



colina

35 EAST 18TH NEW YORK CITY

primi

ditti bruciati

prince edward island mussels, manila & razor clams

fritto misto del giorno

fegato grasso d'anatra

grilled foie gras, serrano ham & cured vidalia onions (supp. \$10)

pizza colina

layered pizza with prosciutto, nicoise olives, fontina, robiola & herbs

moleche ala griglia

grilled soft shells, anchovies, pepperonata & radicchio

crostini di granchio

grilled bread topped with dungeness crab, peppers & rocket

stecchi genovesi fritti

sweetbread skewers

pasta e minestra

minestrone genovese

pesto & spring vegetable soup

pasta al forno

red & white chard, tube pasta, cream, wild mushrooms, artichokes & tallegio

pappardelle con funghi selvatici e aglio fresco

fresh pasta strips tossed with wild mushrooms, favas & new season garlic

spaghetti con fiori di zucca

squash blossoms, zucchini, roasted cherry tomatoes & spring carrots

trecce con aragosta

rolled pasta, roasted lobster sauce & maine lobster (supp. \$10)

ravioli

beef cheek stew filled ravioli ~ abruzzo red wine & beef sauce

secondi

pesce al forno

daily selection of wood oven roasted fish & lobster

aragosta al forno

pesto roasted Maine lobster (supp. \$10)

bistecca alla fiorentina

florentine style porterhouse steak from the grill with spinach (supp. \$10)

pollame della rosticceria

daily selection of spit roasted fowl

carne alla griglia

daily selection of wood grilled meats

dolce

seasonal desserts, fruits & cookies

formaggi

selected cheeses (supp. \$10)

PREZZO FISSO \$50

CHEF'S TASTING MENU \$75



MAY ~ 1999

LA CUCINA

DELLA LIGURIA

antipasto

ciuppin

rich seafood bisque

primi

frisceu

fish & vegetable fritters

farinata

chick pea crepes

sardeaira

flat tart of tomatoes, olives, onions & anchovies

minestre

pansotti con tocco di noce

ravioli with walnut pesto

barbajouan

niçois fried ravioli

trenette

ligurian style linguine

secondi

coniglio con olive e carciofi

rabbit with olives

tonno in scia ciappa

breaded tuna steak

branzino con patate e alloro

sea bass with potatoes & bay laurel

dolce

beignet de carnival

carnival fritters

pandolce antica

genoise style panettone

tart au citron

lemon tart

gateau aux noix, meil e ricotta

walnut cake with honey & ricotta

\$60

WITH 5 WINES \$85

