



~ HUNT'S POINT RAW BAR ~

LITTLE NECK CLAMS	\$9.95
BLUE POINT OYSTERS	\$10.95
JUMBO SHRIMP COCKTAILS	\$13.95
CHEFS COMBINATION	\$14.95

~ ANTIPASTI ~

CLAMS OREGANATA – CLAMS ON THE HALFSHELL TOPPED W/ SEASONAL BREADCRUMB	\$9.95
OYSTER ROCKEFELLER – OYSTERS TOPPED W/ SPINACH & MOZZARELLA GRANTINEE	\$12.95
CARCIOFO ALLA CONTADINA – STUFFED ARTICHOKE W/ BREADCRUMBS & CHEESE	\$7.95
PORTOBELLO – GOAT CHEESE, CARAMELIZED ONIONS, POLENTA, & FIG BALSAMIC	\$10.95
TORTINO AI FRUTTI DI MARE – SEAFOOD SEARED W/ BRISTOL CREAM CRAB SAUCE	\$12.95
ANTIPASTO CALDO – SHRIMP, CLAMS, STUFFED MUSHROOMS, MOZZ. IN CARROZZA & EGGPLANT ROLLATINI	\$12.95

~ SOUP OF THE DAY ~

CHEF'S SEASONAL SOUP

~ INSALATE ~

FRUTTI DI MARE – AN ARRAY OF SEAFOOD SERVED IN A LEMON & HERB DRESSING	\$14.95
INSALATA ORGANIC – ORGANIC GREENS SERVED IN A HOUSE DRESSING	\$8.95
TRE COLORI – ARUGULA, ENDIVE, RADICCHIO, & ITALIAN DRESSING	\$9.95
MARCO POLO'S CEASER SALAD – TRADITIONAL 1983 RECIPE	\$9.95
SPINACI E PERE – SPINACH, PEAR, PECORINO, & BALSAMIC DRESSING	\$10.95
MOZZARELLA CAPRESE – HOMEMADE MOZZARELLA W/ ROASTED RED PEPPERS & TOMATOES	\$9.95
BEEF SALAD – ARUGULA, BEETS, WALNUTS, DRY FIGS, GORGONZOLA SERVED W/ ORANGE-FIG BALSAMIC DRESSING	\$9.95

~ PASTA DELLA CASA ~

FETTUCCINE AL VINO ROSSO – FAMOUS RED WINE FETTUCCINE TOSSED IN A PARMIGIANO WHEEL	\$17.95
ORECCHIETTE CON BROCCOLI RABE – HOMEMADE CHICKEN SAUSAGE, BROCCOLI RABE, GARLIC & OIL	\$16.95
GNOCCHI SORRENTINA – GNOCCHI IN A PINK SAUCE WITH GRATINÉE HOMEMADE MOZZARELLA	\$15.95
PASTA NERA – SQUID INK PASTA WITH TOMATO, SHRIMP, & SEA SCALLOPS	\$16.95
RAVIOLACCI ALL ASTICE – HUNT'S POINT MAIN LOBSTER RAVIOLI SERVED IN A PINK SAUCE	\$17.95
FUSILLI CON POLPETTINE – CALABRESE STYLE ROLLED PASTA W/ MINI VEAL MEATBALLS	\$15.95
RISOTTO AI FUNGHI – RISOTTO W/ WILD MUSHROOMS IN A BAROLO REDUCTION SAUCE	\$16.95
PAPPARDELLE AL POMODORO – HOMEMADE PAPPARDELLE W/ TOMATO & BASIL	\$15.95
CHEFS SPECIAL ~	

~ PESCE ~

ZUPPA DI PESCE - SEA SCALLOPS, SHRIMP, MUSSELS, CLAMS, CALAMARI & TOMATO BROTH	\$26.95
SALMONE PREZZEMOLATO - SALMON WITH A PARSLEY CRUST FINISHED W/ A LEMON SAUCE	\$19.95
CAPESANTE DIAMANTE - BROILED SCALLOPS IN A ROSE` CHAMPAGNE SAUCE	\$21.95
TILAPIA BONNE FEMME - TILAPIA W/ MUSHROOM BÉCHAMEL SAUCE BAKED IN THE OVEN	\$22.95
BACCALA ALLO ZAFFERANO - FRESH CODFISH, SAFFRON POTATOES, OLIVES, CAPERS, & ONIONS	\$21.95
TROUT ALLE MANDORLE - TROUT SAUTÉED IN A WHITE WINE LEMON SAUCE W/ SLICED ALMONDS	\$19.95
CATCH OF THE DAY - CHEF'S TRIP TO THE HUNT'S POINT FISH MARKET M/P	

~ CARNE ~

LOMBATELLO AL PEPE VERDE - CHARCOALED GRILLED HANGER TIPS IN A GREEN PEPPER CORN SAUCE	\$22.95
POLLO PAILARD (FRENCH BONE) - MARINATED CITRUS CHICKEN TOPPED W/ ORGANIC CHOPPED SALAD	\$16.95
POLLO PRINCIPESSA (FRENCH BONE) - CHICKEN BREAST TOPPED ASPARAGUS, MOZZARELLA & TOMATO	\$16.95
VITELLO GRANTINEE` - SCALOPPINE TOPPED W/ MUSHROOMS, SCAMORZA, TOMATO & AGED PORT WINE	\$18.95
POLLO E FICHI - CHICKEN SLOW COOKED IN A FIG BALSAMIC SAUCE	\$17.95
BISTECCA ALLA GRIGLIA - CHARCOALED GRILLED SIRLOIN WITH CHEF'S SECRET SEASONING	\$25.95
CARREE` D' AGNELLO - ROASTED RACK OF LAMB AU JUS	\$29.95
COSTATA DI VITELLO - BONE IN VEAL CHOP CHARCOAL GRILLED TOPPED W/ WILD MUSHROOMS	\$29.95
VITELLO VALDOSTANO - VEAL STUFFED W/ PROSCIUTTO, MOZZARELLA, FONTINA, & MUSHROOM SAUCE	\$29.95
CHEFS GAME SPECIAL - DEPENDS ON SEASON, ASK YOUR SERVER	

~ DOLCE & GELATO ~

ALL DESSERTS ARE HOMEMADE
PLEASE ASK YOUR SERVER FOR OUR DESSERT CART

