

## ANTIPASTI

Carpaccio, Reggiano Truffle Oil 16  
Pate of Duck Liver, Chicken Liver, Veal 16  
Tartare of Beef Tenderloin 16  
Seared Sea Scallops, Black Truffles 15  
Mussels, Tomato, Basil, Garlic 15  
Sautéed Shrimp, Butter, Garlic & Wine 15  
Tonight's Soup 11

## PRIMI

Ravioli, San Marzano – Since 1949 16  
Cannelloni 16  
Original Pasta Con Broccoli 15  
Fettuccini, Duck Confit with Wild Mushrooms 18  
Penne, Asparagus and Wild Mushrooms 16  
Linguine, Fresh Clams and Pancetta 19  
Cappellini Primavera 15  
Tonight's Risotto 15

*PRIMI items are available in entree portions*

## INSALATA

Tony's Salad 15  
Bibb Lettuce, Artichokes, Hearts of Palm 15  
Spinach, Avocado, Crumbled Roquefort 15  
Baby Asparagus, Belgian Endive 15

## SECONDI

Linguine with Lobster and Shrimp 41  
Roasted Salmon 36  
Grilled Scampi and Lobster Tail, Mustard Sauce 42  
Filet Mignon of Swordfish 38  
Lobster Albanello 44  
Sautéed Dover Sole, Lemon Sauce 52  
Veal Rib Chop with Eggplant 53  
Veal Milanese 52  
Trio of Veals 46  
Stuffed Quail/Beef Tenderloin, Wild Rice 39  
Chicken with Blood Oranges, Black Olives, Fennel 31  
Tenderloin of Beef, Foie Gras, Port Wine Demi Glaze 50  
Veal Loin Chop, Truffle Sauce 49  
Prime Sirloin Strip Steak, Extra Virgin Olive Oil, Lemon, Garlic, Basil 52  
Black Pepper Rubbed Prime Sirloin Strip Steak, Green Peppercorn Cream 52  
Filet Mignon, Chianti Sauce 48

## TASTING MENU FOR TWO

Antipasto of Smoked Salmon, Mascarpone Cheese and Asparagus with  
Belgian Endive  
Penne, Lobster and Shrimp  
Intermezzo  
Tenderloin of Beef, Foie Gras, Port Wine Demi Glaze  
Assorted Cheeses, Fresh Fruit  
Tonight's Dessert  
210  
Wine Pairing  
260

