAN CUT
THREE PEPPERCORN Rubbed, Grilled ASPARAGUS, Cippolini ONIONS,
ROASTED YUKON Gold POTATOES 39

☞ FOR ENTREES A LA CARTE SUBTRACT \$10 ☞

TuttiManzia

ITALIAN GRILL

Seasonal Tasting Menu

Available ALA CARTE
FOR A THREE COURSE OPTION - Add 20 TO ENTRÉE

Primi

INSALATA di INVERNO

Wild ARUGULA, MICRO GREENS, ROASTED AND SPICED BUTTERNUT SQUASH, GOAT CHEESE,
POACHED CRANBERRIES, APPLE CIDER, WALNUT VINAIGRETTE 13

Ravioli di ZUCCA

Jumbo Pumpkin Ravioli, ORANGE FENNEL MADEIRA CREAM, CRISPY YAMS 12.5

Entrée

SUGO di CONIGLIO

Rabbit RAQU, CRIMINI MUSHROOMS, SHAVED PECORINO, CAMPANELLE PASTA, ORANGE GREMOLATA 24

PECSE SPADA ARROSTO

SMOKED PAPRIKA RUBBED SWORDFISH, GRILLED ASPARAGUS, SAUTÉED SPINACH,
MUSHROOM TORTELLONI IN BROWN BUTTER SAUCE 34

MANZO BRASATO

BONELESS BRAISED SHORT RIB, BALSAMIC GLAZE, ROASTED GARLIC PARSNIP PURÉE,
NATURAL AU JUS, RAINBOW CARROT AND ROSEMARY CONFETTI 29

Dolce

TORTA di FORMAGGIO

CRANBERRY CHEESE CAKE, SHORTBREAD COCOA COOKIE CRUST,
BERRY COULIS 9.5

TORRE di ZUCCA E MELA

WARM PUMPKIN SPICED CAKE, CARAMELIZED APPLES,
AMARETTO CARAMEL SAUCE, GINGER WHIPPED CREAM 10

Primi

BRUSCHETTA

Grilled Trio of Thick-Cut Filone Bread; Traditional Tomato Concasse with Grana Padana Cheese, Wild Mushrooms with Truffle Oil, Sweet Vidalia Onion Jam with Gorgonzola & Walnuts 10.5

CALAMARI FRITTO

Fried Calamari Served with Two Dipping Sauces: Calabrian Pepper Aioli & Tomato Basil Purée 13.5

CARPACCIO

Thinly Sliced Filet Mignon, Arugula, Lemon-Shallot Vinaigrette, Whole Grain Mustard, Shaved Grana Padana 14

COZZE E VONGOLE AL VAPORE

PEI Mussels, Manila Clams, Saffron, White Wine Herb Sauce, Coppa Ham Confetti 13.5

PROSCIUTTO E BURRATA

Prosciutto Di Parma, Creamy Burrata Cheese, Heirloom Tomatoes, Basil Oil 12.5

TONNO CRUDO

Diced Yellow Fin Tuna Sashimi, Avocado, Orange-Chili Ginger Sauce, Ponzu Sauce, Wonton Wisps 14.5

SALUMI

Artisan Cured Meats: Parma Prosciutto, Soppressata, Coppa Ham
Italian Cheese: Scamorza, Taleggio, Parmigiana Reggiano

Also Includes: Housemade Pickles, Seasonal Mostardo, Grilled Ciabatta & Cured Olives 16.5

Insalate e Zuppe

INSALATA TUTTI MANGIA

Mixed Field Greens, Roma Tomatoes, Diced Cucumbers, Balsamic Herb Vinaigrette, Shaved Asiago Cheese 8.5

INSALATA CAESAR

Whole Leaf Romaine Hearts, Caesar Dressing, Parmesan Panacotta, Ciabatta Crostini 10.5
(Imported White Anchovies on Request 2.5)

INSALATA CASA CUNEO

Butter Lettuce Wedge, Steak House Gorgonzola Dressing, Applewood Bacon, Tomatoes, Pickled Red Onions, Balsamic Syrup 11.5

INSALATA di PERE

Romaine, Arugula, Fresh Basil, Bosc Pears, Candied Pecans, Pt Reyes Bleu Cheese, Cranberries, Honey Lime Vinaigrette 12.5

ZUPPA

Minestrone - Vegetable Stock, Garden Vegetables, White Beans, Pasta 8.5

Del Giorno - Chef's Creation 10

Paste e Risotto

(GLUTEN FREE PASTA AVAILABLE UPON REQUEST - add 3)

PAPPARDELLE

FLAT RIBBON PASTA, TUSCAN BEEF RAGU, SHAVED REGGIANO, GREMOLATA 21

FETTUCCINE

ITALIAN SAUSAGE, MUSHROOMS, ROASTED GARLIC, PECORINO, SAGE, TRUFFLE OIL 22

LASAGNE

GROUND BEEF, ITALIAN SAUSAGE, RICOTTA CHEESE, MOZZARELLA, MARINARA, BÉCHAMEL 19.5

Ravioli di ZUCCA

JUMBO PUMPKIN RAVIOLI, ORANGE FENNEL MADEIRA CREAM, CRISPY YAMS 22.5

ORECCHIETTE

MARINATED CHICKEN, SPINACH, MUSHROOMS, ROMANO CREAM, CARPACCIO OF PROSCIUTTO 23

LINGUINE

SHRIMP, SEA SCALLOPS, TOMATOES, CARAMELIZED RED ONION, GARLIC CREAM 27

RISOTTO

ARBORIO RICE, WILD MUSHROOMS, SHERRY WINE, TRUFFLE OIL 22

Pesce

SALMONE ARROSTO

PAN ROASTED LOCH DUART SALMON, TOASTED ALMOND COUS COUS,
TOMATO-BUTTER SAFFRON BROTH, BABY SPINACH 28.5

PESCE BIANCO

OVEN ROASTED "BARRAMUNDI" SEABASS, BAKED SLICED RED-SKIN POTATOES,
OVEN-DRIED ROMA TOMATOES, ASSORTED MUSHROOMS,
LEMON-MARSALA WINE SAUCE 29.5

ZUPPA di PESCE

CIOPPINO STYLE SEAFOOD STEW; JUMBO SHRIMP, FISH, CLAMS, SCALLOPS,
MUSSELS, CALAMARI, TOMATOES, ROASTED PEPPERS, GARLIC TOAST 30

Carne

Rosti di Pollo

ROASTED, SEMI-BONELESS "MARY'S FARMS" HALF CHICKEN, VERNACCIA WHITE WINE TRUFFLE SAUCE,
ROASTED YUKON GOLD POTATOES, SAUTÉED ARUGULA 27.5

OSSO BUCO

VEAL SHANK, NATURAL JUS, WILD FORREST MUSHROOMS, PARMESAN POLENTA, GREMOLATA 32

COSTOLA di MAIALE

ROASTED PRIME DOUBLE CUT PORK CHOP, PECK SEASONING,
MASCARPONE WHIPPED POTATOES, TEA LEAF AND FIG MOSTARDO 29

LOMBATINE di AGNELLO

GRILLED NEW ZEALAND RACK OF LAMB, CHIVE-GOAT CHEESE WHIPPED POTATOES,
PARMESAN TOMATO, MINTED RED WINE DEMI-GLAZE 35

Bistecca

☞ ALL CUTS ARE AGED MINIMUM OF 28 DAYS TO ENSURE THE MOST TENDER CUT ☞

YOUR SELECTION INCLUDES CHOICE OF ONE COMPLIMENTARY SIDE FROM OUR CONTORNI MENU BELOW,
PLUS OPTIONAL CRUST AND SAUCE

STERLING FILET MIGNON

8oz - 38

MEYER FARM RIBEYE

14oz - 43

NEW YORK STRIP - U.S.D.A. PRIME

12oz - 44

CHEF RECOMMENDS: RARE - COOL RED CENTER, MEDIUM RARE - WARM RED CENTER OR MEDIUM - WARM PINK CENTER

☞ LARGER CUTS AVAILABLE UPON REQUEST ☞

Contorni

GRILLED ASPARAGUS, BUTTER, REGGIANO, GREMOLATA 8.5

WILTED SPINACH, E.V.O.O. GARLIC CHIPS 7.5

SAUTÉED WILD MUSHROOMS, SHERRY WINE 7.5

PARMESAN CREAMED CORN 8.5

JULIENNE FRIES, PARMESAN, GARLIC, PARSLEY 6.5

ROASTED YUKON GOLD POTATOES 7

ROASTED GARLIC WHIPPED POTATOES 7.5

TRUFFLED GEMELLI MAC & CHEESE 9.5

Crusts

THREE PEPPERCORN, PORCINI MUSHROOM,
SMOKED SEA SALT

Sauces

COGNAC-PEPPERCORN, BRANDY-GORGONZOLA,
ROASTED GARLIC-RED WINE