

# D I N N E R



## APPETIZERS

### POLPETTINE 15

BEEF MEATBALLS, TOMATO SAUCE

### BURRATA 16

AGED PROSCIUTTO DI PARMA,  
HEIRLOOM TOMATO, BASIL

### CARCIOFINI ALLA ROMANA 15

CAST-IRONED ARTICHOKE, HERBS,  
SHAVED PARMIGIANO, EVVO

### TORTINO DI MELANZANE 13

EGGPLANT PARMIGIANA CAKE

### COLOSSAL SHRIMP COCKTAIL 21

AIOLI & COCKTAIL SAUCE

### VONGOLE E GAMBERI 19

BAKE CLAMS (5), CRUMBS PRAWNS (1)

### FRITTURA DI CALAMARI 17

FRIED BABY SQUID, SPICY TOMATO

### COZZE POSILLIPO 16

P.E.I. MUSSELS, RED OR WHITE

### POLIPO 22

GRILLED OCTOPUS, ARUGULA, CHERRY  
TOMATO, CUCUMBER

### TUNA TARTARE 18

AHI TUNA, SOY SESAME OIL, AVOCADO  
OR CUCUMBER, CILANTRO

### COLOSSAL CRAB 21

AIOLI & COCKTAIL SAUCE

## SOUPS

### LOBSTER BISQUE 15

CHUNKS OF LOBSTER, VERMOUTH,  
MASCARPONE CHEESE

### PASTA E FAGIOLI 14

ITALIAN BORLOTTI BEANS,  
DITALINI PASTA

## SALADS

ADD GRILLED CHICKEN + 5 | SALMON + 7 | SHRIMP + 9

### MOO MOO'S 12

MIXED GREENS, TOMATOES,  
CUCUMBER, RED ONIONS, SHAVED  
PARMESAN, BLACK OLIVES

### PERA 14

HONEY POACHED PEAR, FIELD BABY  
GREEN, WALNUTS, GOAT CHEESE, LEMON  
EVOO EMULSION

### MISTICANZA 13

FIELD BABY GREEN, STRAWBERRY,  
TOASTED ALMONDS, GORGONZOLA  
CHEESE, BALSAMIC EMULSION

### MELA VERDE 14

GREEN APPLE, BELGIUM ENDIVE, SHAVED  
FENNEL, SWEET CHICORY, WALNUTS  
PARMIGIANO CHEESE

### CESARE 12

CAESAR SALAD

### WATERMELON SALAD 12

SEEDLESS WATERMELON, FETA CHEESE,  
LEMON ZEST, CUCUMBER

IF YOU HAVE ANY FOOD ALLERGIES SPEAK TO YOUR SERVER OR MANAGER

# D I N N E R



## PASTA

GLUTEN FREE - WHOLE WHEAT +3

**LINGUINE ALLE VONGOLE 23**  
IMPORTED VONGOLE, GARLIC, HERBS

**CACIO E PEPE 22**  
IMPORTED PECORINO CHEESE,  
TASMANIAN BLACK PEPPER, "PISELLINI"

**SPAGHETTI ALLA CARBONARA 22**  
GUANCIALE, EGG YOLK, BLACK PEPPER,  
PECORINO CHEESE

**PENNE VODKA 23**  
TOMATO SAUCE, VODKA CREAM SAUCE

**FETTUCINE MOO MOO'S 23**  
CHERRY TOMATO, PORCINI  
MUSHROOM, SHRIMP, GARLIC & OIL

**BURRATA RAVIOLI 20**  
ROASTED CHERRY TOMATO, WHIPPED  
RICOTTA, BASIL

**PACCHERI ALLA BOLOGNESE 22**  
COARSE BEEF BOLOGNESE

## STEAKS & CHOPS

U.S.D.A. PRIME

### PORTERHOUSE

FOR TWO 48 OZ 110 | FOR FOUR 96 OZ 205

**RIBEYE 20OZ. 62**

**BONE IN NY STRIP 24 OZ. 57**

**DOUBLE CUT VEAL CHOP 49**

**AUSTRALIAN LAMB CHOP 43**

**FILET MIGNON 10OZ. 49**

CHOOSE ONE SAUCE: PEPPERCORN, HOLLANDAISE, CABERNET REDUCTION

## ENTREES

SERVED WITH ROASTED POTATOES

**POLLO MARTINI 26**  
BELL & EVEN CHICKEN, PARMIGIANO  
CRUSTED, LEMON WHITE WINE

**POLLO GIAMBOTTA "SCARPARELLO" 24**  
BONELESS CHICKEN, SAUSAGE, CHERRY  
PEPPERS, WHITE BALSAMIC

**CHILEAN SEA BASS 41**  
SESAME SEED'S CRUSTED, FOAMED  
BUTTER, WHITE WINE

**SALMONE 35**  
GRILLED FAROE ISLAND SALMON,  
CAPERS VIRGIN OLIVE OIL

**MEDITERRANEAN BRANZINO 34**  
OVEN ROASTED WHOLE SEA BASS

**VITELLO AL LIMONE 32**  
VEAL, CAPERS, LEMON, WHITE WINE

**SALTIMBOCCA ALLA ROMANA 32**  
VEAL SCALOPPINE, PROSCIUTTO, SAGE  
& SPINACH

**MOO MOO'S BURGER 22**  
BRIOCHE BUN, ANGUS BURGER,  
TOMATO, MONTEREY PEPPER JACK  
CHEESE, FRIES

**2 LB. LOBSTER 61**  
STEAMED OR BROILED, COGNAC,  
CHERRY TOMATO, CLAMS, RED FLAKE  
PEPPER, LINGUINE PASTA

**VEAL PARMIGIANA 32**  
HOUSE MADE ITALIAN TOMATO SAUCE,  
MOZZARELLA, BASIL

**ZUPPA DI PESCE 34**  
CALAMARI, CLAMS, SHRIMP,  
SPAGHETTI, SPICY MARINARA SAUCE

## SIDES

**CREAM OF SPINACH 13**

**MUSHROOMS 12**

**PEPPERS & ONIONS 13**

**LOBSTER MAC & CHEESE 19**

**GREEN BEANS 12**

**STEAK FRIES 12**

**SPINACH 12**

**BROCCOLI DI RABE 12**

EXECUTIVE CHEF: MARCO ZUCCALA