



HOUSE SPECIALTY

“Osso Buco”

CAPOCUOCO

“Mimmo Ferraro”

ANTIPASTI

Peperone Ripieno 8

Bell Pepper stuffed with ground Veal, Beef, Seasoned Bread Crumbs, Eggplant, Parmigiano Reggiano

Salsiccia Calabrese 8

On Premise Made Spicy Sausage Grilled, served with side of Peppers and Tomato Sauce

Antipasto Misto 15

Italian Meats, Cheeses, Marinated Vegetables

Fritto Misto 14

Fried Calamari, Shrimp, Fennel, Zucchini

Carpaccio Torcello 14

Thinly sliced Beef, Arugula Salad, Shaved Parmigiano, Truffle Oil.

Asparagi Speck Mozzarella 14

Grilled Asparagus, rolled with Italian Smoked Ham topped with Fresh Broiled Mozzarella

Caprese di Bufala 15

Italian Imported Bufala Mozzarella over Heirloom Tomatoes, Pesto Drizzle

Gamberoni Marechiaro 19

3 Colossal Pan Sauteed Shrimp, Garlic, Lemon, Butter, White Wine

ANTIPASTI CONSIGLIATI

(OUR SIGNATURE APPETIZERS)

1) Gamberi, Cappesante, Calamari - 16 per person

2) Agnolotti, Risotto, Gnocchi - 14 per person

(Minimum of 2 Persons)

INSALATE

Cesare 7

Classic Caesar

Cappuccina con Gorgonzola 9

Butter Lettuce, Toasted Almonds, Blue Cheese, Ranch, Balsamic Dressing

Spazzatura 9

Chopped Salad – IT'S IN HERE!!!

Napoletana 9

Arugula, Tomatoes, Bermuda Onions, Anchovies, Aged Balsamic Vinegar, topped with Crumbled Gorgonzola

Spinaci Nani 9

Baby Spinach, Pine Nuts, Raisins, Raspberry Vinaigrette

Insalata Mimmo 12

Heirloom Tomatoes, Avocado, Red Onions, Fresh Mozzarella, Extra Virgin Olive Oil, Aged Balsamic Vinegar

ZUPPE

Pasta e Fagioli 7

White Bean and Pasta Soup.

Tortellini in Brodetto 9

Cheese Tortellini in Chicken Broth, Fresh Spinach topped with Shaved Parmigiano

“The Ferraro Family has created a unique and extensive menu to complement great palates. We ask you not to alter our menu – PLEASE!!!”

GRAZIE!!!!

🌀 La Pasta 🌀

Please note that all of our Pasta is made on Premises

Spaghetti con Polpette or Salsiccia 16

Spaghetti with Homemade Meatballs or Homemade Spicy Sausage

Lasagna 22

On Premise Made Pasta Sheets, Bolognese Sauce, Besciamella with Ricotta Cheese

Gnocchi di Patate 16/20

Homemade Potato Dumplings with a choice of Pomodoro or Bolognese Sauce

Fettucine Pomodoro 16

Fresh Tomato, Basil, Garlic, Olive Oil

Bucatini Amatriciana 19

Long, Hollow Pasta, Tomatoes, Quanciale, Onions, Red Wine Vinegar, Parmigiano Regiano, Red Pepper Flakes

Spaghettoni Carbonara 20

Speck, Eggs, Romano & Parmigiano Cheese

Pappardelle Mimmo 39

Lobster, Scallops, Asparagus, Butter, Sage, Seasonal Truffles

Spaghettoni Scoglio 39

Shrimp, Sea Scallops, Clams, Lobster, Calamari, Tomato Sauce

Agnolotti 18

Ravioli with Spinach, Mascarpone, Ricotta, Mortadella, Tear-drop Tomatoes

Ravioli Funghi 22

Mixed Exotic Mushrooms, Ricotta, Mascarpone, Pancetta, Cream Sauce

Risotto Aragosta 36

Italian Short Grain Arborio Rice, Lobster Meat, Seasonal Truffles

Risotto Gamberi Asparagi 32

Italian Short Grain Arborio Rice, Shrimp and Asparagus

🌀 I SECONDI 🌀

Osso Buco "Our signature Dish" 42

Veal Shank Braised served with Farro

Costolette d'Agnello 42

2 Double Cut Premium, Colorado Lamb Chops, Peppers & Potatoes

Lombata Milanese 38

Breaded Veal Chop, Arugula Salad, Ricotta Salata, Truffle Oil

Coniglio Brasato 28

Braised Rabbit, Polenta, Roasted Mushrooms

Costoletta di Maiale Valdostana 34

12oz Prime Pork Chop, Stuffed with Fontina Cheese, Prosciutto, White Wine, Sage, Demi-glaze Reduction.

Quaglie alla Griglia 24

2 Grilled Quail, Polenta, Topped with Roasted Mushrooms

Pollo Senese 24

Free-Range Oven-Roasted Chicken, Olives, Artichokes, Shallots, Rosemary, Potato

Veal Piccata 26

Veal Scallopini, White Wine, Capers, Rapini, Potato

Pollo or Vitello Parmigiana 20/26

Chicken Breast or Veal Scallopini, Tomato Sauce, Mozzarella Cheese, Side of Pasta

Trippa Calabrese 24

Tripe, Spicy Tomato Sauce.

Pescata del Giorno M/P

Your Server will inform you of our Fresh Fish of the Day

🌀 BISTECCHES di PRIMA SCELTA 🌀

Filetto di Manzo 36

10oz Prime Filet Mignon topped with Seasonal Exotic Mushrooms, Chianti Wine, Demi-glaze Reduction

Costata di Manzo All'Osso 46

20oz Prime Bone-In Ribeye,

Contro Filetto di Manzo 42

14oz Prime Sirloin Steak Sauteed Mushrooms, Provolone Cheese

The above is served with Peppers and Potatoes

♦ **18% Gratuity on Parties of 6 or more** ♦ **Split Dishes \$8.75**

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