



# MANFREDI'S

## ITALIAN RESTAURANT



### QUALCOSINA

— A LITTLE SOMETHING —

#### Caprese Salad

buffalo mozzarella, vine ripened tomatoes, basil, extra virgin olive oil

#### Spring Panzanella

asparagus, cucumber, corona beans, fresh herb vinaigrette, ricotta salata & roasted garlic croutons

#### Chilled Octopus Carpaccio<sup>†</sup>

Calabrian chili oil, cucumber celery salad, Gaeta olives

#### Hand Cut Beef Tartare<sup>†</sup>

truffle butter, watercress, grilled ciabatta, quail egg

#### Fried Calamari

crispy parsley, bottarga cheese, balsamic aioli

#### Steamed Mussels

Cinzano dry vermouth, saffron cream, crabmeat, fennel, toasted focaccia

#### Chilled Asparagus & Polenta<sup>†</sup>

poached eggs, Parmigiano Reggiano, truffle

#### Antipasti

chef's selection of premium Italian cold cuts for 1, 2, 3 or 4



### LE ZUPPE

— SOUPS —

#### Smoked Tomato Vellutata

chilled hickory smoked tomato soup, basil goat cheese crostini

#### Pasta e Fagioli

pasta & bean soup with Parmigiano Reggiano

#### Crema di Porcini e Crostini

creme of porcini with buttered crouton



### PIATTI UNICI

— ASSEMBLED DISHES —

#### Osso Buco alla Milanese

braised veal shank; saffron risotto & lemon gremolata

#### Orata Croccante

Gilt-head bream; potato fennel salad, Mediterranean olive sauce

#### Costolette d'Agnello<sup>†</sup>

rosemary parmesan crusted lamb; sweet onion white bean purée, Taggiasche olive sauce



### PIATTI SECONDI

— PLEASE CHOOSE CONTORNI —

#### Pollo Ruspante allo Spiedo<sup>†</sup>

marinated, spit roasted free range chicken; gratinated tomatoes

#### Choice of Veal Scaloppini

Saltimbocca: wrapped in prosciutto & sage  
Marsala: Marsala wine sauce  
Limone: lemon sauce & parsley

#### Bistecca Fiorentina<sup>†</sup>

house special: thick cut rib eye coated in garlic oil and rubbed with porcini mushroom powder, kosher salt, brown sugar & red chili flakes

#### Tagliata di Manzo<sup>†</sup>

sliced traditional Tuscan grilled New York steak with arugula, radicchio & shaved Parmigiano Reggiano

#### La Costata di Vitello<sup>†</sup>

grilled veal cutlet

#### Pesce Spada

marinated & grilled

#### Pescato del Giorno

as described by your waiter



### FRONZOLI

— EMBELLISHMENTS —

#### Béarnaise Zabaglione

#### Balsamic Agrodolce

#### Roasted Garlic Gorgonzola Butter

#### Salsa Verde



### UN PÓ DI PASTA E RISOTTO

— A BIT OF PASTA & RISOTTO —

#### Lasagne al Forno alla Bolognese

handmade pasta layered with minced beef, Béchamel sauce, Parmigiano Reggiano

#### Capellini e Scampi Avvolti nelle Zucchine

zucchini wrapped tiger shrimp, lemon butter sauce, handmade angel hair pasta

#### Fettuccine Fresche alla Carbonara

fresh fettuccini pasta, pancetta, creamy Parmigiano Reggiano sauce

#### Gnocchi alla Romana

homemade baked semolina gnocchi; herb butter & rustic tomato sauce

#### Tortelli alle Tartufo e Ricotta

steamed asparagus, tomato herb butter

#### Risotto ai Funghi Porcini

porcini mushroom risotto, Parmigiano Reggiano

#### Risotto alle Lumache

risotto with snails, parsley pesto & garlic cream

#### Special Pasta of the Day

as described by your waiter

Pasta & risotto are also available as a main course.



### CONTORNI

— SIDES —

#### Blistered Cherry Tomatoes

#### Truffle Roasted Fingerling Potatoes with Rosemary

#### Farro with Mascarpone

#### Creamed Spinach

#### Grilled Asparagus

#### Sautéed Mushrooms with Ricotta Salata

#### Steamed Vegetables



<sup>†</sup> Please Note: Consuming raw/undercooked meat, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness. Should you have any food allergies, please let your waiter know and we would be happy to assist.

