

## LUNCH

SPRING 2025

ESTELLE'S CHICKEN SOUP.....	18.50	PENNE AL CEFALU (vegan).....	34		
GRILLED HEN OF THE WOODS MUSHROOMS.....	26	Garlic roasted broccoli, cauliflower, and Romanesco with touch of pesto olive oil, topped with garlicky toasted breadcrumbs			
MARK'S TUNA TARTARE.....	33	SPAGHETTI A.O.P. (aglio, olio, pomodoro).....	28		
Raw sushi-quality tuna dressed with soy and sesame oil, served over cucumber carpaccio with ginger		Mark's spicy, garlicky tomato sauce			
FREDS' CALAMARI ALLA GRIGLIA.....	28	LINGUINI ALLA VONGOLE.....	35		
with marinated tomato, scallion, basil		With Mark's baby clam sauce			
WAGYU BEEF PIGS IN A BLANKET.....	28	ORECCHIETTE WITH BITTER GREENS AND SAUSAGE.....	34		ROASTED SALMON.....
In our own puff pastry, served with ketchup and mustard		Olive oil, garlic, Parmesan cheese			with salsa verde, sauteed spinach, roasted potatoes
MADISON AVENUE EGGPLANT PARMESAN.....	26	MARK'S SPAGHETTI AND MEATBALLS.....	35		FILET OF SOLE.....
					lemon herb butter sauce, Spring veg, roasted potatoes
THE O.G. MADISON SALAD.....	32				FOCACCIA TUNA MELT.....
Chopped greens, canned Italian tuna, diced vegetables, legumes, tomatoes, onions, red wine vinaigrette		RICOTTA & ENGLISH PEA TORTELLINI "BISI".....	36		Marilyn's tuna salad with Swiss and cheddar cheeses on focaccia, homemade potato chips, pickle
FRESH TUNA NICOISE SALAD.....	38	Sauce of English peas, butter, ramps, fresh mint			"DEVOUR" CHICKEN PARMESAN.....
Grilled sliced fresh tuna, baby lettuce, cucumber, olives, tomatoes, haricots verts, potatoes, boiled eggs, anchovies		FREDS' SPAGHETTI.....	35		served with rigatoni alla vodka
PALM BEACH SALAD.....	38	Fresh spaghetti with fresh shiitake mushrooms, asparagus, sun-dried tomatoes, pesto			JEWISH BOY FROM QUEENS.....
Mixed greens, jumbo shrimp, hearts of palm, avocado, cherry tomatoes, hard-boiled egg, Green Goddess dressing		FETTUCCHINE WITH AL'AMERICAINA.....	54		Freshly-roasted turkey, coleslaw, Russian dressing on homemade deli rye with pickles, homemade potato chips
MARK'S CLASSIC CHOPPED CHICKEN SALAD.....	32	Shrimp, crab, lobster w tomato, saffron, touch of cream			CLUB SANDWICH.....
Roasted chicken, Bibb lettuce, avocado, onion, tomato, string beans, pears, Dijon mustard balsamic dressing		PAPARDELLE WITH BRISKET RAGU.....	36		Turkey, applewood-smoked bacon, lettuce, tomato, mayo on Irish batch bread toast, homemade potato chips, pickle
CLUB SALAD.....	32	LASAGNE DELLA NONNA.....	38		HANGER STEAK SALAD.....
Freshly-roasted turkey, applewood-smoked bacon, tomato, onion, blue cheese on mixed greens with Bistro dressing		Veal, beef, pork Bolognese with bechamel and Parm			Sliced hangar steak, tomatoes, arugula, red onion, shaved Parm, Bistro vinaigrette
		BELGIAN FRIES With Sauce Trio.....	15		THE REUBEN FRESSER.....
		Garlic aioli, Sauce Calypso, Ketchup			Warm pastrami and corned beef, Swiss cheese, sauerkraut, Russian dressing, pressed & served on our deli rye with homemade potato chips, pickle
		PIEDMONTESE FRIES.....	16		CHEDDAR CHEESEBURGER DE VILLE.....
		Sprinkled with truffle oil, dusted with Parmesan cheese			Our cheeseburger topped with a mountain of fried onions, with beefsteak tomato, lettuce, and Belgian fries

PIZZA MARGHERITA.....	27
Mutti tomatoes, mozzarella, Monini EVOO	
MUSHROOM, SPINACH AND PECORINO.....	28
Margherita with assorted mushrooms, spinach, Pecorino	
PROSCIUTTO AND ARUGULA.....	29
Margherita with artisanal prosciutto and arugula	
THE HELL'S KITCHEN.....	28
Margherita with local hot and sweet sausage, roasted peppers, onions	
NEW YORK O.G. PEPPERONI.....	30
Classic pepperoni pie	
EMILIA ROMAGNA.....	30
Classic white cheese pizza drizzled with 12-year aged balsamic	
FOCACCIA ROBIOLA.....	32
An irresistible classic: Pizza dough split through, spread with Italian cream cheese, and drizzled with truffle oil	

MARK'S HOUSE SALAD.....	16
Mix of lettuces with cherry tomatoes, Bistro dressing	
WARM HOMEMADE SOFT PRETZEL.....	8
With mustard	