Cramini!

Fine Italian Dining

115 Broadway
New York, NY 10003
**APPETIZERS**

_Crusted Shrimp and Smoke Paprika Crustini_ $6
Pan seared roasted garlic and shallot crusted shrimp and smoked paprika crustini, served with a green tomato.

_Stuffed Mushrooms_ $4
Crimini mushrooms stuffed with a black fig ricotta and cracked peppercorns, topped with smoked mozzarella.

_Stuffed Artichoke_ $5
Fresh steamed artichoke stuffed with smoked salmon and garnished with a red onion relish.

_Veal Dumplings_ $5
Sɵmolina and veal dumplings on a fresh bed of wilted spinach topped with a red wine, butter and shallot sauce.

_Mussels Posillipo_ $9
Steamed mussels sautéed in a white wine, fish stock and marinara sauce.

_Onion and Pancetta skewers_ $6
Thick slices of pancetta and onions arranged on wooden bamboo skewers.
**SOUPS**

- **Garlic and Tomato**  
  $3 cup  $4.50 bowl  
  Roasted garlic and sun-dried tomato soup in a thin vegetable broth.

- **Green Gaspacho**  
  $4 cup  $5.50 bowl  
  Fresh spinach and lambs quarters blanched in vegetable stock with a zesty citrus whipped ricotta.

**SALADS**

- **Insalata D’Lacca**  
  $6.50  
  Roasted red, yellow and green pepper with grilled eggplant, zucchini and summer squash, all topped over mesclun greens tossed in a balsamic vinaigrette.

- **Caprese Salad**  
  $5  
  Fresh mozzarella, tomato and basil drizzled with extra virgin olive oil and a balsamic reduction.
<table>
<thead>
<tr>
<th>ENTRÉES</th>
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<tbody>
<tr>
<td>Papredell Baked Pasta</td>
<td>$12</td>
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<tr>
<td>Spicy Arbiada tomato sauce with fresh Parmesan and mozzarella cheese.</td>
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<tr>
<td>Veal Marsala</td>
<td>$16</td>
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<tr>
<td>Pan seared veal scallopini with sautéed crimini mushrooms, shallots and garlic in a marsala wine veal broth reduction sauce over a bed of fettuccini.</td>
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<tr>
<td>Meat Trio Lasagna</td>
<td>$14</td>
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<tr>
<td>Pan seared eggplant with ground pork, beef and veal topped with fresh smoked mozzarella.</td>
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<tr>
<td>Chicken Piccata</td>
<td>$13.50</td>
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<tr>
<td>A parsnip and saffron puree with steamed broccoli and cauliflower.</td>
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<tr>
<td>Fettuccine Alfredo</td>
<td>$13</td>
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<tr>
<td>Fresh homemade egg noodles served with a sauce of butter, cream and Parmigiano-Reggiano cheese.</td>
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<tr>
<td>Penne Alla Vodka</td>
<td>$12</td>
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<td>A distinctive tomato sauce accented with vodka and made velvety with heavy cream.</td>
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</tbody>
</table>
Trenette ai Pesto  $13.50
Trenette pasta sautéed in a sauce of homemade pesto of basil, garlic, olive oil and pine nuts, topped with Parmigiano-Reggiano cheese.

Red Snapper Livornesa  $15.50
Red snapper fillets sautéed in white wine, chicken broth, onions, capers, tomatoes, and olives, then baked until golden brown.

Capellini Alla Carbonara  $14
Capellini sautéed in a creamy sauce of shallots, bacon, prosciutto, white wine, chicken stock, and egg yolks. Topped with Parmigiano-Reggiano cheese.

Sirloin Steak Pizzaiola with Peppers and Mushrooms  $16
Certified Black Angus-pan seared and served in a marinara sauce with red peppers and mushrooms.
DESSERTS

Apple Walnut Bread $6
Served warm with a creamy vanilla bean ice cream.

Cinnamon Rhubarb Tart $6.50
Served warm with a creamy white pepper ice cream.

Chocolate Mousse Terrine $7
Crusted with shaved white chocolate and macadamia nuts smothered with a cream de menthe and raspberry sauce.

Melon Sherbet $6.50
A mix of juicy honeydew, cantaloupe and watermelon with a red pistachio nut brittle garnished with a sprig of mint.

Tiramisu $8
Ladyfingers soaked in espresso and layered with a chiffon mixture of mascarpone and whipped cream.

Canoli $7
Italian fried pastries filled with custard cream and sprinkled with icing sugar.
# Beverages

## Soft Drinks $3

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
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<tbody>
<tr>
<td>Mountain Dew</td>
<td>$3.00</td>
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<tr>
<td>Coke</td>
<td>$3.00</td>
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<tr>
<td>Root beer</td>
<td>$2.50</td>
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<tr>
<td>Sprite</td>
<td>$3.00</td>
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<tr>
<td>Pepsi</td>
<td>$3.00</td>
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<tr>
<td>Orange</td>
<td>$3.00</td>
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## Cold & Hot

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
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<tbody>
<tr>
<td>Iced tea</td>
<td>$3.00</td>
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<tr>
<td>Hot tea</td>
<td>$2.50</td>
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<tr>
<td>Cappuccino</td>
<td>$3.00</td>
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<tr>
<td>Latte</td>
<td>$3.50</td>
</tr>
<tr>
<td>Espresso</td>
<td>$3.00</td>
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<tr>
<td>Flat White</td>
<td>$3.00</td>
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<tr>
<td>Long Black</td>
<td>$3.00</td>
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<tr>
<td>Vienna Café</td>
<td>$3.50</td>
</tr>
<tr>
<td>Amaretto Coffee non-alcoholic</td>
<td>$5.00</td>
</tr>
<tr>
<td>Moccaccino</td>
<td>$5.00</td>
</tr>
<tr>
<td>Italian Hot Chocolate</td>
<td>$5.00</td>
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<tr>
<td>Macchiato</td>
<td>$3.00</td>
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</tbody>
</table>

## Beer

<table>
<thead>
<tr>
<th>Draft</th>
<th>Price</th>
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<tbody>
<tr>
<td>Guinness</td>
<td>Heineken</td>
</tr>
<tr>
<td>Honey Brown</td>
<td>Corona</td>
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<tr>
<td>Killians</td>
<td>Budweiser</td>
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<tr>
<td>Yuengling</td>
<td>Coors</td>
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</tbody>
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* Light varieties also available
**WINES LIST**

**White Wines**

**Chardonnay**

- **Stags Leap Chardonnay; California, Napa Valley (1997)**
  - Glass-$8.25
  - Bottle-$36.00

- **Robert Mondavi Napa Chardonnay; California, Napa Valley**
  - Bottle-$32.00

- **Chateau Ste. Michelle Chardonnay; California, Columbia Valley (1996)**
  - Glass-$5.75
  - Bottle-$25.00

- **Contadi Castaldi Blanco; Italy, Trentino-Alto Adige (1996)**
  - Glass-$4.75
  - Bottle-$20.00

- **Taft Street Chardonnay; California, Sonoma County (1997)**
  - Glass-$4.00
  - Bottle-$18.00

**Sauvignon Blanc**

- **Tenute Ornellaia Poggio Alle Gazze Sauvignon Blanc; Italy, Tuscany (1997)**
  - Bottle-$32.00

- **Cosentino "The Novelist" White Meritage; California, Napa Valley (1997)**
  - Glass-$5.25
  - Bottle-$23.00

- **Ferrari-Carano Fume Blanc; California, Sonoma County (1997)**
  - Glass-$6.00
  - Bottle-$25.00
Pinot Grigio

Santa Margherita Pinot Grigio; Italy, Trentino-Alto Adige (1997)
Glass-$7.50
Bottle-$35.00

Livio Felluga Pinot Grigio; Italy, Friuli-Venezia Giulia (1996)
Glass-$6.25
Bottle-$28.00

Cantina Terlano "Klaus" Estate Bottled Pinot Grigio; Italy, Trentino-Alto Adige (1996)
Bottle-$25.75

Cantina Terlano Pinot Grigio; Italy, Trentino-Alto Adige (1997)
Glass-$4.75
Bottle-$20.00

Red Wines

Merlot

Chateau Ste. Michelle Indian Wells Merlot; California, Columbia Valley (1996)
Bottle-$48.00

Markham Merlot; California, Napa Valley (1996)
Bottle-$36.00

Gundlach Bundschu Merlot; California, Sonoma Valley (1996)
Glass-$7.50
Bottle-$33.00

Charles Krug Merlot; California, Napa Valley (1996)
Glass-$6.00
Bottle-$28.00

Glass Mountain Merlot; California, Napa Valley (1996)
Glass-$5.25
Bottle-$21.00
Cielo Merlot; Italy, Veneto (1997)
Glass-$4.25
Bottle-$16.00

Barbera

Icardi Barbera D’Alba’ Sori Di Mu’, Italy, Piedmont (1995)
Glass-$8.50
Bottle-$33.00

Pio Cesare Barbera d’ Alba; Italy, Piedmont (1996)
Bottle-$35.00

Coppo Barbera D’Asti "Camp du Rouss"; Italy, Piedmont (1995)
Bottle-$33.00

Michele Chiarlo Barbera D’Asti Italy, Piedmont (1997)
Glass-$5.00
Bottle-$21.00

Chianti/Sangiovese

Monsanto "Il Poggio" Chianti Classico; Italy, Tuscany (1972)
Bottle-$145.00

Ruffino Ducale Chiant Classico Riserva; Italy, Tuscany (1995)
Bottle-$40.00

Fontodi Chianti Classico Riserva; Italy, Tuscany (1994)
Glass-$8.50
Bottle-$38.00

Monsanto Chianti Classico Riserva; Italy, Tuscany (1995)
Bottle-$33.00

Ricasoli "Formulae" Sangiovese; Italy, Tuscany (1995)
Glass-$6.25
Bottle-$28.00

Nozzole Chianti Classico Riserva; Italy, Tuscany (1994)
Bottle-$26.00
Banfi Chianti Classico Riserva; Italy, Tuscany (1995)
Glass-$3.50
Bottle-$23.00

**Cabernet Sauvignon**

Opus One; California, Napa Valley (1995)
Bottle-$65.00

Merryvale "Profile"; California, Napa Valley (1995)
Glass-$8.50
Bottle-$38.00

Cosentino Cabernet; California, Napa Valley (1996)
Glass-$6.75
Bottle-$30.00

Yarra Ridge Cabernet Sauvignon; Australia, Yarra Valley (1996)
Glass-$5.25
Bottle-$20.00

Robert Mondavi Woodbridge Cabernet Sauvignon
Glass-$4.00
Bottle-$16.00

**Pinot Noir**

Quill Creek Pinot Noir; California, Napa Valley (1996)
Glass-$4.75
Bottle-$18.00

Rodney Strong Pinot Noir; Russian River, California (1996)
Bottle-$26.00

**Red Zinfandel**

Cosentino "Cigar Zin" Zinfandel; California, Napa Valley (1997)
Glass-$6.25
Bottle-$27.00

Borgio A) Castello "Mother Zin"; Italy, Apulia (1996)
Glass-$5.00
Bottle-$22.00
Cabernet Sauvignon

Quartz Hill Cask No. 3, Napa Valley (1997)
Date: 11-09-95
Rating: 88

Quartz Hill Cask No. 2, Napa Valley (1997)
Date: 11-09-95
Rating: 88

Richards Vineyard, California, Napa Valley (1997)
Date: 10-27-95
Rating: 88

Nero D'Avola, Puglia, Calabria, Italy, Napa Valley (1997)
Date: 10-27-95
Rating: 88

Robert Mondavi Winery, Oakville, California, Napa Valley (1997)
Date: 10-27-95
Rating: 88

Richards Vineyard, California, Napa Valley (1997)
Date: 10-27-95
Rating: 88

Quartz Hill Cask No. 1, California, Napa Valley (1997)
Date: 10-27-95
Rating: 88

Kendall-Jackson Vineyard, Oakville, California, Napa Valley (1997)
Date: 10-27-95
Rating: 88

Buck's Cellar

Grenache "Super Dog", Barossa Valley, South Australia (1997)
Date: 05-31-97
Rating: 88

Vergilius Cellar, Tuscan East, Italy, Tuscany (1997)
Date: 05-31-97
Rating: 88