

Appetizer & Salads

Insalata alla Cesare <i>Caesar Salad</i>	8.00
Cesare al Pollo <i>Caesar Salad with Grilled Chicken</i>	13.50
Cesare con Gamberi <i>Caesar Salad with Grilled Shrimp</i>	15.50
Tonno Scottano alla Nizzarda <i>Seared Tuna Carpaccio with Haricot Vert, New Potatoes & Tomato Salad</i>	14.50
Mozzarella "Caprese" <i>Mozzarella, Fresh Tomatoes & Basil Dressed with Extra Virgin Olive Oil</i>	14.50
Insalata di Rape e Caprino <i>Roasted Yellow & Red Beets with Baby Spinach, Crumbled Goat Cheese Lemon Dressing</i>	10.50
Insalata Mista <i>Mixed Organic Greens with a Fresh Lemon Vinaigrette Dressing</i>	8.00
Insalata Mista con Pollo <i>Mixed Greens with Grilled Chicken</i>	13.50
Insalata Tricolore con Parmigiano <i>Arugula, Endive and Radicchio with Shaved Parmigiano</i>	9.00
Piatto di Affettati <i>Selection of Italian Cold Cuts, Pickles & Parmigiano (Prosciutto San Daniele, Soppresata, Bresaola & Mortadella)</i>	15.50
Antipasto di Verdure <i>Assorted Selections of Roasted and Marinated Vegetables & Grana Padano Cheese</i>	10.50
Bruschetta Pomodoro <i>Toasted Country Bread Topped with Marinated Tomatoes & Garlic</i>	6.00
Calamari alla Griglia <i>Grilled Marinated Baby Calamari with Extra Virgin Olive Oil, Garlic & Parsley</i>	13.00

Soup

Minestrone di Verdure <i>Hearty Seasonal Vegetable Soup</i>	6.00
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Chef Specials

Pollo al Limone <i>Grilled Chicken Breast Marinated in Fresh Herbs, Olive Oil, Zucchini & Parsley Potatoes</i>	16.00
Salmonе alla Griglia <i>Grilled Salmon with Olive Oil Rosmary Served with Sautéed Spinach & Roasted Herb Potatoes</i>	17.50
Stinco d'Agnello al forno <i>Slowly Braised Lamb Shank in a Vegetable & Wild Mushroom Sauce with Mashed Potatoes</i>	21.50

Paste

Tortelli alla Zucca	14.50
<i>Tortelli filled with Pumpkin, Ricotta & Parmesan Cheese in a Butter, Shallots, Parsley & Crumbled Amaretto</i>	
Penne alla Vodka	12.50
<i>Penne with Tomatoe Sauce, Cream & Vodka</i>	
Add Chicken 14.00 or Add Shrimp 16.00	
Ravioli di Salmone	13.50
<i>Homemade Ravioli filled with Fresh Salmon, Goat Cheese & Chives in a light Tomato Cream Sauce</i>	
Penne al Pomodoro e Mozzarella	12.50
<i>Penne with Tomatoes, Basil & Fresh Mozzarella</i>	
Pappardelle con Ragú D'Agnello	15.50
<i>Homemade Pappardelle in a Braised Lamb Ragout</i>	
Linguine ai Frutti di Mare	16.50
<i>Linguine with Assorted Shellfish & Fresh Seafood with Garlic, White Wine & Fresh Tomatoes</i>	
Spaghetti con Polpette alle Tre Carni	14.50
<i>Spaghetti with Meatballs, Intense Tomato Sauce & Fresh Herbs</i>	
Lasagna alla Bolognese	15.00
<i>Homemade Meat Lasagna with Béchamel, Parmigiano & Tomato Sauce</i>	
Ravioli di Ricotta al Burro e Salvia	12.50
<i>Homemade Spinach Ravioli filled with Ricotta in a Butter Sage Sauce</i>	
Spaghetti alle Vongole	15.95
<i>Spaghetti with Clams in a White Wine Garlic Sauce</i>	

Pizza

...from Our Brick Oven

Pizza Margherita	14.00
<i>Tomato Sauce, Fresh Mozzarella & Basil</i>	
Pizza Quattro Stagioni	15.00
<i>Pizza in four Quarters; Prosciutto cotto, Artichokes, Black Olives & Fresh Mushrooms</i>	
Pizza al Ragú Napoletano	16.00
<i>Mozzarella topped with Tomato Sauce & Meatballs</i>	
Pizza con Verdure	13.50
<i>Mushrooms, Peppers, Onions, Tomato & Parmigiano</i>	
Pizza Insalata	14.00
<i>Tomato Sauce, fresh Mozzarella topped with Mixed Greens</i>	
Pizza Bianca con Prosciutto	16.00
<i>Prosciutto, Mozzarella, Basil & Parmigiano</i>	
Pizza Marinara	13.00
<i>Tomato Sauce, Fresh Garlic, Anchovies & Black Olives with Fresh Parsley</i>	

Sandwiches

Focaccia alla Robiola	12.00
<i>Brick Oven Baked Focaccia Stuffed with Robiola Cheese Drizzled with White Truffle Oil</i>	
Prosciutto e Mozzarella	13.50
<i>16 Month Aged Parma Prosciutto, Buffalo Mozzarella, Basil, Tomatoes & Arugula Served on Tuscan Bread</i>	
Vegetariano	11.00
<i>A Vegetarian Medley Drizzled with Balsamic Dressing & Fresh Herbs Served on Focaccia Bread (Endive, Radicchio, Zucchini, Eggplant, Peppers, Tomatoes & Asparagus)</i>	
Steak Sandwich	13.50
<i>Thin Sliced Beef Sautéed in White Wine with Portabello Mushrooms & Arugula Served on Tuscan Bread</i>	
Polpette alla Parmigiana	12.50
<i>Meatballs, Mozzarella & Parmesan Cheese Simmered in Tomato Sauce Served on Tuscan Bread</i>	
Salame & Pecorino	12.00
<i>Finocchiona Salame, Pecorino Cheese & Arugula in Balsamic Dressing on Focaccia Bread</i>	
Pollo	12.50
<i>Sliced Chicken Breast, Avocado & Sun Dried Tomatoes Served on Tuscan Bread in a Parmesan Dressing</i>	
Panino Caprese	11.50
<i>Mozzarella & Tomato with Basil Olive Oil on Focaccia Bread</i>	
Prosciutto Cotto	12.00
<i>Italian Ham, Swiss Cheese, Cornichon & Homemade Mayo Served on Brioche Bun</i>	

Sides

Grana Padano Cheese Flakes	3.50
Grana Padano Cheese Pieces	6.50
Grated Cheese	2.50
Side of Bread	1.50
Side of Focaccia Toast	1.00
Mixed Olives	5.50
Sautéed String Beans	4.50
Mashed Potatoes	4.00
Sautéed Spinach	4.50
Side of Meatballs	5.50
Side of Rice Balls	4.50
Side of Chicken	5.50
Side of Tomato Sauce	3.00



a u t h e n t i c v e n e t i a n c u i s i n e

Dessert

Seasonal Fruit Tart	8.00
Tiramisu	6.50
Italian Style Apple Pie	7.00
Assorted Cookies	3.00

Beverages

1L Pellegrino 1/2L Pellegrino	5.50/ 3.50
1L Panna 1/2L Panna	5.50/ 3.50
Soda	2.00
Snapple Iced Tea	3.00
Juice	3.00
Tea	1.50
Iced Tea	2.50
Coffee / Decaf.	1.50
Espresso / Decaf.	2.00
Cappuccino / Decaf.	3.00
Iced Cappuccino / Decaf.	3.50

Catering Menu Available Upon Request

All Major Credit Cards Accepted

Minimum Charge \$20.00

Delivery Hours:

Monday - Friday 12 Noon to 9 pm

209 East 42nd Street

New York City, New York 10017

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Seamless Web Menu: www.seamlessweb.com