

# Dinner

Antipasto alla Berta 4.95 ex. Buffalo Mozzarella, Tomato & Basil Oil Herring in Sour Cream  
Melon or Avocado with Prosciutto San Daniele Broiled Grapefruit with Kirsch & Brown Sugar  
Avocado with Seafood Avocado with Lemon or Balsamic Dressing  
Baked Stuffed Clams Clams Casino Baked Oysters Mornay 1,50 ex.  
Little Neck Clams Oysters on the Half-Shell 1.50 ex. Seafood au Gratin 2.75 ex.  
Half Cold Lobster with Seafood (ex. @ Market) Escargots du Bourgogne 2.50 Bresaola di Valtellina  
Shrimp alla Berta 1.50 ex. Shrimp Cocktail 1.50 ex. Smoked Trout, Horseradish-Lime 2.75 ex.  
Fresh Fruit Cup Sicilian Anchovies & Roasted Pepper Melon in Season

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Minestrone Soup of the Day Consomme

Ravioli with Veal & Porcini Cannelloni, Four Cheeses, Bolognese Eggplant Parmigiana  
Homemade Green Noodles: Pesto, Bolognese or Marinara Seafood au Gratin 2.75 ex.

Spaghetti: Bolognese or Marinara (Fresh Clam Sauce 1.50) Linguine al Filetto di Pomodoro with Prosciutto

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Shrimp with Fresh Herbs, Shallots & Cream 42. Shrimp Scampi 42. or Fra Diavolo 44.  
Lobster Tails: Broiled or Fra Diavolo (Market) Soft Shell Crabs (Market) Broiled King Crab Legs (Market)

Frog's Legs Saute with Garlic 42. Brook Trout Meuniere or Amandine 36.

Filet of Sole: Lemon, Amandine or Champagne Sauce 35. Stuffed Sole Santina 43.

Naturally-raised NY Sirloin: Broiled or Campagnola with Onions, Garlic, Tomato & Basil 56.

Naturally-raised Filet Mignon 57.

Naturally-raised Veal Chop: Broiled, Milanese or Sweet & Sour 56. with Porcini 59.

Medallions of Veal: Berta (Marsala), Champagne, Picatta or Francese 42. with Porcini 47. Parmigiana 40.

Saltimbocca Piemontese (Stuffed Medallions of Veal with Ham, Prosciutto & Fontina) 47.

Calf's Liver, Onion or Bacon 40. Veal Sweetbreads with Madiera 44.

Veal Kidneys with Red Wine, Mustard & Mushrooms 39.

Kurobuta Pork Chop: Broiled or "Drunk" (Red Wine and Garlic) 44.

Medallions of Heirloom Pork w/ Cassis & Armagnac 44.

Broiled Rib Lamb Chops (Full Rack) 59. Roast Fresh Duck Old Venice-style (Sweet & Sour) 41.

Grilled, Marinated 1/2 Free Range Chicken 31.

Chicken Toscana (Rosemary, Shallot & Mushrooms ) 35. Cotolette di Pollo alla Val d'Aosta 32.

Breast of Chicken:

Pietro (Stuffed with Veal & Herbs) 34. Abruzzi (Sweet Peppers, Sausage & Artichoke) 34. Parmigiana 32.

Served with Fresh Vegetable and Farina Dolce Mixed Salad served upon request Dinners may not be split

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Dessert and Beverage Selection from our Dessert Menu

# A La Carte

## Antipasti    Appetizers

Antipasto alla Berta 13.95 per person      Bresaola di Valtellina 9.95

Prosciutto "La Quercia" with Melon or Avocado 8.25

Melon in Season 6.95      Genuine Buffalo Mozzarella, Tomato & Basil Oil 10.95

Avocado with Lemon or Balsamic Dressing 7.95      Stuffed Avocado with Seafood 9.95

Broiled Grapefruit with Kirsch & Brown Sugar 6.75      Fresh Fruit Cup 6.75

Sicilian Anchovies & Roasted Pepper 8.25      Herring in Sour Cream 6.95      Seafood au Gratin 12.50

Oakwood Smoked Trout, Horseradish-Lime Sauce 13.25      Half Cold Lobster with Seafood (Market)

Shrimp alla Berta 10.75      Shrimp Cocktail 10.75      Escargots du Bourgogne 12.50

Clams Casino 9.95      Baked Stuffed Clams 7.95      Baked Oysters Mornay 11.50

Little Neck Clams 9.75      Oysters on the Half Shell 9.95

## I Primi    Soup, Pasta and Risotto

Minestrone 6.75

Soup of the Day

Handmade Green Noodles: Marinara 16.95    Pesto or Bolognese 17.95

Eggplant Parmigiana 16.95

Cannelloni (Crepe), Four Cheeses with Fresh Ricotta, Bolognese Sauce 18.95

Handmade Ravioli with Veal & Porcini 19.95

Spaghetti: Marinara 14.95    Aglio-Olio 14.95    Bolognese Sauce 16.95    Fresh Clam Sauce 18.95

Angel Hair, Fresh Tomato-Basil 15.95      Linguine al Filetto di Pomodoro with Prosciutto 15.95

### **Homemade "Tjarin" (Piemontese-style thin egg noodles)**

with Butter & Sage or Marinara 18.95      Bolognese 19.95      Porcini Mushrooms 22.95

### **Risotto**

*(always made to order; please allow 25 minutes)*

Barolo, Porcini, Bolognese or Milanese 24.95      Butter & Parmigiano 23.95

## Secondi Main Courses

### PESCI FISH

Shrimp with Fresh Herbs, Shallots, Champagne Vinegar & Cream 28. Shrimp Scampi 28.  
Shrimp Fra Diavolo with Spaghetti 30.

Lobster Tail: Broiled, Fra Diavolo or with Basil, Fresh Tomato & Cream (Market)  
Frog's Legs Saute Meuniere with Garlic 28. Seafood au Gratin 30.  
Broiled King Crab Legs (Market) Soft Shell Crabs (Seasonal)

Filet of Sole: Lemon, Amandine or Champagne Sauce 21. Stuffed Sole Santina 30.  
Brook Trout Meuniere or Amandine 21.

### CARNE E POLLAME MEAT AND POULTRY

Naturally-raised NY Sirloin: Broiled or Campagnola with Onions, Garlic, Tomato & Basil 42.  
Naturally-raised Filet Mignon 43.

Naturally-raised Veal Chop: Broiled, Milanese or Sweet & Sour 42. with Porcini 45

Medallions of Veal: Berta (Marsala) Champagne Picatta (Lemon, White Wine & Parsley) Francese 28.  
Medallions of Veal with Porcini 33.  
Medallions of Veal Parmigiana 26. with Spaghetti Marinara 28.

Saltimbocca Piemontese (Stuffed Medallions of Veal with Ham, Prosciutto & Fontina) 30.

Veal Sweetbreads with Madiera 30. Veal Kidneys with Red Wine, Mustard & Mushrooms 23.  
Calf's Liver Saute' with Onions or Bacon 26.

Kurobuta Pork Chop: Broiled or "Drunk" (Red Wine & Garlic) 30.  
Medallions of Heirloom Pork w/ Cassis & Armagnac 30.  
Broiled Rib Lamb Chops (Full Rack) 46.

Roast Fresh L.I. Duck Old Venice-style (Sweet & Sour Mixed-Fruit Sauce with Raisins) 27.  
Grilled, Marinated 1/2 Free Range Chicken 17.

Breast of Chicken Pietro (Stuffed with Veal & Herbs) 20.  
Breast of Chicken Abruzzi (with Luganega Sausage, Artichoke, Sweet Peppers) 20.  
Breast of Chicken Parmigiana 18.

Chicken Toscana (Rosemary, Shallot, Mushroom & White Wine; on the bone) 21.  
Chicken Palermo (Hot, Sweet & Sour Chicken, Sicilian style; on the bone) 23.  
Cotolette di Pollo alla Val d'Aosta (Boneless Dark Meat, Marsala Sauce & Mozzarella) 18.  
*Entrees served with Fresh Vegetable and Farina Dolce Mixed Salad served upon request*

# Special Dinner

Choice of Appetizer from Dinner Menu

(all surcharges apply)

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Choice of Soup

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Cannelloni (Crepe), Four Cheeses with Fresh Ricotta, Bolognese Sauce 32.

Green Noodles: Marinara 30. Pesto or Bolognese 31.

Ravioli stuffed with Veal & Porcini 33. Eggplant Parmigiana 30.

Spaghetti: Marinara 28. Aglio-Olio 28. Bolognese 30. Fresh Clam Sauce 32.

Linguine al Filetto di Pomodoro with Prosciutto 29. Seafood au Gratin 43.

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Choice of Dessert and Beverage from Dinner Menu

*Special Dinner served with Fresh Vegetable and Farina Dolce      Mixed Salad served upon request, no charge*

*Dinners may not be split*

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# Children's Dinner

*Under 12 years old, please*

Choice of Appetizer (all surcharges apply) **or** Soup from Dinner Menu

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Spaghetti: Marinara 14.50 or Bolognese 16.50      Cannelloni (Crepe) Four Cheeses, Marinara 16.95

Handmade Ravioli stuffed with Veal 17.75      Broiled Free Range 1/2 Chicken 17.75

Chicken Parmigiana 16.95      Filet of Sole 17.75

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Milk or Chocolate Milk

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Assorted Ice Creams or Parfaits

Homemade Pies      Chocolate Mousse

*The restaurant reserves the right to add a cover charge to cover those sharing or not ordering a meal*

## Dolci Desserts

Chocolate Mousse 4.95    Melon in Season 6.95    Fresh Fruit (Seasonal) market  
Homemade Rum Cake ala Mode 7.75    Homemade New York-Style Cheesecake 7.75  
Homemade Pies ala Mode 7.75  
Boconcini Dolce (Meringue Nest, Vanilla Ice Cream, Fresh Strawberry Sauce & Whipped Cream) 6.50  
Coupe au Marrons 7.95    Peach Melba 6.50  
Parfaits made with Edy's Ice Creams 5.95    Edy's Ice Creams and Sorbetti 5.95  
(above included on full dinners)

### Ala Carte

Zabaglione (from Organic Eggs) (for two or more) 8.95 per person  
Parmigiano-Reggiano Qualita Extra 12.95    Additional Cheese Selections (market)

## Bevande Coffee Service

Espresso "Miscela Masini" Selezione d'Autore 4.25    Doppio 4.95    Cappuccino "Miscela Masini" 4.50

Lattes: Naturale, Amaretto, Hazelnut & Vanilla 4.50 (all non-alcoholic)

"Masini" gives a velvety smooth espresso, full bodied, with an intense aroma and a note of chocolate.  
Decaf is also available, but properly made, quality espresso is lower in caffeine due primarily to the rapid extraction method.

Drip Coffee: We are proud to have been Stumptown Coffee's first NJ client;  
"Hairbender" 3.95    Decaf Columbian Supremo 3.95

Harney's Teas: 3.95    English Blend or Orange Pekoe, Decaf Ceylon, Green, Egyptian Chamomile

## Liqueur Coffees (ala carte)

Classic Irish Coffee w/ "Powers" 9.95    Mexican Coffee w/ Kahlua 9.95    Tia Maria (Jamaican) Coffee 9.95

Contemporary Irish Cream Coffee 9.95    Belgian Coffee with Godiva Liqueur 9.95

French Coffee with Remy Martin Cognac 12.    Caffe Coretto (Espresso "corrected" with Grappa) 9.95

Thick and Rich Italian Hot Chocolate with Grand Marnier 12.95    plain 5.75