

## ANTIPASTI

**Carpaccio di Manzo** 21  
*Thinly sliced filet mignon over arugula, topped with shaved parmigiano reggiano cheese*

**Caprese** 21  
*Bufala mozzarella, marinated grilled eggplant, roasted peppers, heirloom tomatoes, and fresh basil*

**Medaglioni di Aragosta** 25  
*Lobster medallions, mascarpone cream, and toasted filbert served in a balsamic glaze*

**Vongole Oreganata** 21  
*Baked little neck clams*

**Calamari Fritti Con Zucchini** 25  
*Fried calamari and zucchini*

**Capesante y Tartuffo** 25  
*Sea scallops, foie gras and shaved truffle served in a seafood bisque*

**Perá & Prosciutto** 20  
*Charred pears, imported prosciutto and truffle honey*

**Tuna Tartar** 21  
*Cucumber, red onion, capers, cornichon mustard, extra virgin olive oil, Tabasco, lemon juice and fresh herbs*

## INSALATA

**Insalata Valbella** 16  
*Baby greens with balsamic vinegar and extra virgin olive oil, topped with parmigiano reggiano cheese*

**Insalata di Endiva** 16  
*Belgian endives, caramelized walnuts, poached pears and gorgonzola cheese with extra virgin olive oil and balsamic vinegar*

**Insalata di Cavolo Nero** 16  
*Tuscan kale salad, grilled portobello mushrooms, pecorino toscano, and pumpkin croutons with lemon black truffle olive oil*

**Insalata di Cesare** 16  
*Traditional Caesar salad*

**Insalata di Barbabietole** 16  
*Red and golden beets, vine tomatoes, arugula, and red onions in a green apple horseradish dressing, topped with crumbled goat cheese*

**Insalata Riccia** 16  
*Heirloom tomatoes, hearts of palm, roasted peppers, artichokes, toasted almonds, and asparagus, served over a bed of frisee salad in a mustard tarragon dressing*

## PASTA

Gluten free and whole wheat option available upon request

**Penne alla Vodka** 29  
*Tomato vodka sauce with fresh basil, scallions, and a splash of cream*

**Mezzi Rigatoni di Maiale** 32  
*Smoked pork loin, spicy sausage and peas topped with fresh cracked black pepper and cream*

**Pappardelle Al Sugo** 32  
*Pappardelle served in a Bolognese sauce with a touch of cream*

**Fettuccini Bella Donna** 40  
*Homemade fettuccini with fresh tomatoes, capers, arugula, lobster chunks and jumbo scallops in a brandy garlic oil sauce*

**Risotto di Zucca** 40  
*Carnanoli Rice with asparagus, butternut squash, crabmeat, lobster and mascarpone cheese*

**Linguine con Frutti di Mare** 40  
*Sautéed lobster, crabmeat, shrimp, and fresh herbs in a plum tomato fra diavolo sauce*

**Cavatelli con Broccoli Rabe** 32  
*Broccoli rabe and sausage in garlic and oil*

**Fusilli Calabrese** 36  
*Slow roasted filet mignon, onion, and porcini mushrooms in a plum tomato sauce with Reggiano cheese*

## SECONDI

<b>Pollo Valbella</b> 38 <i>Strips of chicken sautéed in garlic and oil with a lobster tail, julienne bell peppers and arugula served in a light brandy sauce</i>	<b>Filetto alla Picasso</b> 45 <i>Medallions of filet mignon topped with grilled eggplant, roasted peppers and gorgonzola cheese served with mashed potatoes in a port wine reduction</i>
<b>Pollo Diavolo</b> 33 <i>Oven roasted chicken breast with cherry peppers, spicy smoked sausage, and roasted cipollini onions in a cognac garlic sauce</i>	<b>Filetto Aragosta</b> 53 <i>Filet mignon topped with cajun lobster tail in a lobster bisque reduction, served with grilled asparagus and mashed potatoes</i>
<b>Costoletta Burrata</b> 50 <i>Veal chop stuffed with Burrata cheese over pencil asparagus in a porcini mushroom and short rib demi-glaze</i>	<b>Costoletta di Maiale</b> 45 <i>Berkshire pork chop, hot cherry peppers, sliced potato and roasted garlic</i>
<b>Agnello alla Caprese</b> 44 <i>Breaded lamb chops, seared and topped with eggplant, tomatoes, and melted mozzarella in a balsamic reduction, served with braised lentils</i>	<b>Medaglioni Di Vitello Marrone</b> 45 <i>Medallions of veal tenderloin with French brie in a black truffle port wine sauce, served with julienne vegetables</i>
<b>Scaloppine Martini</b> 36 <i>Lightly breaded scaloppini of veal with parmigiano reggiano in a lemon and white wine sauce, served with seasonal vegetables and fingerling potatoes</i>	<b>Costoletta alla Capricciosa</b> 50 <i>Breaded veal chop, pounded thin and topped with arugula, diced tomatoes and onions</i>
	<b>Filetto di Manzo Peppercorn</b> 45 <i>Medallions of filet mignon over mashed potatoes in a creamy peppercorn sauce</i>

## DALLA GRIGLIA

<b>Black Angus Shell Steak</b> 50 <i>Charbroiled to your desire, served with sautéed mushrooms, roasted potatoes and seasonal vegetables</i>	<b>Costoletta d' Agnello</b> 50 <i>Baby rack of lamb, roasted to perfection, served with seasonal vegetables and mashed potatoes</i>
<b>Black Angus Filet Mignon</b> 50 <i>Generous filet of beef grilled to perfection, served with sautéed mushrooms, roasted potatoes and seasonal vegetables</i>	<b>Costoletta di Vitello</b> 55 <i>Double cut veal chop grilled to perfection, served with sautéed mushrooms, roasted potatoes and seasonal vegetables</i>

## PESCE

Domestic and imported, only the best the market has to offer.

## DOLCI

Our pastry chef will be delighted to serve you his famous European desserts.