

DINNER MENU

WINTER 2024

<p>GNOCCHI ALLA ROMAGNA.....28 Semolina dumplings with sauteed mixed exotic mushrooms, touch of cream, Parmesan cheese, shaved black truffles</p> <p>FRITTO MISTO MONTI E MARE.....29 Lightly fried mix of mushrooms and Florida rock shrimp with lemon aioli</p> <p>SOUTH SHORE BAKED CLAMS OREGANATA.....28</p> <p>GRILLED ROSEMARY-SKEWERED JUMBO SHRIMP.....29 on a bed of fagioli in fiasco</p> <p>MARK’S TUNA TARTARE.....32 Fresh tuna, soy & sesame oil, cucumber carpaccio, ginger</p> <p>FREDS’ CALAMARI ALLA GRIGLIA.....28 with marinated tomato, scallion, basil</p> <p>STEAK TARTARE.....30 Hand chopped filet mignon with traditional garnishes and our sourdough crostini</p> <p>OLD-FASHIONED WEDGE SALAD.....28 Iceburg lettuce, crumbled bacon, onion, black pepper bleu cheese dressing</p> <p>ROMAN SALAD.....26 Puntarelle, castelfranco, bitter greens with garlic and anchovy vinaigrette</p> <p>THE ULTIMATE CHOPPED SALAD.....26 Greens, hearts of palm, assorted vegetables and legumes with Bistro dressing</p> <p>MADISON AVENUE EGGPLANT PARMESAN.....25</p>	<p>PENNE AL CEFALU (vegan).....32 Garlic roasted broccoli, cauliflower, and Romanesco with touch of pesto olive oil, garlicky toasted breadcrumbs</p> <p>SPAGHETTI A.O.P. (aglio, olio, pomodoro).....28 Mark’s spicy, garlicky tomato sauce</p> <p>LINGUINI ALLE VONGOLE.....34 with baby clams, garlic, olive oil, touch of tomato</p> <p>ORECCHIETTE WITH BITTER GREENS.....32 With hot and sweet sausage, olive oil, garlic, Parmesan cheese</p> <p>RIGATONI ALLA BUTTERA.....32 hot and sweet sausage, cream, touch of tomato, Parm</p> <p>MARK’S SPAGHETTI AND MEATBALLS.....34</p> <p>FREDS’ SPAGHETTI.....34 Fresh spaghetti with fresh shiitake mushrooms, asparagus, sun-dried tomatoes, pesto</p> <p>FETTUCINE WITH LOBSTER “AMERICAINE”.....55 Chunks of fresh lobster with tomato, saffron, lobster stock, cream</p> <p>GARGANELLI WITH BRISKET RAGU.....33</p> <p>LASAGNE DELLA NONNA.....35 veal, beef, pork Bolognese, Bechamel, and Parm</p> <p>BELGIAN FRIES.....15 Garlic Aioli, Sauce Calypso, Ketchup</p> <p>PIEDMONTESE FRIES.....16 Sprinkled with truffle oil and Parmesan cheese</p>	<p>RISOTTO AI FRUTTI DI MARE.....42 clams, mussels, scallops, shrimp, and squid with touch of tomato and lobster stock</p> <p>BRANZINO.....41 butterflied and served with olivada sauce with roasted potatoes</p> <p>LATKE-CRUSTED FILET OF SOLE.....46 with lemon herb sauce, and fall vegetables</p> <p>ROASTED SALMON.....38 with dill mustard horseradish sauce, sauteed spinach</p> <p>BALTIMORE CRAB CAKES.....46 Made with jumbo lump crab meat, served with tartar sauce, cole slaw, Belgian fries</p> <p>GRILLED OCTOPUS “ESCABECHE”.....42 Peruvian style with lime, onion, herbs, touch of cumin</p> <p>“DEVOUR” CHICKEN PARMESAN.....42 served with rigatoni alla vodka</p> <p>POLLO ALLA MATTONE.....38 Chicken roasted with fresh herbs, lemon, crushed red pepper, served with fall vegetables</p> <p>CHEDDAR CHEESEBURGER DE VILLE.....31 Our cheeseburger topped with a mountain of fried onions, with beefsteak tomato, lettuce, and Belgian fries</p> <p>HANGER STEAK.....44 Grilled and served with peppercorn sauce and Belgian fries</p>
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PIZZA MARGHERITA.....	26
Mutti tomatoes, mozzarella, Monini EVOO	
NEW HAVEN CLAM PIE.....	30
Chopped fresh cherrystone clams, garlic, crushed red pepper, Monini EVOO, touch of Parm	
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.....	29
Classic white cheese pizza drizzled with 12-year aged balsamic	
FOCACCIA ROBIOLA.....	30
Pizza dough split through, spread with Italian cream cheese, and drizzled with truffle oil	