DINNER MENU

ANTIPASTI

FRIED CALAMARI $13.95

ABISSI MARINI $14.95
Seafood Salad with Mussels, Calamari, Shrimp, and Spanish Octopus. Tossed with Sautéed Carrots, Celery, Roasted Garlic. Finished with Roasted Peppers and a touch of Pesto Genovese.

BLACK TRUFFLE BURRATA with PROSCIUTTO DI PARMA $15.95
Burrata with Black Truffles from our Wisconsin Producer. Served with Prosciutto from Parma.

EGGPLANT PARMIGIANA; gluten free $13.95
3 Layers of Grilled Eggplant with Mozzarella fior di latte, basil, fresh tomato sauce. Finished with Extra Virgin.

INSALATE

MISTA SALAD $11.25
Baby greens, Extra Virgin Olive Oil, Balsamic, Parmigiano Cheese

CAESAR SALAD $11.25
Crispy Romaine, Homemade Caesar dressing, Parmigiano Cheese

ASPARAGUS SALAD $13.95
Fava Beans, Asparagus, Artichoke hearts, Red Onion, Lemon and EVOO

RUCOLA E FRAGOLE $13.95
Baby Arugula and Strawberries, Shaved Pecorino Romano Cheese, Balsamic and EVOO

CUSTOMIZE YOUR SALAD

ADD GRILLED CHICKEN: $6.95
ADD 4 GRILLED SHRIMP: $9.50
ADD GRILLED SALMON: $8.95

Il Crudo Fresh Fish Specialty Selections From our RAW BAR (SLAVINS BROS NYC)

CLAMS AL NUDO * 6 For $11.95; 12 For $22.95
Clams on the half shell served with Cocktail Sauce.

OYSTERS AL NUDO * 6 For $12.95; 12 For $23.95
Oysters on the half shell served with Salsa Verde. An Oil, Lemon and Fresh Herbs Vinaigrette

RAW BAR SPECIAL * MARKET PRICE
Please ask for Fresh Daily Special(s)

OUR COOKED FISH SPECIALITIES ARE PREPARED EVERY DAY FRESH
PLEASE ASK YOUR SERVER FOR THE SPECIALS OF THE DAY.
PASTA

PENNE VODKA $23.95
SPAGHETTI PUTTANESCA $23.95
Gaeta Olives, Capers, Garlic and Oil, Marinara Sauce, and fresh Basil.
ORECCHIETTE PUGLIESI $25.95
Calabria Mia Sausage (LITTLE ITALY), Broccoli Rabe, Garlic and Oil, Pecorino Cheese.
RISOTTO VEGETARIANO $24.95
OUR SPECIALTY.. Carnaroli Italian Rice, with Baby Squashes, Saffron and Crispy Zucchini Flower. Finished with Parmigiano Reggiano® and Parsley
TROFIE AL PESTO GENOVESE $23.95
Trofie Pasta tossed with Pesto al Genovese with Fingerling Potatoes, String Beans. And Pecorino Romano® Cheese.
TAGLIOLINI D’ESTATE $25.95
Black Squid Ink Pasta (Homemade) tossed with Shrimp, Calamari, Mussels, Little Neck Clams, Touch of Roast Peppers, Garlic and Oil, Lite Marinara Seafood Sauce.

SOME OF OUR FAVORITE LOCAL FARMERS:
UNION SQUARE FARMERS MARKET NYC
ECKERTON FARMS
WESTPORT FARMERS MARKET
HALF ORDERS OF PASTA ALL $15.95
DRIED PASTAS FROM GRAGNANO NAPLES

POLLO

POLLO SICILIANO $24.95
Breast of Chicken Sautéed with Garlic, Kalamata Olives, Eggplant, Roasted Peppers, Parmegiano Cheese & Fresh Herbs.

POLLO CAPRICCIOSA $24.95
Pan Sautéed Breaded Chicken Breast. Topped with a Red Onion, Mozzarella, Baby Arugula, and tomato salad.

POLLO TERRA MARE $25.95
Breast of Chicken with Shrimp, Shiitake Mushrooms, lemon sauce, shallots and fresh herbs

POLLO PARMIGIANA over SPAGHETTI PASTA $24.95

WANT TO ENJOY OUR CUISINE IN THE COMFORT OF YOUR HOME? PLEASE INQUIRE WITH US TO PURCHASE OUR HOMEMADE SAUCES, CHEESES, PASTAS, FOCCACIAS, BREADS, AND WINES. WE COMMIT OURSELVES TO SUSTAINABLE, ORGANIC AND FAIR TRADE PRODUCTS.
VEAL

SCALOPPINE DI VITELLO MARTINI $25.95
Veal Sprinkled with Parmegiano Cheese, shallots, Lemon & White Wine.

SCALOPPINE PIZZAIOLA $25.95
Veal with Shiitake Mushrooms, Roasted Peppers, Touch of Marinara, Garlic and Fresh Herbs

SCALOPPINE MARE MONTE $27.95
Veal sautéed with 3 Shrimps, Shiitake Mushrooms, and Lemon Sauce with Fresh Herbs

VEAL SPECIAL OF THE DAY $29.95
Ask Your Server

D A L L A G R I G L I A

BEEF PAILLARD GENOVESE * $29.95

VEAL CHOP CAPRICIOSSA $33.95
Thinly Pounded Breaded Veal Chop, Pan Sautéed. Topped with a Fresh Mozzarella, Tomato, and Baby Arugula, and Red Onion Salad.

GAMBERI PARMIGIANA $28.95
4 SHRIMPS PARMIGIANA. Vegetables and Potatoes of the Day.

FILETTO DI VITELLO* $33.95

“SEE OUR BLACKBOARD SPECIALS FOR SPECIAL WINE DEALS, PAIRING OFFERINGS, AND FOOD SPECIALS. Like us on Facebook and Follow Us on Our Website for our Events, Blackboard Specials, and Cooking Classes. PLEASE CONTACT US TO HOST YOUR PRIVATE EVENTS

Items marked with the * are served raw or undercooked.
Consuming raw or undercooked animal products may increase your risk of foodborne illness, especially if you have certain medical conditions.