

JONATHAN'S
R I S T O R A N T E

ANTIPASTI

Insalata di Caprino

baby arugula, Campari tomatoes, goat cheese, lemon vinaigrette 8

Insalata Romana

baby arugula, vine tomato, fennel, onions, cucumber, shaved parmigiano 9

Insalata Invernale

grilled zucchini, beets, gorgonzola, spiced walnuts, arugula, balsamic drizzle 9.50

Calamari Fritti

Fried baby calamari with spicy mayo and tomato sauce 10

Fritto di Carciofini

sautéed baby artichokes with basil oil 12

Polpette di Granchio

Maryland Crab Cakes, fennel and tomato salad, lemon tartar 13

Mozzarella di Bufala

campari tomatoes, baby arugula, basil pesto 12

Risotto con Funghi

wild mix mushroom risotto with truffle oil 11

Gamberi e Carciofini

sautéed shrimp and baby artichokes with pesto sauce 14

HOMEMADE PASTA

Pumpkin Ravioli with Butter & Sage, Parmigiano, Amaretto Cookie Dust 17

Fettuccine alla Bolognese 19

Homemade Gnocchi with Black Truffle Butter, Sweet Peas, Pancetta 18

Linguine with Broccoli Rabe and Sweet Luganica Sausage 19

Spaghettoni with Wild Mix Mushrooms, Tiger Shrimp and Tomatoes 20

**All Pasta dishes can also be done as an appetizer*

CARNI E PESCI

Polletto al Mattone

half free range chicken topped with Tuscan herbs and own juices 21

Gamberi alla Griglia

grilled tiger shrimp served with fregola salad, french string beans, pesto sauce 23

Salmone Arrosto

roasted salmon, horseradish cream sauce and baby root vegetables 25

Risotto con Capesante

organic sea scallops served over champagne and sweet pea risotto 26

Pescespada

grilled swordfish with a lemon/thyme/roasted tomato sauce, broccoli rabe, fregola salad 26

Tonno con Avocado*

blackened yellow fin tuna, tomato and avocado compote, escarole and polenta cake 28

Costoletta di Maiale

thinly pounded double cut pork chop, roasted potatoes, artichokes, cipolline onions 25

Agnello al Barolo

braised lamb shank with Barolo sauce served with mashed potato and asparagus 28

Bistecca alla Griglia

*black angus NY shell steak served with green peppercorn sauce,
rosemary roasted potatoes, and french string beans 36*

Sharing of any Main Course \$6

CONTORNI

Tuscan Rosemary Potatoes

Mashed Potatoes

5

Escarole

French String Beans

6

Steamed Asparagus

Broccoli Rabe

7

**This menu item can be cooked to order*

*Consuming raw or undercooked meats, fish, shellfish or fresh shell
eggs may increase your risk of food-borne illness, especially if you
have certain medical conditions.*