

Tutti *Mangia*  
ITALIAN GRILL

*Dinner*

# Martini Bar

ALL MARTINI'S ARE OVERSIZED AND SERVED UP

## CLASSIC MARTINI

YOUR CHOICE OF GIN OR VODKA WITH A HINT OF DRY VERMOUTH SERVED IN A CHILLED MARTINI GLASS GARNISHED WITH TWO OLIVES

### GiGETini

GRAY GOOSE VODKA, CANTON GINGER,  
ST. GERMAINE LIQUEUR AND A FRESH LEMON TWIST 12

### TUTTI MANGIA "MARGATINI"

PATRON SILVER TEQUILA, GRAND MARNIER, COINTREAU,  
SWEET & SOUR AND A SPLASH OF CRANBERRY JUICE 13

### POMEGRANTE MARTINI

GREY GOOSE VODKA, PAMA LIQUEUR AND SWEET & SOUR 12

### Big Appletini

BACARDI BIG APPLE RUM AND APPLE PUCKER SCHNAPPS  
SERVED CHILLED WITH A SLICE OF APPLE 9

### PEAR MARTINI

GREY GOOSE LA POIRE, AND AMARETTO DI SARONNO  
WITH A BOSCH PEAR GARNISH 12

### LYCHEE MARTINI

KETEL ONE VODKA, LYCHEE LIQUEUR, SPLASH OF CRANBERRY  
JUICE AND GARNISHED WITH A LYCHEE NUT 11

### MOJITO MARTINI

BACARDI SILVER, LEMONCELLO, MOJITO MIX, FRESH SQUEEZED LIME  
JUICE, FRESH MUDDLED MINT LEAVES AND A SPLASH OF SODA 10

### THE ANTIOXIDANT

STOLI BLUEBERRY, PAMA LIQUEUR, SPLASH OF SWEET & SOUR  
AND GARNISHED WITH FRESH SEASONAL BERRIES 12

## 3 Course Small Plates Menu

(NOT AVAILABLE WITH ANY PROMOTIONAL OFFERS)

THREE COURSE SMALLER PORTION MENU FOR LIGHT EATERS. SERVED NIGHTLY

### First Course

CHOICE OF MINISTRONE SOUP, INSALATA TUTTI MANGIA OR BRUSCHETTA CAPRESE

### Second Course

CHEF'S SELECTION OF PASTA

### Third Course

CHOICE OF...

#### GALLETTO ALLA MATTONE

HERB-CRUSTED FREE RANGE CHICKEN BREAST,  
"ROASTED UNDER BRICK", VERNACCIA WHITE WINE SAUCE, YUKON GOLD ROASTED POTATOES 27 Emilia-Romagna

#### SCALLOPINI DI POLLO

MEDALLIONS OF CHICKEN BREAST, PORCINI MUSHROOMS, MARSALA WINE SAUCE, YUKON GOLD ROASTED POTATOES 27 Sicilia

#### SALMONE GENOVESE

GRILLED ATLANTIC SALMON FILET, CREAMY BASIL PESTO, MASCARPONE WHIPPED POTATOES 29 Liguria

#### BISTECCA FINA

GRILLED FLAT IRON STEAK, OYSTER MUSHROOMS, CHIANTI RED WINE REDUCTION,  
CARAMELIZED ONION WHIPPED POTATOES 30 Toscana

# Tutti Mangia

ITALIAN GRILL

## Spring Tasting Menu

### Primi

#### SALUMI

ARTISAN CURED MEATS: HOUSE-PREPARED DUCK PROSCIUTTO, SAN DANIELLE PROSCIUTTO, SOPPRESATA, COPPA HAM

ITALIAN CHEESE: SCAMORZA, TALEGGIO, PARMIGIANA REGGIANO

Also Includes: GOURMET PICKLES, SEASONAL MOSTARDO, GRILLED CIABATTA 13

WINE PAIRING SUGGESTIONS: White - Babich '09 SAUVIGNON BLANC OR Red - ZENATO '07 Valpolicella

#### INSALATA di FRAGOLA

CARPACCIO of STRAWBERRY, BABY ARUGULA, HUMBOLDT FOG GOAT CHEESE,  
SPICED PECANS, PROSCIUTTO CRISP, WHITE BALSAMIC-MINT VINAIGRETTE 12.5

WINE PAIRING SUGGESTIONS: White - BENVOLIO '08 PINOT GRIGIO

### Entrée

#### RISOTTO di ARAGOSTA

BUTTER-POACHED MAINE LOBSTER, SQUID INK RISOTTO SCENTED WITH MEYER-LEMON ZEST, HAND PICKED HERBS 30

WINE PAIRING SUGGESTIONS: White - Pio CESARE '08 CORTESE di GAVI OR Red - QUATTRO MANI '08 MONTEPULCIANO

#### INCROSTATO di AGNELLO

MUSTARD-CRUSTED N.Z. LAMB LOIN, HOUSE-MADE POTATO GNOCCHI, ENGLISH PEA BRODO, HEIRLOOM TOMATO RELISH 34

WINE PAIRING SUGGESTIONS: White - Alois LAEDER '08 PINOT BIANCO OR Red - PRIMAVOCE '05 SUPER TUSCAN

#### BISTECCA di BUFALO

10oz. COLORADO RAISED, BISON N.Y. STRIP STEAK, BALSAMIC ROASTED CIPPOLINI ONIONS

MASCARPONE POTATO PURÉE, HOUSE MADE STEAK SAUCE, CREAMED RAPINI LEAVES 39

WINE PAIRING SUGGESTIONS: White - CHARDONNAY '07 CARMEL ROAD OR Red - TWO ANGELS '08 ZINFANDEL

### Dolce

#### TORTA di LIMONE

MEYER-LEMON CURD, PORT-BLUEBERRY COMPOTE, FRESH WHIPPED CREAM, BALSAMIC FIG SYRUP, BEE POLLEN 10

WINE PAIRING SUGGESTIONS: NOVAL "BLACK" PORT OR EOS "TEARS OF DEW" MOSCATO

#### GALETTE di PESCA

WHITE PEACH TART, CINNAMON GELATO, HONEY-PERFUMED GRAPPA CARAMEL 9.5

WINE PAIRING SUGGESTIONS: FONSECA 10YEAR TAWNY PORT OR RAYMOND LATE HARVEST CHARDONNAY

THREE COURSE Option - 49 p/p with WINE PAIRINGS - Add 20 p/p

(THREE COURSE with BISTECCA di Bufalo - Add 5 p/p)

# Primi

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## BRUSCHETTA

Grilled Trio of Thick-Cut Filone Bread;  
Tomato Concasse & Gorgonzola, Roasted Peppers & Prosciutto, Olive Tapenade 10 Lombardia

## PROSCIUTTO E BURRATA

San Daniele Prosciutto, Creamy Burrata Cheese, Roasted Cherry Tomatoes, Basil Oil 11.5 Toscana

## CALAMARI FRITTO

Fried Calamari Served with Two Dipping Sauces: Marinara and Lemon-Horseradish Cream 12.5 Liguria

## SALSICCIA SELVATICA CON MOSTARDA

Grilled House-Made Wild Game and Blackberry Sausage, White Peach-Bing Cherry Mustard,  
Dijon Mustard Sauce, Artisanal Honey, Grilled Crostini 13 Toscana

## CARPACCIO

Thinly Sliced Filet Mignon, Arugula, Lemon-Shallot Vinaigrette, Whole Grain Mustard, Shaved Grana Padana 13.5 Veneto

## TONNO CRUDO

Thinly Sliced Yellow Fin Tuna Sashimi, E.V.O.O., Japanese Deep Water Sea Salt, Baby Arugula & Mint, Lime Essence,  
Orange Supremes, Avocado, Chili Oil, Wonton Wisps 14.5 Veneto

## LE COZZE CON ZAFFERANO

Steamed-PeI Mussels, Pancetta, Heirloom Tomatoes, Oregano, Saffron - Pernod Broth 12.5

# Insalate e Zuppe

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## INSALATA TUTTI MANGIA

Mixed Field Greens, Roma Tomatoes, Diced Cucumbers, Balsamic Herb Vinaigrette, Shaved Asiago Cheese 8.5

## INSALATA CAESAR

Whole Leaf Romaine Hearts, Caesar Dressing, Parmesan Panacotta, Ciabatta Crostini 10  
(Imported White Anchovies on Request 2.5)

## INSALATA CASA CUNEO

Butter Lettuce Wedge, Steak House Gorgonzola Dressing, Applewood Bacon,  
Tomatoes, Pickled Red Onions, Balsamic Syrup 11

## INSALATA di MELONE all Griqlia

Marinated Heirloom Tomatoes, Bruléed Haloumi Cheese,  
Grilled Watermelon, Watercress, E.V.O.O., Mint, Balsamic Reduction 12.5 Sicilia

## ZUPPA

Minestrone; Vegetable Stock, Garden Vegetables, White Beans, Pasta 8.5

Del Giorno; Chef's Creation 10

# Paste e Risotto

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## PAPPARADALLE

FLAT RIBBON PASTA, WILD BOAR RAGU, RICOTTA SALATA, GREMOLATA 21 CAMPANIA

## FETTUCCINE

ITALIAN SAUSAGE, MUSHROOMS, ROASTED GARLIC, PECORINO, SAGE, TRUFFLE OIL 21 ABRUZZI

## TORTELLACCI di ZUCA

JUMBO BUTTERNUT TORTELONI, BROWNED BUTTER SAGE SAUCE, PEA TENDRILS, PECORINO ROMANO 18 EMILIA-ROMAGNA

## LASAGNE

GROUND BEEF, ITALIAN SAUSAGE, RICOTTA CHEESE, MOZZARELLA, MARINARA, BÉCHAMEL 19 UMBRIA

## ORECCHIETTE

MARINATED CHICKEN, SPINACH, MUSHROOMS, ROMANO CREAM, CARPACCIO OF PROSCIUTTO 22 APULIA

## LINGUINE

SHRIMP, SEA SCALLOPS, TOMATOES, CARAMELIZED RED ONION, GARLIC CREAM 25 LATIUM

## RISOTTO

BUTTER POACHED SHRIMP, ENGLISH PEAS, CORN RELISH, TOMATO MARMALADE 23 VENETO

## RAVIOLONI

5OZ MAINE LOBSTER TAIL, HOUSE-MADE JUMBO CRAB RAVIOLI, GRAND MARNIER BUTTER SAUCE 34 AMALFI

# Contorni

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SAUTÉED ASPARAGUS, BUTTER, REGGIANO, GREMOLATA 7

WILTED SPINACH, PANCETTA 7.5

BROCCOLI RABE, GARLIC CHIPS, RED CHILIES 7

TRUFFLED GEMELLI MAC & CHEESE 8

JULIENNE FRIES, PARMESAN, GARLIC, PARSLEY 7

SWEET POTATO FRIES, HOUSE BUTTERMILK DRESSING 6

# Specialità

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## Carne

### Rosti di Pollo

ROASTED JIDORI HALF CHICKEN, VERNACCIA WHITE WINE TRUFFLE SAUCE, ROASTED POTATOES, SAUTÉED ARUGULA 26 FRIULI

### COSTOLA di MAIALE

HERB AND GARLIC ROASTED DOUBLE CUT PORK CHOP, MASCARPONE & BACON SMASHED POTATOES, SAUTÉED TURNIP GREENS, BLACK PLUM COMPOTE 29 TOSCANA

### Osso BUCO

VEAL SHANK, NATURAL JUS, WILD FORREST MUSHROOMS, PARMESAN POLENTA, GREMOLATA 32 LOMBARDIA

### LOMBATINE di AGRNELLO

GRILLED NEW ZEALAND RACK OF LAMB, CHIVE-GOAT CHEESE WHIPPED POTATOES, CAPONATA ALLA SICILIANA, CHARRED TOMATOES, MINTED LAMB DEMI-GLAZE 33 PIEMONTE

### FILETTO DI MANZO

GRILLED FILET MIGNON, COGNAC-PEPPERCORN SAUCE, GORGONZOLA & CHIVE POTATO PUREE, BABY HEIRLOOM ROOT VEGETABLES 36 TOSCANA

### COSTATA ALLA GRIGLIA

HERB-CRUSTED MEYERS FARM RIBEYE, SMOKED SEA SALT, BALSAMIC ROASTED CIPOLLINI ONIONS, RAQU OF CANNELLINI BEANS WITH PANCETTA AND SPINACH 34 ABRUZZO

## Pesce

### SALMONE ALLA GRIGLIA

WILD SALMON, SWEET PEA COULIS, RED AND YELLOW TEARDROP TOMATO RELISH, GREEN ONION COUSCOUS 27 EMILIA ROMAGNA

### PESCE BIANCO

OVEN ROASTED SEABASS BAKED, SLICED RED-SKIN POTATOES, OVEN-DRIED ROMA TOMATOES, ASSORTED MUSHROOMS, LEMON-MARSALA WINE SAUCE 29 APULIA

### ZUPPA di PESCE

CIOPPINO STYLE SEAFOOD STEW; PETITE LOBSTER TAIL, JUMBO SHRIMP, FISH, CLAMS, SCALLOPS, MUSSELS, TOMATOES, ROASTED PEPPERS, GARLIC TOAST 30 AMALFI