

ANTIPASTI

Carpaccio, Reggiano Truffle Oil 24
Pate of Duck Liver, Chicken Liver, Veal 24
Tartare of Beef Tenderloin 24
Seared Sea Scallops, Black Truffles 22
Mussels, Tomato, Basil, Garlic 21
Sautéed Shrimp, Butter, Garlic & Wine 22
Snails Sfoglia, Garlic Butter 20
Tonight's Soup 14
Caviar, Russian Imperial Ossetra, 1 oz 195

PRIMI

Ravioli, San Marzano – Sincé 1949 23
Cannelloni 23
Original Pasta Con Broccoli 20
Fettuccini, Duck Confit with Wild Mushrooms 24
Penne, Asparagus and Wild Mushrooms 22
Linguine, Fresh Clams and Pancetta 24
Cappellini Primavera 21
Tonight's Risotto 21

PRIMI items are available in entree portions.

INSALATA

Tony's Salad 21
Bibb Lettuce, Artichokes, Hearts of Palm 21
Spinach, Avocado, Crumbled Roquefort 21
Baby Asparagus, Belgian Endive 22
Classic Caesar Salad 21

SECONDI

Linguine with Lobster and Shrimp 56
Roasted Salmon 48
Grilled Scampi and Lobster Tail, Mustard Sauce 58
Filet Mignon of Swordfish 58
Lobster Albanello 59
Sautéed Dover Sole, Lemon Sauce 67
Veal with Eggplant 62
Thin Veal Milanese 61
Trio of Veal 60
Stuffed Quail/Beef Tenderloin, Wild Rice 56
Chicken with Madeira Wine, Wild Mushrooms 44
Chicken with Lemon, Capers, Roasted Peppers 44
Tenderloin of Beef, Foie Gras, Port Wine Demi Glaze 64
Veal Loin Chop Truffle Sauce 63
Prime Sirloin Strip Steak, Extra Virgin Olive Oil, Lemon, Garlic, Basil 64
Black Pepper Rubbed Prime Sirloin Strip Steak, Green Peppercorn Cream 64
Filet Mignon, Chianti Sauce 62

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

290

Wine Pairing

340



Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.