



398 West Broadway, New York, N.Y. 10012
(212) 226-1102

ANTIPASTI

ANTIPASTO MISTO

Make your selection from the display counter

TARTARA DI TONNO

Fresh tuna tartare with avocado puree, cucumber salad and parsley vinaigrette

CIOPPINO ALLA GENOVESE

Classic Italian spicy tomato soup with fish, clams and mussels

TORTINO DI SEPIE, CARCIOFI E ZUCCHINI

Crunchy calamari, artichoke and zucchini tart topped with fresh tomato

BURRATA CON PROSCIUTTO

Extra creamy buffalo mozzarella with prosciutto and roasted peppers

MOZZARELLA DI BUFALA ALLA CAPRESE

Imported fresh buffalo mozzarella with tomato and basil

VITELLO TONNATO CON CAPPERI CROCCANTI

Roasted veal loin carpaccio with classic Italian tuna sauce

CARPACCIO DI MANZO CON ARUGOLA E PARMIGIANO

Beef carpaccio with arugola and parmesan cheese

POLPO GRIGLIATO CON PATATE, CAPPERI E OLIVE

Grilled octopus served with potatoes, capers and olives

CARNE ALL'ALBESE

Italian style beef tartare with black winter truffle and shaved parmesan

INSALATE

CAESAR SALAD

Classic caesar salad with focaccia croutons

INSALATA DI SPINACI E FRAGOLE

Spinach and strawberry salad with almonds and gorgonzola

ARUGOLA E PARMIGIANO

Arugola and shaved parmesan salad

INSALATA MISTA

Baby mixed field greens, house dressing

PRIMI PIATTI

TRENETTE AVVANTAGGIATE AL PESTO

In the traditional Genovese style - handmade whole wheat and chestnut flour linguini with pesto, string beans and potatoes

SPAGHETTI ALLA CHITARRA CON POMODORO E BASILICO

Fresh homemade spaghettini with tomato sauce and basil

CAVATELLI AL CACIO E PEPE CON FAVE E SPECK

Cavatelli with Caciotta Romana cheese, fava beans and speck

FARFALLE NERE AL SALMONE

Homemade squid ink bow-tie pasta with asparagus and smoked salmon

GNOCCI DI AL TALEGGIO E PEPE VERDE

Potato dumplings with taleggio cheese and green peppercorn sauce

PENNE ALLA VODKA, GUANCIALE E UOVA DI SALMONE

Penne in a creamy tomato sauce with vodka, Italian bacon and salmon roe

RIGATONI ALLA BUTTERA

Rigatoni with sweet and spicy sausage and peas, tomato and cream

LINGUINE ALLE VONGOLE

Classic linguini with steamed manila clams, garlic and fresh basil

RAVIOLI DI MELE VERDI CON SALSA DI AGNELLO

Ravioli filled with granny smith apple, served with lamb ragu

SPAGHETTI AL CARTOCCIO

Spaghetti with mixed seafood, spicy tomato sauce baked in parchment paper and sprinkled with basil crumbs

RISOTTO AL BAROLO CON L'UVA

Our specialty-risotto with Barolo wine sauce and grapes

SECONDI PIATTI

FILETTO DI MANZO AL BAROLO

Filet mignon with Barolo wine sauce, shallots and spinach

TAGLIATA DI MANZO AL ROSMARINO

Sliced sirloin steak with shoestring crunchy potatoes

PAILLARD DI POLLO CON LE ERBE

Grilled chicken breast pounded and served with beets and radish

POLLETTO AL LIMONCELLO E ROSMARINO

Roasted baby chicken marinated in limoncello with broccoli rabe and mashed potatoes

ORECCHIA D'ELEFANTE

Pounded veal chop Milanese style with mizuna and avocado puree

PESCE SPADA ALLA SICILIANA

Grilled swordfish served with orange, fennel and roasted peppers

SALMONE IN SALSA DI SENAPE E BARBABIETOLE

Grilled Alaskan wild salmon with vegetables in a mustard red beet sauce

FRITTO MISTO DI PESCE

Fried calamari, shrimp and zucchini

FILETTI DI BRANZINO CON LE OLIVE

Mediterranean sea bass sauteed with garlic, olives and fingerling potatoes

GAMBERONI ALLA GRIGLIA CON I FAGIOLI TOSCANI

Grilled prawns with white cannellini beans and fried leeks

SIDE DISHES

FINGERLING ROAST POTATOES

GENOVESE FRIES

BROCCOLI RABE

GRILLED ASPARAGUS

SAUTEED SPINACH

* MENU SUBJECT TO CHANGE. PLEASE CALL FOR DETAILS *