

DINNER MENU



WINTER 2024

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TO START

- GNOCCHI ALLA ROMAGNA...28
Semolina dumplings with sauteed mixed exotic mushrooms, touch of cream, Parmesan cheese, shaved black truffles
FRITTO MISTO MONTI E MARE...29
Lightly fried mix of mushrooms and Florida rock shrimp with lemon aioli
SOUTH SHORE BAKED CLAMS OREGANATA...28
GRILLED ROSEMARY-SKEWERED JUMBO SHRIMP...29
on a bed of fagioli in fiasco
MARK'S TUNA TARTARE...32
Fresh tuna, soy & sesame oil, cucumber carpaccio, ginger
FREDS' CALAMARI ALLA GRIGLIA...28
with marinated tomato, scallion, basil
STEAK TARTARE...30
Hand chopped filet mignon with traditional garnishes and our sourdough crostini
OLD-FASHIONED WEDGE SALAD...28
Iceberg lettuce, crumbled bacon, onion, black pepper bleu cheese dressing
ROMAN SALAD...26
Puntarelle, castelfranco, bitter greens with garlic and anchovy vinaigrette
THE ULTIMATE CHOPPED SALAD...26
Greens, hearts of palm, assorted vegetables and legumes with Bistro dressing
MADISON AVENUE EGGPLANT PARMESAN...25



PASTA SECCA

- PENNE AL CEFALU (vegan)...33
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...34
with baby clams, garlic, olive oil, touch of tomato
ORECCHIETTE WITH BITTER GREENS...32
With hot and sweet sausage, olive oil, garlic, Parmesan cheese
RIGATONI ALLA BUTTERA...34
hot and sweet sausage, cream, touch of tomato, Parm
MARK'S SPAGHETTI AND MEATBALLS...34

PASTA FRESCA

Made in house daily by our team

- FREDS' SPAGHETTI...34
Fresh spaghetti with fresh shiitake mushrooms, asparagus, sun-dried tomatoes, pesto
FETTUCCHINE WITH LOBSTER "AMERICAINE"...55
Chunks of fresh lobster with tomato, saffron, lobster stock, cream
GARGANELLI WITH BRISKET RAGU...34
LASAGNE DELLA NONNA...36
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



- RISOTTO AI FRUTTI DI MARE...42
clams, mussels, scallops, shrimp, and squid with touch of tomato and lobster stock
BRANZINO...42
butterflied and served with olivada sauce with roasted potatoes
LATKE-CRUSTED FILET OF SOLE...46
with lemon herb sauce, and fall vegetables
ROASTED SALMON...39
with dill mustard horseradish sauce, sauteed spinach
BALTIMORE CRAB CAKES...46
Made with jumbo lump crab meat, served with tartar sauce, cole slaw, Belgian fries
GRILLED OCTOPUS "ESCABECHE"...42
Peruvian style with lime, onion, herbs, touch of cumin
"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
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

