



Dinner Menu

Appetizers

Mozzarella Elegante	Layers of fresh “fior di latte” mozzarella and vine ripened tomatoes drizzled with balsamic vinegar and olive oil	12.00
Mushroom Strudel	Wild mushrooms baked in phyllo pastry with spinach and swiss cheese, served with marsala anglaise	12.00
Crab Cakes	Blue crab meat with arrugula salad and tarragon aioli	13.00
Kumquat Coco Prawns	Jumbo tiger prawns tempura style, served on a spicy kumquat orange mustard sauce	14.00
Involtini Di Melezane	Grilled eggplant stuffed with goat cheese, arrugula, roasted bell peppers in tomato parmesan sauce	12.00
Beef Carpaccio	Served with arugula, shaved parmesan cheese, lemon and capers	14.00
Foie Gras and Scallops	Jumbo sea scallops and Hudson Valley duck foie gras, pan seared, finished with caramelized raspberry port wine sauce	24.00
Calamari Fritti	Italian herb crusted calamari, fried and served with fresh marinara sauce	14.00
Seared Tuna	With sliced scallions, shaved parmesan cheese, tobiko caviar and caramelized balsamic soy sauce	15.00
Avocado Tuna Tartar	Sashimi grade tuna, avocado and scallions with creamy wasabi in a spicy Asian sauce	14.00
Cheese Platter	Assorted cheeses with fruit confit and crackers	14.00
Trio of Ravioli	Lobster ravioli in a lobster bisque, Duck ravioli in a port wine cream sauce, and Veal ravioli in a porcini mushroom sauce	14.00
Antipasto misto	A platter of the Chef’s selection of appetizers, 2 order minimum	13.00

Soups and Salads

Soup du Jour	Prepared fresh daily	8.00
Della Casa	Mixed greens tossed in a balsamic vinaigrette, topped with sun dried cranberries, pear tomatoes and feta cheese	9.00
California Meadows	Baby field greens tossed in an orange-walnut vinaigrette, topped with caramelized walnuts, julienne beets and mandarin oranges	9.00
Traditional Caesar	Hearts of romaine with a creamy Caesar dressing, croutons, parmesan cheese and anchovy filet.	11.00
Spinach	Spinach leaves tossed in a creamy raspberry dressing, topped with toasted almonds, poached pears and stilton cheese	12.00



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Capellini Checca	Angel hair pasta tossed with Roma tomatoes, garlic, olive oil and basil	17.00
	Add Shrimp or Chicken	5.00
Chicken Tortelli	Stuffed ravioli with chicken and ricotta cheese in a gorgonzola cream sauce with broccoli	24.00
Farfalle Andre	Bowtie pasta tossed with chicken, sausage, broccoli, sun dried tomatoes, mushrooms and toasted pine nuts in a garlic parmesan white wine sauce	21.00
Lobster Ravioli	Stuffed with lobster and mascarpone cheese in a lobster bisque sauce	26.00
Veal Ravioli	With a porcini mushroom sauce	24.00
Duck Ravioli	Tea smoked duck ravioli in a port wine cream sauce with caramelized walnuts	25.00
Vegetable Risotto	Risotto with fresh seasonal vegetables in tomato herb sauce	22.00
Risotto Porcini	Italian Arborio rice sautéed in porcini mushroom sauce	26.00
Frutti Di Mare	Risotto or pasta with shrimp, calamari, scallops, mussels, and clams in a light tomato sauce	28.00
Chicken Violetta	Double breast of chicken stuffed with sundried tomatoes and feta cheese, finished with a wild mushroom sauce	28.00
Veal Scaloppini	Veal cutlet sautéed in olive oil finished with a lemon caper butter sauce	32.00
Atlantic King Salmon	Pan-seared and finished with lemon dill champagne sauce	26.00
Chilean Sea Bass	Chilean Sea Bass baked with a miso glaze, topped with tobiko caviar, scallions and a splash of ponzu-soy sauce on a bed of jasmine rice	37.00
New York Steak	Angus steak, blackened and grilled, finished with caramelized balsamic sauce, served with onion rings and fried potatoes	36.00
Filet Mignon	Angus center cut beef grilled and finished with a green peppercorn and mustard brandy sauce served over sautéed spinach and garlic mashed potatoes	39.00
Roast Rack of Lamb	New Zealand baby rack, grilled and finished with port wine roasted garlic mint sauce served over a bed of curry risotto with vegetables	36.00
Mustard Roasted Pork	Pork tenderloin stuffed with spinach, ricotta cheese and mushrooms in an orange mustard beurre blanc	28.00

Trinidad Betancourt, Executive Chef
Mario Nasab, Proprietor

To ensure the quality of our product, we proudly prepare our bread, ravioli and pastries in house