

## ANTIPASTI

Carpaccio, Reggiano Truffle Oil 18  
Pate of Duck Liver, Chicken Liver, Veal 18  
Tartare of Beef Tenderloin 18  
Seared Sea Scallops, Black Truffles 20  
Mussels, Tomato, Basil, Garlic 18  
Sautéed Shrimp, Butter, Garlic & Wine 19  
Tonight's Soup 13  
Caviar, California White Sturgeon, 1 oz 140

## PRIMI

Ravioli, San Marzano – Since 1949 19  
Cannelloni 19  
Original Pasta Con Broccoli 18  
Fettuccini, Duck Confit with Wild Mushrooms 21  
Penne, Asparagus and Wild Mushrooms 18  
Linguine, Fresh Clams and Pancetta 22  
Cappellini Primavera 18  
Tonight's Risotto 18

*PRIMI items are available in entree portions*

## INSALATA

Tony's Salad 17  
Bibb Lettuce, Artichokes, Hearts of Palm 17  
Spinach, Avocado, Crumbled Roquefort 17  
Baby Asparagus, Belgian Endive 17

## SECONDI

Linguine with Lobster and Shrimp 54  
Roasted Salmon 46  
Grilled Scampi and Lobster Tail, Mustard Sauce 54  
Filet Mignon of Swordfish 51  
Lobster Albanello 56  
Sautéed Dover Sole, Lemon Sauce 59  
Veal Rib Chop with Eggplant 58  
Veal Milanese 58  
Trio of Veals 55  
Stuffed Quail/Beef Tenderloin, Wild Rice 52  
Chicken with Madeira Wine, Wild Mushrooms 39  
Chicken with Lemon, Capers, Roasted Peppers 39  
Tenderloin of Beef, Foie Gras, Port Wine Demi Glaze 58  
Veal Loin Chop, Truffle Sauce 58  
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 56

## 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

