

KITCHEN O.F MICHAEL A.NTHONY

Winter | 2022

Starters

Bruschetta 22

cut & marinated to order Roma tomatoes, candied garlic, olives, warm camembert cheese
extra virgin olive oil & hot peppers (allow 15 mins)

Grilled Pesce 36

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

Tuna Crudo 28

sardella marinated sashimi cut tuna. fresh cucumber slaw. fresh dill & basil.
extra virgin olive oil

Riceballs 20

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

Prosciutto wrapped Bocconcini & Olives 22

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

Caprese Salad 24

Roma tomatoes, bocconcini, nduja cream, fresh sliced prosciutto, arugula

Mixed Greens Salad 15

champagne blueberry vinegar. candied almonds. goat cheese. dried cranberries

Arugula Salad 16

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

House Salad 15

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

Caesar Salad 15

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

Grilled Lamb 36

grilled lamb lollipops, chimichurri, hot peppers, crispy onions

Octopus 36

charred octopus leg, jalapeno asiago polenta, nduja cream,
asiago & arugula salad

Featured Soup of the Day M.P.

see server for daily selection

Pasta & Such

Bucatini all'amatriciana 29

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

Fettucine 35

homemade fettucine. seared chicken, prosciutto, asparagus, sun dried tomatoes, topped with grilled shrimp, & arugula

Seafood Pasta 49

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

Wild Mushroom Risotto 34

wild mushroom & guanciale risotto, shaved asiago & parmesan cheese, finished with porcini, truffle oil, tarragon and vin cotto

Rigatoni 33

roasted cinghiale meat sauce, wild mushrooms, prosciutto, & onions, with fresh arugula

(Please ask server for daily Pasta Features)

Proteins

Milk Fed Veal 44

pan seared milk fed veal topped with prosciutto, melted bocconcini cheese, & arugula in a red wine basil tomato with pasta all'amatriciana bianco

Beef Tenderloin 58

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

Pacific Cod 49

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

Lamb Duo 58

marinated grilled lollipop & bone in braised shank with wild mushroom, spinach & ricotta manicotti, crispy onions and warm greens

Chicken 43

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