

ANTIPASTI

Carpaccio, Reggiano Truffle Oil 16
Pate of Duck Liver, Chicken Liver, Veal 16
Tartare of Beef Tenderloin 16
Seared Sea Scallops, Black Truffles 20
Mussels, Tomato, Basil, Garlic 15
Sautéed Shrimp, Butter, Garlic & Wine 15
Tonight's Soup 11
Caviar, Imperial Russian Ossetra, 1 oz 150

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 44
Roasted Salmon 36
Grilled Scampi and Lobster Tail, Mustard Sauce 46
Filet Mignon of Swordfish 38
Lobster Albanello 48
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 42
Chicken with Blood Oranges, Black Olives, Fennel 33
Tenderloin of Beef, Foie Gras, Port Wine Demi Glaze 52
Veal Loin Chop, Truffle Sauce 53
Prime Sirloin Strip Steak, Extra Virgin Olive Oil, Lemon, Garlic, Basil 53
Black Pepper Rubbed Prime Sirloin Strip Steak, Green Peppercorn Cream 53
Filet Mignon, Chianti Sauce 50

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
220
Wine Pairing
270

