

KITCHEN O.F MICHAEL A.NTHONY

Winter | 2024

Starters

Calamari fritti 28

lightly dusted with polenta and tipo 00, sardella aioli, dill

Grilled Pesce 36

grilled shrimp, octopus, & calamari, peppers, olives, arugula, chili

Tuna 29

Sesame encrusted, mango relish, dill crema, arugula & asiago

Riceballs 23

pulled pork tenderloin San Marzano tomato sauce. arborio rice and parmesan cheese
fritters, and roasted prosciutto

Prosciutto wrapped Bocconcini & Olives 23

warm house marinated olives, prosciutto wrapped bocconcini, chilies, port wine & arugula

Arugula Salad 18

roasted carrot cognac tarragon dressing. shaved asiago. marinated house cured bacon.
tempura asparagus. shaved fennel

House Salad 16

mixed greens. cucumbers. Roma tomatoes. fennel. olives. sweet peppers. shaved onion in a lemon
basil white balsamic dressing with parmesan cheese

Caesar Salad 16

crisp romaine hearts, roasted pancetta, shaved parmesan and asiago cheese,
home made dressing, foccacia croutons

Straciatella Soup 14

egg drop soup with noodles, parmesan cheese, spinach and chicken broth

Springrolls 25

crisped springrolls with, roasted red peppers, artichoke, goat cheese, avocado relish
arugula, balsamic reduction, smoked mustard aioli

Seared Beef 29

AAA beef tenderloin tips, pan seared with caramelized onions, smoked mustard, smoked
gouda cheese, vin cotto, truffle oil & tarragon

Pasta & Such

Spaghetti all'amatriciana 29

simple yet great ...roasted guanciale & pancetta with sweet onions in a white wine fresh tomato, shaved cheeses, and fresh basil

Fettucine 36

homemade fettucine. seared chicken, prosciutto, asparagus, sun dried tomatoes, topped with grilled shrimp, & arugula in a white wine and olive oil base

Seafood Pasta 52

tagliatelle fresh cut noodles, cozze, clams, baccala, calamari, shrimp, lobster tail, salmon, & octopus in a white wine fresh tomato & basil

Vegetable Risotto 29

Summer vegetable risotto, shaved asiago & parmesan cheese, tempura asparagus, greens

Gnocchi 29

home made potato gnocchi in a 3 cheese cream sauce

Rigatoni 34

roasted pancetta, guanciale, prosciutto, caramelized onions, folded mascarpone cheese (think no egg carbonara)

(Please ask server for daily Pasta Features)

Proteins

Salmon 47

caramelized seared salmon, dill & mango salsa, tagliatelle with caramelized peppers, shrimp, & asiago

Beef Tenderloin 59

cast iron seared deconstructed 'AAA'beef tenderloin, nduja cream, arugula, crispy onions with home made gnocchi in a gorgonzola cream sauce

Pacific Cod 58

panko crumb encrusted cod loin with shrimp, lobster tail, & mussels served with home made potato gnocchi in a sardella agave cream, mango relish, & dill crema

Grilled Lamb 59

marinated grilled rack, guanciale & wild mushroom fennel toasted orzo, crispy onions, shaved crotonese, & vin cotto

Chicken 44

pan roasted organic chicken breast, wild mushroom cream sauce, paired with a home made ravioli in a basil spiced blush sauce, finished with shaved asiago and fresh greens

Please inform server of any intolerances or food allergies, and or dietary restrictions, also please feel free to ask any questions if unsure of some of our menu items before ordering