Empire Antipasto (For Two)- Prosciutto with Roasted Figs and Parmigiano, Sweet Soppressata, Homemade Mozzarella with Fresh Tomatoes, Purple Basil and Native Corn, Roasted Red Peppers Wrapped with Fresh White Anchovies 18

Appetizers
Nana’s Meatball Soup 6
Leek and Cabbage Soup with Sweet Corn And Herb Salad 6
Pan Seared Foie Gras With Crostini and Roasted Rainier Cherries 18
Fried Calamari with Spicy Pumpkin Seed Sauce 10
Fried Sugar Snap Peas with Bagna Cauda Dipping Sauce 7
Fried Creamy Polenta with Four Cheeses and Sauce “Sciuie-Sciuie” 9
Crispy Chicken “Stecchi” with Spicy Peanut Sauce 9
Shrimp “Stecchi” with Spicy Sesame Sauce 13
Steamed Littlenecks in Aromatic Broth with Garlic, Crème Fraîche and Pernod (for two) 13
Seared Beef Tenderloin Salad with Organic Greens, Roasted Red Onions and Parmigiano 16
Empire French Fries with Lemony Mayonnaise 6
Steamed Artichoke with Cool Mediterranean Salsa 9
Organic Mixed Green Salad with Balsamic Vinaigrette 9
Warm Salmon atop Frisée with Green Lentils and Wedged Avocado-Grapefruit Dressing 12
Cheese Fondue for Two with Garlic Crostini 10
Pizza Margherita 14
Pizza Bianco with Baby Arugula and Shaved Parmigiano 16

Pastas
Spaghetti Bolognese with Parmigiano and Fresh Herbs 15
Rigatoni with Eggplant, Tomato and Ricotta Salata 15
Farfalle with Prosciutto, Parsley Pesto and Pecorino Romano 15
Roasted Crespelle with Portobello Mushrooms, Four Cheeses and Sauce “Sciuie-Sciuie” 15
Spaghetti Carbonara with Fresh Black Summer Truffles, Fried Egg and Parmigiano 25

Entrées
Double Marinated Half Chicken with Preserved Lemons, Herbs, Crispy Potato Torta, Roasted Red Onions and Baby Greens 21
Seared Scallop Gratin with Caramelized Onions and Sautéed Asparagus 25
Nicole Salad- Seared Fresh Tuna, Hard Boiled Egg, Marinated Asparagus, Sesame Potato Salad and Olives on a Bed of Mixed Greens with Garlicky Vinaigrette 21
Rosticiana- Empire’s Sweet Sausage and Pork Loin Sauté with Creamy Polenta and Cool Green Bean Salad 21
Center Cut Beef Tenderloin with a Chicken Liver Pâté Thimble, Fresh Fava Beans and Herbed Pappardelle 30
Fresh Cod and Summer Vegetables “en Papillote” with Creamy Polenta 23
Brodetto- Empire’s Fisherman Stew with Hake, Jumbo Florida Shrimp, Sea Scallops, Calamari and Littlenecks in a Spicy Aromatic Broth 28
Roasted Weisswurst with Homemade Sauerkraut, Dijon Mustard and Empire Fries 21
Roasted Cabbage Stuffed with Portobello Mushrooms, Carrots and Caramelized Onions, Served with “Sciuie-Sciuie” and Crispy Griddled Potato Torta 19
Crab Duo- Pan Fried Soft Shell Crab with a Crispy Crab and Potato “Rosti” Cake Served with Mixed Greens, Avocado Salad and Spicy Roasted Red Pepper Rouille 24
Oven Roasted Salmon with Lemony Risotto Cake, Baby Arugula Salad and Salmon Caviar 26
Roasted Chicken Breast wrapped in Smokehouse Bacon with Braised Endive and Herbed Potatoes 21
Griddled Delmonico with Onion Crema, Roasted Red Peppers, Crispy Potato Torta and Baby Greens 30
Roasted Pork Tenderloin “Rotolo” with Pan Drippings, Roasted Potato, Prosciutto and Mixed Greens 24
Griddled Flank Steak with Empire Fries and Fresh Avocado Salad 21

A 20% gratuity will be added to parties of eight or more. Please tell us about any time restrictions when ordering.

FOOD ALLERGIES? PLEASE NOTIFY YOUR SERVER IMMEDIATELY!!
Desserts-
Lavender Panna Cotta with Pistachio Broyage, Whipped Cream and Fresh Strawberries 7
Deep Chocolate Pot-de-Crème with Whipped Cream and Carmela’s Torchetta 7

Made to Order (Please order with Dinner)
Empire’s Summer Fruit Pie-Roasted Peaches, Blueberries and Gooseberries, layered with a Flaky Pastry Crust and Sweetened Mascarpone Cream 8
Roasted Cherry Tart with Bitter Chocolate Sauce and Whipped Cream 8
Fresh Strawberry Cake, scented with Grappa and served with Cool Roasted Rhubarb and Sweetened Mascarpone Cream 8
Lemon Meringue Crepes with Roasted Rhubarb and Vanilla Custard Sauce 8
Chocolate-filled Caramelized Bombolonicci with Custard Sauce, Fresh Orange and Whipped Cream 8
Brown Sugar Tart with Fresh Rhubarb Fool and Vanilla Custard Sauce 8
Lavender –Blueberry “Cocktail” with Vanilla Sponge Cake and Tiger Lily Flower Custard 8
Fresh Banana Cream Shortcake with Salty Peanut Crunch and Caramel Sauce 8
Fresh Gooseberry Cobbler with Honey Cinnamon Ice Cream 8

Dessert Wine
By the Glass
1992 Lungarotti Vin Santo 5.75 1993 Castelgreve Vin Santo del Chianti Classico 6.25
By the Half Bottle
1997 Domaine de Coyeaux Muscat de Beaumes de Venise 27
1996 Chateau la Rame Sainte Croix du Mont 28

Coffee
Illy Espresso (normale or decaffeinated) 2.50
Illy Double Espresso (normale or decaffeinated) 3.50
Illy Cappuccino (normale or decaffeinated) 3.00
Illy Caffe Latte (normale or decaffeinated) 3.00
Barista Blend 1.50
Empire Blend (decaffeinated) 1.50

Teas by the Pot
Black Tea – Green Tea
Tealuxe Pear and Pomegranate 3.50
Tealuxe Blue Flower Earl Grey 3.50
Tealuxe Darjeeling 2nd Flush Makaibari 3.50
Tealuxe Moroccan Green Mint 3.50
Tealuxe Yunnan TGFOP 3.50
Tealuxe Japanese Sencha 3.50
Grace Rare Teas Before the Rain Jasmine 3.50
Betjeman and Barton Assam Greenwood 2.50
Betjeman and Barton Testa Valley 2.50
Eastern Shore Tea Co. Passionfruit 2.50
Tealuxe Vienna Opera Ball 3.50
Tealuxe Monk’s Blend 3.50
Mariage Freres Vanille des Illes 3.50
Mariage Freres Eros 3.50
Mariage Freres Casablanca 3.50
Kusmi-Tea Troika Genuine 3.50
Kusmi-Tea Bouquet of Flowers 3.50
Kusmi-Tea Samovar 3.50
Eastern Shore Tea Co. Black Raven 2.50
Eastern Shore Tea Co. Pomegranate 2.50

Herbals, Decafs and Chais
Tealuxe Decaf English Breakfast 3.50
Tealuxe Masala Chai 3.50
Tealuxe Chamomile 3.50
Celestial Seasonings Peppermint 1.50
Tealuxe Verveine Citrus (blend) 3.50
Tealuxe Rose Hip Bouquet 3.50
Celestial Seasonings Chamomile 1.50

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