

## *-Appetizer-*

### ANTIPASTO ARTIGIANALE 14

Selection of cured meats imported, artisan cheeses, legumes

### CALAMARI FRITTI CROCCANTI 14

Crispy lightly fried tender squid with spicy marinara sauce

### GAMBERTINI PRESSATO 15

Shrimp cocktail in martini glass, lobster meat, citrus caponata

### MOZZARELLA IN CAROZZA 12

Freshly fried mozzarella served with marinara sauce

### LUMACHE TUTTO BOSCO 14

Snails, sautéed with wild mushrooms, garlic herbed butter, brandy

### POLPO ALLA GRIGLIA 14

Spicy grilled octopus, beans, spinach, balsamic orange vinaigrette, potatoes

## *-Salad-*

### MEDITERRANEA 13

Mixed greens, tomato, cucumbers, olives, gorgonzola, artichokes, chickpeas

### CAPRESE 12

Cluster tomatoes, buffalo mozzarella, rucola, basil, olive oil

### MERENDINA 13

Pears, field greens, apples, tomatoes, cranberry, walnuts Chicken veils, pizzele, orange citrus

### CESARE 12

Crispy romaine hearts, garlic croutons, parmigiano shavings, romano cheese, anchovies

*Add a house salad to any entrée for \$4.00*

## *-Soup-*

### LOBSTER BISQUE 8

Crème fraiche and mascarpone

### FRENCH ONION 8

Gruyere and emmental cheese and parmigiana

### MINISTRONE 8

Garden vegetables, pasta, tomatoes

## *-Raw-*

### FRESH OYSTERS

½ Dozen 18  
1 Dozen 32

### GRAN TORRE D'ALTOMARE 58

Tiered Tower, chilled lobster, shrimp, clams, oysters, crab

### FRESH CLAMS

½ Dozen 14  
1 Dozen 25

## *-Pasta | Risotto-*

### PAPPARDELLE AL RAGU DEL MACELLAIO 24

Wide fresh pasta with Veal, Beef, Pork ragu

### RAVIOLI CON SALSAPINKA 25

Lobster ravioli with mascarpone tomato sauce

### FETTUCCINE ALLA RUGANTINO 24

Salmon, shrimp, asparagus, velvety rose tomato sauce

### LINGUINE A MARECHIARO 25

Shrimp, scallops, clams, mussels in a spicy fresh tomato sauce

### SPAGHETTI ALLA CARBONARA 22

Crispy pancetta, Romano cheese, black pepper

### RISOTTO MEDITERRANEO 28

Arborio rice, lobster meat, scallops, shrimp, fresh tomatoes, peas, saffron

### RISOTTO AI PROFUMI DI BOSCO 24

Arborio rice, truffle butter, porcini mushrooms, artichokes, asparagus

*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.*

## -Entree-

### GRIGLIATA DI PESCE MISTO 35

Broiled lobster, salmon, scallops, shrimp, sole, potatoes, vegetables

### PETTO DI POLLO SAN MARCO 25

Stuffed airline chicken, prosciutto, chard, walnuts, berries, mushrooms, potatoes, vegetables

### PETTO DI POLLO PICCATA 22

Sautéed chicken breast in a lemon wine butter sauce with garlic, capers, potatoes, vegetables

### SCALOPPINE AL GRANGALA 28

Veal medallions, sea scallops, artichoke, glazed with gran gala, potatoes, vegetables

### SALMONE IN CROSTA 27

Atlantic Salmon with simple herb crust, citrus sauce, potatoes, vegetables

### OSSOBUCO MILANESE 32

Slow cooked braised Veal shank with gremolata over saffron risotto

### RICCA PIEMONTESE 28

Pan seared beef tenderloin, rum, marsala, mushrooms, truffle, cipollini, potatoes, vegetables

### COSTATINE D'AGNELLO NOSTRANO 35

New Zealand lamb rack, rosemary, garlic, citrus herb pesto, potatoes, vegetables

### ZUPPA DI PESCE

Clams, mussels, calamari, cod, shrimp, lobster, scallops in a spicy marinara sauce over linguine

35

## -Chops-

*All our beef is USDA prime 21-day dry aged, cut in house and seasoned with Italian herbs  
All served with asparagus and a choice of potato.*

BONELESS RIBEYE 22oz 38

NEW YORK STRIP 18oz 36

BONE IN RIBEYE 28OZ (COWBOY) 44

CENTER CUT FILET MIGNON 11oz 44

TRADITIONAL CUT PRIME RIB 22oz 35

KING CUT PRIME RIB 28oz 42

GRILLED VEALCHOP 24oz 48

### CRUST YOUR STEAK 5

[ Truffle Butter – Gorgonzola – Parmesan Peppercorn – Horseradish ]

ADD LOBSTER TAIL 12

ADD 2 JUMBO SHRIMP 10

### TOMAHAWK 40oz

Long bone-in Rib-eye, kosher salt, black pepper, fresh thyme with your choice of two sides

80

## -Sides-

8

GARLIC BREAD  
BRUSCHETTA  
MUSHROOMS  
SAUTEED SPINACH

POLENTA  
MASHED POTATOES  
DEL MONICO POTATO  
TUSCAN FRIES

BROCCOLI  
BROCCOLI RABE  
HOT PEPPERS  
BRUSSEL SPROUTS

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