

Antipasti

{Appetizers}

Prosciutto in Insalata

An unusual combination of flavors: crisp apples, bocconcini mozzarella salad, prosciutto and red wine vinaigrette

Minestrone alla Genovese

Traditional Genoa-style minestrone

Ciuppin

Smooth Ligurian soup of fish and tomatoes

Antipasti alla Portofino per Due

Mezze plate with Soppressata, Bresaola, Prosciutto, bocconcini mozzarella, Roman-style marinated artichokes, Schiacciata green olives, Baresane olives, grilled zucchini and Arugula

Risotto ai Gamberetti

Sautéed prawns atop a creamy, saffron-scented Arborio rice and a garnish of fried onions

Crostini per Due

A sampler for two of our favorite crostinis: marinated fresh tuna and tomato bruschetta; duck and truffle mushroom pâté; and marinated eggplant stew Ligurian-style

Frittelle di Patate e Zucchini per Due

An appetizer tasting for two: pine nuts and pesto potato fritters, traditional fried veal stuffed olives Ascolana-style and fried zucchini served with spicy tomato sauce

Carpaccio di Tonno

Tuna carpaccio finished with a citrus-dill dressing

Carpaccio di Manzo

Thinly sliced seared beef tenderloin with Parmesan shaving and artichoke paste

Insalata alla Cesare

Caesar Salad

Insalata Riviera Ligure per Due

Ligurian Riviera salad for two: tomatoes, cucumbers, mixed peppers, spring onions, baby iceberg lettuce, white anchovies, oregano and a red wine vinaigrette

Pietanze

{ Main Courses }

Risotto alla Polpa di Granchio e Gamberetti

Prawn and crab risotto

Taglierini Al Pesto

Taglierini egg pasta with traditional pesto sauce

Pappardelle Ai Funghi

Ribbons of pasta and thyme-roasted mushrooms
lightly tossed in Mascarpone cream sauce

Tonno Ai Ferri

Lemon-herb oil marinated tuna steak,
grilled and served with assorted vegetables
and a marjoram-garlic drizzle

Spiedino di Mare

Skewer of Maine lobster, gamberoni, scallops and salmon, grilled and served
with Ligurian potatoes, and sun-dried tomato beurre blanc

Costatine d'Agnello Arrosto

Roasted lamb chops, asparagus, fried eggplant and
a pinot noir-rosemary reduction

Bistecca alla Fiorentina

Char-grilled T-bone steak served with fresh haricots verts

Saltimbocca alla Romana

Thinly sliced veal wrapped with fresh sage and prosciutto,
pan-fried with porcini mushroom risotto and Marsala jus

Filetto di Manzo

North American beef tenderloin, grilled radicchio, broccolini, baby carrots
and red wine-thyme sauce

Ossobuco alla Piemontese

Veal osso buco braised in its own jus with tomatoes and mushrooms

A dining fee will be charged. Menu is subject to change.