

ANTIPASTI

Carpaccio, Reggiano Truffle Oil 17
Pate of Duck Liver, Chicken Liver, Veal 17
Tartare of Beef Tenderloin 17
Seared Sea Scallops, Black Truffles 20
Mussels, Tomato, Basil, Garlic 15
Sautéed Shrimp, Butter, Garlic & Wine 16
Tonight's Soup 12
Caviar, Imperial Russian Ossetra, 1 oz 170

PRIMI

Ravioli, San Marzano – Since 1949 16
Cannelloni 16
Original Pasta Con Broccoli 16
Fettuccini, Duck Confit with Wild Mushrooms 19
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 16
Bibb Lettuce, Artichokes, Hearts of Palm 16
Spinach, Avocado, Crumbled Roquefort 16
Baby Asparagus, Belgian Endive 16

SECONDI

Linguine with Lobster and Shrimp 46
Roasted Salmon 36
Grilled Scampi and Lobster Tail, Mustard Sauce 46
Filet Mignon of Swordfish 42
Lobster Albanello 48
Sautéed Dover Sole, Lemon Sauce 56
Veal Rib Chop with Eggplant 53
Veal Milanese 52
Trio of Veals 46
Stuffed Quail/Beef Tenderloin, Wild Rice 44
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 52

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
230
Wine Pairing
280

