

DINNER MENU



SPRING 2026

☆ ☆ ☆

☆ ☆ ☆

TO START

MATZOH BALL SOUP.....18

CHILLED JUMBO WHITE ASPARAGUS.....28
with vegetable vinaigrette and chopped egg

GRATIN OF JUMBO WHITE ASPARAGUS.....28
with butter and Parmesan cheese

ZUCCHINI CHIPS.....22
with artichoke and feta dip

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

STEAK TARTARE.....29
Chopped filet mignon, traditional garnishes, bagel chips

WAGYU BEEF PIGS IN A BLANKET.....28

M.O.M. CHOPPED CAESAR SALAD.....28
Chopped romaine hearts, freshly grated Parm, croutons, anchovies, Chef Mark's Caesar dressing

THE NOMAD SALAD.....28
Mixed greens, kale, roasted chickpeas, shredded carrot, watermelon radish, pepitas, apples, dried cranberries, feta, avocado, corn tortilla crisps, Bistro 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

RIGATONI ALLA BUTTERA.....35
hot and sweet sausage, peas, cream, touch of tomato, Parm

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

MARK'S SPAGHETTI AND MEATBALLS.....35

PASTA FRESCA

Made in house daily by our team

RICOTTA AND ENGLISH PEA TORTELLINI "BISI".....36
Sauce of English peas, ramps, fresh mint, butter, Parmesan cheese

FREDS' SPAGHETTI.....35
Shiitake mushrooms, asparagus, sun-dried tomatoes, pesto

FETTUCCHINE AL'ARAGOSTA.....56
Fresh whole shelled lobster, tomato, saffron, cream

PAPPARDELLE WITH BRISKET RAGU.....36

LASAGNE DELLA NONNA.....38
veal, beef, and pork Bolognese, bechamel, 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



WILD SPRING RISOTTO.....36
with white and green asparagus, wild Spring onions, nettles, English peas, local mushrooms, Parmesan cheese

SWORDFISH SCHNITZEL.....42
lightly breaded and sauteed, with arugula, red onion, tomato, lemon

LATKE-CRUSTED ORATA FILET.....40
with lemon herb sauce, sauteed baby carrots

ROASTED SALMON.....40
with dill mustard horseradish sauce, sauteed spinach

THE WHOLE LOBSTER ROLL.....56
A whole lobster: tail, claws, knuckle meat, lightly warmed in butter, with celery, served on our homemade hot dog bun, with Belgian fries and corn salad

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.....39
Chicken roasted with fresh herbs, lemon, crushed red pepper, served with rosemary and garlic roasted potatoes

PRIME RIB FRENCH DIP SANDWICH.....39
Sliced prime rib and onion confit on homemade ciabatta with red wine demi glace sauce. With Belgian fries.

CHEDDAR CHEESEBURGER DE VILLE.....34
Our cheeseburger topped with a mountain of fried onions, with beefsteak tomato, lettuce, and Belgian fries

TUSCAN-STYLE NEW YORK STRIP STEAK.....58
Sliced, seared with hot olive oil with sage & rosemary, served with Parmesan fries

