

DINNER MENU



FALL 2024

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TO START

ESTELLE'S CHICKEN SOUP...18.50
INSALATA DI MARE...34
Tuscan seafood salad with shrimp, scallops, squid, mussels, clams, octopus, EV00, and lemon
SOUTH SHORE BAKED CLAMS OREGANATA...29
GRILLED ROSEMARY-SKEWERED JUMBO SHRIMP...31
on a bed of caponata
MARK'S TUNA TARTARE...33
Fresh tuna, soy & sesame oil, cucumber carpaccio, ginger
FREDS' CALAMARI ALLA GRIGLIA...28
with marinated tomato, scallion, basil
SAUTEED CHICKEN LIVERS WITH PORT WINE SAUCE...26
with sourdough crostini
SLICED ACORN-FED IBERICO HAM...36
with fresh figs and persimmon
LITTLE GEM WEDGE SALAD...28
Little Gem lettuce, cherry tomatoes, crumbled bacon, onion, black pepper, bleu cheese dressing
ROMAN SALAD...28
Assorted Italian chicories and bitter greens, preserved artichokes, garlic and anchovy dressing
MADISON AVENUE EGGPLANT PARMESAN...25



PASTA SECCA

PENNE AL CEFALU (vegan)...34
Garlic roasted broccoli, cauliflower, and Romanesco with touch of pesto olive oil, garlicky toasted breadcrumbs
SPAGHETTI A.O.P. (aglio, olio, pomodoro)...28
Mark's spicy, garlicky tomato sauce
LINGUINI ALLE VONGOLE...35
with baby clams, garlic, olive oil, touch of tomato
ORECCHIETTE WITH BITTER GREENS AND SAUSAGE...34
Olive oil, garlic, Parmesan cheese
RIGATONI ALLA BUTTERA...35
hot and sweet sausage, cream, touch of tomato, Parm
MARK'S SPAGHETTI AND MEATBALLS...35

PASTA FRESCA

Made in house daily by our team

PUMPKIN AND RICOTTA TORTELLINI...36
Butternut squash, Brussels sprouts, butter, sage, Parm
FREDS' SPAGHETTI...35
Fresh spaghetti with fresh shiitake mushrooms, asparagus, sun-dried tomatoes, pesto
FETTUCCHINE WITH LOBSTER AL'AMERICAINA...54
Fresh lobster with tomato, saffron, lobster stock, cream
PAPARDELLE WITH BRISKET RAGU...35
LASAGNE DELLA NONNA...37
veal, beef, pork Bolognese, Bechamel, and Parm



BELGIAN FRIES...15
Garlic Aioli, Sauce Calypso, Ketchup

PIEDMONTESE FRIES...16
Sprinkled with truffle oil and Parmesan cheese



WANNA SHARE IT?

We'll split it for you, no problem!

MAINS

LATKE CRUSTED FILET OF SOLE...48
with lemon herb sauce, fall vegetables
SEARED TUNA STEAK...46
with a warm grain and legume salad and olivada sauce
ROASTED SALMON...40
with dill mustard horseradish sauce, sauteed spinach
SAUTEED JUMBO SEA SCALLOPS SCAMPI-STYLE...46
with saffron risotto and sauteed spinach
ULTIMATE LOBSTER ROLL...54
Five ounces of house-chucked lobster with drawn butter, minced celery, homemade bun, potato chips, coleslaw
GREEK-STYLE CHARRED OCTOPUS...44
with red wine vinegar, EV00, and oregano, lemon potatoes
"DEVOUR" CHICKEN PARMESAN...42
served with rigatoni alla vodka
POLLO ALLA MATTONE...38
Chicken roasted with fresh herbs, lemon, crushed red pepper, served with fall vegetables
BRAISED AMERICAN LAMB SHANK...42
with red wine, rosemary, garlic, soft Parmesan polenta
MY MOTHER'S BRISKET...42
With baby carrots and mashed potatoes
CHEDDAR CHEESEBURGER DE VILLE...32
Our cheeseburger topped with a mountain of fried onions, with beefsteak tomato, lettuce, and Belgian fries
HANGER STEAK...45
Grilled and served with peppercorn sauce and Belgian fries
GRILLED FLORENTINE-STYLE RIBEYE STEAK FOR TWO...145
Grilled, sliced, seared with hot olive oil with rosemary and sage, served with broccoli rabe

