

PER INIZIARE

ARAGOSTA

warm Maine lobster with chopped vegetables, tomato gazpacho, fresh mint & salmon caviar
22

CAPPESANTE

seared jumbo scallops with sun chokes puree, black truffle, veal reduction & micro greens
19

BURRATINA

*24-month aged Parma ham with soft center fresh mozzarella, baby arugula,
marinated organic cherry tomatoes & extra virgin olive oil
20

FLOREALE

asparagus, zucchini, semi dried cherry tomatoes, goat cheese, cherries,
caper berries, vinaigrette & edible flowers
12

TOSCANA

cannelloni beans, grilled eggplant, black olives, Pecorino cheese, Boston lettuce,
quail eggs & red wine vinaigrette
12

ITALIA

arugula, radicchio trevisana, Belgian endive, Parmesan cheese & balsamic vinaigrette
11

ASPARAGI

*grilled asparagus wrapped in Italian pancetta, Taleggio cheese sauce & poached egg
17

CARPACCIO

marinated buffalo strip loin with fresh herbs and black peppercorn, served atop of
polenta cracker, assorted field greens, aged Parmesan cheese, Dijon mustard & celery sauce
16

DELLA SALUTE

assortment of organic greens with cherry tomatoes, pear, green apple, cantaloupe,
lightly tossed with aged Parmesan & balsamic dressing
10

*could be modified for vegetarians

MONTENAPO
RISTORANTE DELLA MODA

DALLA TRADIZIONE

SPAGHETTONI

spaghetti pasta with sea urchin, cured mullet “bottarga”, garlic, spicy pepper & olive oil
21

PACCHERI

tubular pasta with soft spicy n’duja Calabrian sausage, garlic, cherry tomatoes,
white wine, pine nuts & Italian parsley
16

PAPPARDELLE

ribbon pasta with lamb ragout, fresh thyme & Parmesan cheese
20

RIGATONI

rigatoni pasta with Roman cured pork jowl, braised white onions, Parmesan cheese,
crushed black pepper & fresh rosemary
21

LINGUINE

linguine pasta with manila clams, garlic, chili peppers, extra virgin olive oil, sparkling wine & parsley
24

AGNOLOTTI

ravioli pasta filled with braised veal cheeks, served atop of celery root puree & veal stock reduction
22

RISOTTO MILANESE

organic acquarello carnaroli rice with Iranian saffron, Parmesan cheese,
edible gold flakes and red wine reduction
27

CIUPIN

blended soup served with sweet potato gnocchi, anchovy garlic crouton & extra virgin olive oil
23

AL NUOVO

MEZZALUNA

half moon ravioli, filled with ricotta, Parmesan cheese, mint & honey,
served with sweet tomato sauce

17

TROFIE

trofie pasta with lemon zest, dry vermouth, extra virgin olive oil & light scampi bisque

30

MACCHERONCINI

twisted pasta with broccoli rabe, braised garlic, anchovies, red pepper flakes & Parmesan cheese

16

RISOTTO FIORI DI ZUCCA

organic Acquarello Carnaroli rice with Spring zucchini flower, shrimp & green peas

24

FETTUCINE

*fettuccine pasta served with ragout of portobello, shitake, oyster and Porcini mushrooms,
veal stock & Parmesan cheese

20

MINISTRONE

assorted veggies, farro, borlotti & cannelloni bean soup with basil pesto

8

BIS

two choices of pasta for an entire table

21 per person

TRIS

three choices of pasta for an entire table

25 per person

*could be modified for vegetarians

PIATTI PRINCIPALI

DENTICE

baked filet of red snapper with cherry tomatoes, fingerling potatoes,
black olive tapenade & fresh thyme — white wine sauce

32

BRANZINO

poached filet of branzino tomato concasse, served with blood orange salad,
extra virgin olive oil & eggplant licorice coulis

31

TONNO ROSSO

grilled tuna loin with vegetable filled red onion, organic black rice & honey soy sauce

33

SALMONE

caper-crusted wild salmon, served with sautéed artichokes, white asparagus,
Spring onions & extra virgin olive oil

32

ZUPPA DI PESCE

seafood soup with mussels, shrimp, salmon, clams & white fish simmered
in cherry tomato broth flavored with anise

25

SPALLETTA

slowly cooked boneless Spring lamb shoulder wrapped in pancetta, served with mashed potatoes,
rosemary & cipolline onions

33

PAVE

45-day aged prime beef cube served with chanterelles, ruby red potatoes & brandy veal reduction

39

OSSOBUCO

slowly braised, naturally raised veal shank with lemon zest, rosemary & garlic gremolata with saffron risotto

39

MILANESE

pounded and breaded veal chop, served with assorted greens & marinated tomatoes
in a crispy Parmesan basket

39

GALLETTO

baked free range boneless young chicken filled with chestnuts, fresh herbs,
black truffle & chicken liver, served with organic baby vegetables

29

MONTENAPO

RISTORANTE DELLA MODA
