

DINNER MENU

SPRING 2025

ESTELLE'S CHICKEN SOUP.....	18.50
CHILLED JUMBO WHITE ASPARAGUS.....	28
With vegetable vinaigrette and chopped egg	
GRILLED HEN OF THE WOODS MUSHROOMS.....	26
Over sliced sopressata with arugula salad, balsamic, and shaved Parmesan cheese	
MARK'S TUNA TARTARE.....	33
Fresh tuna, soy & sesame oil, cucumber carpaccio, ginger	
CEVICHE.....	28
Lime-marinated scallops, snapper & fluke with poached baby shrimp & octopus, avocado, mango, tomato salsa	
FREDS' CALAMARI ALLA GRIGLIA.....	28
with marinated tomato, scallion, basil	
HOMEMADE COUNTRY PATE.....	24
with sauce Cumberland and red wine onion confit	
WAGYU BEEF PIGS IN A BLANKET.....	28
In our own puff pastry, served with ketchup and mustard	
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

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
RICOTTA & ENGLISH PEA TORTELLINI "BISI".....	36
Sauce of English peas, butter, ramps, fresh mint	
FREDS' SPAGHETTI.....	35
Fresh spaghetti with fresh shiitake mushrooms, asparagus, sun-dried tomatoes, pesto	
FETTUCCHINE WITH AL'AMERICAINA.....	54
Shrimp, crab, lobster w tomato, saffron, touch of cream	
PAPARDELLE WITH BRISKET RAGU.....	35
LASAGNE DELLA NONNA.....	38
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

FRESH MARKET FISH OF THE DAY.....	market price
LATKE CRUSTED FILET OF SOLE.....	48
with lemon herb sauce, spring vegetables	
ROASTED SALMON.....	40
with dill mustard horseradish sauce, sauteed spinach	
GREEK-STYLE CHARRED OCTOPUS.....	44
with red wine vinegar, EVOO, 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 spring vegetables	
RICOTTA GNOCCHI.....	36
with lamb ragu	
MY MOTHER'S BRISKET.....	39
with mashed potatoes and sauteed carrots	
ST. LOUIS RIBS "PORCHETTA-STYLE".....	42
Fennel pollen, garlic, parsley, pan drippings, with pesto potato salad	
CHEDDAR CHEESEBURGER DE VILLE.....	32
Our cheeseburger topped with a mountain of fried onions, with beefsteak tomato, lettuce, and Belgian fries	
ANGUS PORTERHOUSE STEAK, FOR ONE OR TWO.....	72/145
Florentine style: grilled, sliced, seared with hot olive oil with rosemary and sage, served with broccoli rabe, and Belgian fries	

PIZZA MARGHERITA.....	27
Mutti tomatoes, mozzarella, Monini EVOO	
MUSHROOM, SPINACH AND PECORINO.....	28
Margherita with assorted mushrooms, spinach, Pecorino	
NEW HAVEN CLAM PIE.....	30
Chopped fresh cherrystone clams, garlic, oregano, mozzarella, pecorino Romano, crushed red pepper, Monini EVOO	
THE OL' DANNY BOY.....	28
Margherita with eggplant Parm and anchovies	
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
Pizza dough split through, spread with Italian cream cheese, and drizzled with truffle oil	

\$16 EACH

SAUTEED BROCCOLI WITH GARLIC AND EVOO

DE VILLE FRIED ONIONS

SPRING VEGETABLES