

SECONDI / Main Courses

All our meats are sourced from **Pino's Prime Meats** on Sullivan Street

Pollastrello alla Cacciatora
Roasted Cornish Hen, Black Olives, Chardonnay \$14

Bistecchina Tuttopepe
Seared Peppered Skirt Steak, Cream, Brandy \$16

Petto di Pollo Organico Arrosto
Organic Chicken Breast, Herbed Breadcrumbs,
Extra Virgin Olive Oil, Lemon, Pinot Grigio \$14

Salmone Arrosto
Roasted Scottish Salmon, Garlic, Rosemary \$16

Costa di Manzo Brasata al Barolo
Braised Short Rib of Beef, Barolo, Polenta \$16

Branzino Intero al Forno
Whole Mediterranean Sea Bass, Garlic, Rosemary \$18

Fegato di Vitello alla Salvia
Calf Liver, Butter, Sage \$16

Gamberoni Saltati all'Aglio e Olio
Prawns, Extra Virgin Olive Oil, Garlic \$16

DOLCI / Desserts \$6

Panna Cotta con Frutti di Bosco

Tiramisù

Gelato e Sorbetto Artigianale
Ask Your Server About Today's Selection

Ricotta Cheesecake

Affogato al Caffè

Creme Caramel

Vanilla Gelato Drowned in a Shot of Espresso

Cantucci e Vinsanto

BIBITE / Beverages \$3

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda
Aranciata, Limonata, Chinotto, Cranberry Juice, Iced Tea

Espresso \$3 Cappuccino \$4 Caffè Latte \$4

Double Espresso \$4.50 Iced Double Espresso \$4.50

Smeraldina Sparkling Water \$6 Smeraldina Still Water \$6

BIRRA / Beers

Peroni (Lager, Italy) \$5

Blue Point Toast Lager (New York) \$5

Moretti (Lager, Italy) \$5

Ommegang Witte (Wheat Ale, New York) \$5

Heineken (Lager, Holland) \$5

Lagunitas IPA (India Pale Ale, California) \$5

Amstel Light (Lager, Holland) \$5

Bitburger Premium (Lager, Germany) \$5

Paulaner Non Alcoholic (Malt, Germany) \$5

Samuel Smith's Organic Lager (UK) \$6

Negra Modelo (Dark Lager, Mexico) \$5

Duvel Ale (Belgium) \$8