Layered Portobello with Fresh Mozzarella & Grilled Mushrooms - $1.50

Terrific of Hudson Valley Duck Egg Quiche with Garden Salad & Grilled Mushrooms - $4.50

Fresh Artichoke & Portobello Gratin w/ Marsala Cream, Tomato Cream & Romano Crisp - $7.95

Chef's Eclat de Napes Serve with Flash-fried Zucchini Fries, "Maison" Sauce

Grilled Calamari & Papaya Shrimp with Hot Cherry Pepper or Nuovo Tomato Sauce - $20.50

Maryland Crab Cake with Spicy Cherry Peppers & Pickled Onion Peppers - $18.95

Escarole served with Portobello Mushrooms in a Romano Parmesan Sauce - $16.00

Sichuan Hot & Spicy Beef Spicy - $12.50

Jumbo Langoustine Tail Sautéed with Fresh Herbs - $15.95

Grilled Portobello with Tomato, Sun-dried Tomato Pesto, Roasted Garlic, Fresh Mozzarella & Seasoned Peas... - $21.50

Nuovo Lobster Bisque with Caper Cream and Fresh Mixed Greens - $17.50

Caesar Salad - Romaine, Shaved Parmesan, Shredded Parsley & Caesar Punzente - $20.00

Baby Spinach Salad with Fresh Pomegranate, Goat Cheese, Honey Balsamic Vinaigrette - $18.00

Roasted Chopped Sweet Potato, Black Beans, Pico de Gallo, Goat Cheese, Imported Feta with Avocado Cream Confit - $14.50

Mozzarella with Water Chestnuts Served with Fresh Pickled Peppers & Roasted Red Pepper - $16.50

Caponata with Spiced Honey Glazed Toasted Pesto Pine Nut Bruschetta - $12.50

Sagrantino salad - Spicy Roasted Red Peppers, Goat Cheese, Crunchy Carrots... - $17.50

NUOVO Cafe
SALADS

Caesar Salad  of Chopped Romaine, Shaved Parmigiano & Fennel Focaccia Croutons  $6.50

Baby Spinach   with Shiitake Mushrooms, Crisp Bacon, Bermuda Onion & Gorgonzola in Roasted Shallot Vinaigrette  $6.75

Nuovo Chopped Salad  Tomato, Cucumber, Asparagus, Snap Peas, Red Onion, Imported Feta with Aged Sherry Vinaigrette  $6.50

Arugula with Warm Goat Cheese  with Toasted Pecans & Aged Balsamic  $7.50

Boston Bibb with Delicious Apples  Gorgonzola & Black Walnuts  $7.00

Aegean Salad  Vine-Ripened Tomatoes, Cucumber, Vidalia Onion, Sweet Peppers, Kalamata Olives, Imported Feta Cheese & Dimitri’s Dressing  $7.50
**PASTA**

**Lobster Ravioli** with Sweet Lobster Cream, Lobster Half Tail & Narragansett Succotash $22.95

**Linguine with “Twenty Littlenecks”** Pinot Grigio, Pepper Flakes, Toasted Garlic & Savory Herb Beurre Blanc $19.95

**Lemon Risotto with Pan-Caramelized Sea Scallops** Lemon and Parsley $18.95

**Roasted Garlic & Potato Gnocchi** with Seared Tenderloin Tips, Cremini Mushrooms, Pearl Onions & Bourguignon Sauce $20.95

**Vegetable Lasagna** with Zucchini, Sweet Peppers, Eggplant, Spinach, Sundried Tomatoes, Imported Cheeses & Tomato Sauce $17.95

**Penne with Fire-Roasted Tomatoes** Fresh Herbs, Extra Virgin Olive Oil & Pecorino-Romano $15.95

**Handcut Fettuccine with Chicken Breast** Fresh Summer Vegetables & Basil-Scented, Lemongrass-Tomato Cream $18.50

**Penne with Shrimp & Chicken Breast** Marinated Artichoke Hearts, Fire-Roasted Peppers and Tomatoes, Preserved Lemon & San Marzano Tomato Sauce $21.95

**Saltimbocca-Stuffed Rigatoni** Baked with Veal, Prosciutto, Portobello Mushroom, Mozzarella & Sage Filling, Porcini-Marsala Sauce & Tre Colore Sauté $20.95

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**NUOVO RANCH**

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<thead>
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<tbody>
<tr>
<td>Black Angus 14 oz. Sirloin</td>
<td>$25.50</td>
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<tr>
<td>Black Angus 24 oz. Porterhouse</td>
<td>$31.50</td>
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<tr>
<td>16 oz. Pork Porterhouse Steak</td>
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<tr>
<td>12 oz. Provinci Veal Chop</td>
<td>$29.50</td>
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<tr>
<td>Twin 12 oz. Denver Lamb Chops</td>
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**All Above Include Your Choice of Two Sides**

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<tbody>
<tr>
<td>Steak Fries</td>
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<td>Sweet Potato Flan</td>
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<tr>
<td>Penne Marinara</td>
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<td>Parmesan-Stuffed Potato</td>
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<tr>
<td>Jasmine Rice</td>
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<tr>
<td>Mashed Potatoes</td>
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<tr>
<td>Rockefeller Creamed Spinach</td>
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<tr>
<td>Asparagus</td>
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<tr>
<td>Collard Greens</td>
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<tr>
<td>Onion Rings</td>
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<tr>
<td>Broccoli</td>
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<tr>
<td>Sauteed Portobello &amp; Onions</td>
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Main Courses

Hudson Valley Duck Breast with Pickled Washington Cherries, Polenta Cake, Glazed Summer Vegetables & Thyme Oil $24.50

Statler Chicken Breast with Salmi Sauce, Honey-Glazed Carrots & Sweet Onion-Mashed Potatoes $18.50

Grilled Filet Mignon Bordelaise with Potato Gratin, Sautéed Spinach, Boursin Cheese & Portobello Mushroom $27.50

Six-Hour Lamb Shank with San Marzano Tomatoes and Orzo $19.95

Broken Arrow Ranch Wild Antelope Filet with Gingered Scollopine, Poire William Sauce, Soft Pecan Polenta & Creamed Leeks $32.50

Roast Rack of Lamb with Goat Cheese-Macadamia Nut Crust, Carrot-Mushroom Timbale, Asparagus and Thyme-Mashed Yukon Gold Potatoes $29.95

Roast Veal Ribeye with Gingered Shiitake Gremoulade, Root Vegetables, Stir-Fried Pea Shoots and Japanese Plum Wine Sauce $29.95

Chicken Scaloppine with Lemon-Fine Herb Reduction Sauce, Sugar Snap Peas & Parsleyed New Potatoes $18.50

Bourbon-Marinated Pork Mignon with Maple Mustard Sauce, Green Peppercorns, Collard Greens and Sweet Potato Fricassee $20.50

Ginger-Crusted Salmon with Key-Lime Beurre Blanc, Jasmine Rice, Carrots, Asparagus & Pinot Syrup $21.95

Ahi Tuna Teriyaki Pan-Seared “Rare” with Vegetable Sushi, Seaweed Salad & Japanese Condiments $24.95

Bouillabaisse of Lobster, Shrimp, Littlenecks, Scallops, Calamari, Kita Mussels & Fish with Pesto Bruschetta $23.95 Over Linguine $25.95

Dover Sole Meunière with Rockefeller Creamed Spinach and Parsleyed Creamer Potatoes *Market*

Grilled Swordfish with Lemon Beurre Blanc, Tomato-Basil Compote, Yukon Gold Mashed Potatoes & Steamed Broccoli $25.50

Timothy J. Kelly, Executive Chef & Michael S. Weber, Sous Chef

Food items raw or partially cooked can increase your risk of food born illness. Consumers who are especially vulnerable to food borne illness should only eat thoroughly cooked seafood and other food from animals.
Dessert

Strawberry Pavlova
Passion Fruit Meringue • Fresh Strawberries • Guava Chantilly
Kumquat Syrup • Tangerine Creamsicle Ice Cream
$8.25

WaterFire
Barnaby’s Art Transcends into NUOVO Confection with Truffles, Fruit Flavors & Fire
$10.50

Chiquita
Fostered Banana • Butterscotch Cream
Banana Cake • Vanilla Ice Cream
$7.50

Nuovo Sundae
Vanilla, Dark & White Chocolate • Macadamia Ice Creams
Dark Chocolate Brownie • Hot Fudge • Chantilly Cream
Florentine Cone • Sugar Fancies
$7.50

Fruit Sushi For Two
Coconut-Jasmine Rice Maki • Asian Pear-Mango Slaw
Ginger Ice Cream, Mango Sorbet & Citrus Siemfredo
Candied Pink Ginger • Vanilla Balsamic Dipping Sauce
$15.95

Amaretto & Chocolate Cheesecake
Chocolate Crust • Glazed Apricots • Chocolate Truffles
Apricot-Caramel Sauce • Almond Spikes
$8.95

Crème Brûlée
Tahitian Vanilla-Scented Custard
Bittersweet Chocolate Ganache • Fresh Raspberries
$8.00

Pot O’ Mousse
Dark & White Chocolate Mousses in Chocolate “Pot”
Mango, Raspberry & Chocolate Sauces
Cappuccino Tiramisu Ice Cream
$8.95

Brain Freeze
A Freshly Made Selection of Ice Creams & Sorbets
$6.50

Crystal Bowl
Seasonal Fruit • Housemade Sorbet
$8.00