

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 17
Sautéed Shrimp, Butter, Garlic & Wine 17
Tonight's Soup 13
Caviar, Imperial Russian Ossetra, 1 oz 170

PRIMI

Ravioli, San Marzano – Since 1949 18
Cannelloni 18
Original Pasta Con Broccoli 17
Fettuccini, Duck Confit with Wild Mushrooms 21
Penne, Asparagus and Wild Mushrooms 17
Linguine, Fresh Clams and Pancetta 22
Cappellini Primavera 17
Tonight's Risotto 17

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 52
Roasted Salmon 44
Grilled Scampi and Lobster Tail, Mustard Sauce 51
Filet Mignon of Swordfish 51
Lobster Albanello 54
Sautéed Dover Sole, Lemon Sauce 59
Veal Rib Chop with Eggplant 56
Veal Milanese 56
Trio of Veals 55
Stuffed Quail/Beef Tenderloin, Wild Rice 51
Chicken with Madeira Wine, Wild Mushrooms 39
Chicken with Lemon, Capers, Roasted Peppers 39
Tenderloin of Beef, Foie Gras, Port Wine Demi Glaze 56
Veal Loin Chop, Truffle Sauce 56
Prime Sirloin Strip Steak, Extra Virgin Olive Oil, Lemon, Garlic, Basil 56
Black Pepper Rubbed Prime Sirloin Strip Steak, Green Peppercorn Cream 56
Filet Mignon, Chianti Sauce 54

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
260
Wine Pairing
310

