

KITCHEN O.F MICHAEL A.NTHONY

Spring | 2022

Starters

Grilled Pesce 32

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

Tuna Crudo 25

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

Seared Beef Tenderloin 28

pan seared peppercorn beef tenderloin. smoked gouda cheese. caramelized onions. truffle oil
pancetta chips. vin cotto

Riceballs 19

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

Octopus 32

seared octopus. jalapeno asiago polenta. nduja basil romesco. arugula & asiago

Prosciutto wrapped Bocconici & Olives 20

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

Caprese Salad 18

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

Spinach 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

Featured Soup of the Day M.P.

see server for daily selection

Pasta & Such

Bucatini all'amatriciana 27

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

Home made Potato Gnocchi 29

home made dumplings in a 4 cheese cream sauce topped with roasted mushrooms

Fettucine 33

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

Seafood Pasta 48

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

Vegetable Risotto 28

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

Rigatoni 33

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

(Please ask server for daily Pasta Features)

Proteins

Milk Fed Veal 42

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 49

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

Pacific Cod 48

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

Grilled Lamb 49

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

Chicken 38

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