

per *Stuzzicare*

DANIELE BALIANI
CHEF DE CUISINE

- La CrOsta* . . . "ELEPHANT EAR, WALKING"...FLATBREAD PIZZETTA WITH TOMATO & BASIL...9.00
- InSalate* . . . PRIMAVERA OF MAINE CRAB, ASPARAGUS, & MUSTARD GREENS.ON CRISPY FILO...10.00
- . . . ALL CELERY CAESAR WITH THIN SLICES OF PECORINO TOSCANO & A CELERY AIOLI...9.00
- . . . PIGNOLI CURED SALMON "PROSCIUTTO", FENNEL SHAVINGS & WALNUT.CURLS...10.00
- Pignoli Misto* . . . A BASKET OF FRITTERS... SHRIMP, MUSSELS, & ZUCCHINI WITH A FRA DIAVOLO DIP...10.00
- Polenta dalla Sala* . . . BRUSCHETTA OF SOFT POLENTA WITH SEARED SCALLOPS & SPICY TOMATOES ...10.00
- Pioggia di Antipasti* . . . DAILY SELECTION FROM OUR ANTIPASTO TABLE...10.00

PriMi

- Minestra* . . . MINESTRONE ALLA MILANESE...LATE SUMMER VEGETABLES IN A SAFFRON TOMATO BROTH...9.00
- Ravioli* . . . RAVIOLI OF GORGONZOLA DOLCE WITH ROASTED PEACHES & A PISTACHIO PESTO...12.00/ 20.00
- Spaghelli* . . . RAJIV'S CURRY SPAGHETTI ...WITH SLIVERS OF CAPON, PINENUTS, & GOLDEN RAISINS ...12.00/20.00
- Pasta all'uovo* . . . SAGE FETTUCINE TOSSED WITH ROASTED WILD MUSHROOMS & A TRUFFLE FONDUTA ...12.00/20.00
- Pasta Secca* . . . MY MOM'S RIGATONI ALLA BOLOGNESE...A CLASSIC...12.00/20.00
- Gnocchi* . . . GNOCCHI ON A PERSIAN "CARPET"...DATES, SPICY PEPPERS, & GOLDEN CARDAMON BROTH.12.00/20.00
- Risotto* . . . RISOTTO OF PARSELY WITH COCKLES, MAINE SHRIMP & CALAMARI ...12.00/20.00
- . . . SWEET ONION RISOTTO WITH ROASTED QUAIL & CRISPY ONION RINGS ...12.00/20.00

SecOndi

- Pesce* . . . BASS IN PURGATORY... COOKED IN A POUCH WITH BAY LEAVES & WHITE WINE...24.00
- . . . "SPIEDINO"...GRILLED SWORDFISH, SPICY SAUSAGE & PLUMS ON COUS-COUS SALAD ...23.00
- Crostacei* . . . PAN ROASTED LOBSTER, GARLICKY FAVA SAUCE & FRESH WHITE ASPARAGUS...26.00
- Pollame* . . . BAKED "FRIED" CHICKEN ROASTED PEARS, YUKON GOLDS, & WILTED WATERCRESS...22.00
- Carne* . . . LAMB STEW ABRUZZESE...ROASTED ARTICHOKE & CARAMELIZED LEMONS ...24.00
- Bistecca* . . . VEAL PORTERHOUSE CHOP WITH SEARED SHITAKES, OLIVE OIL MASH & BEANS...26.00
- Dalla Rosticceria* . . . ROAST TENDERLOIN OF BEEF WITH CHESTNUTS, SWEET POTATO & TENDRILS ...28.00
- Formaggi* . . . "THE BIG CHEESES": REGGIANO, TALEGGIO, GORGONZOLA & A GLASS OF AGED PORT...12.00

ADDITIONAL CICCIO BREAD...3.50

Private Dining Room Available

LMNOP Bakery Hours: Mon-Fri, 7:30 am-7:00 pm; Sat, 7:30 am-5:30 pm

We welcome the AMERICAN EXPRESS CARD and all other major credit cards.