

Cold Appetizers

Carpaccio Di Manzo

thinly sliced raw tenderloin of beef served with imported reggiano cheese sprinkled with white truffle oil

Italian Antipasto Misto

sampling of assorted marinated fresh vegetables, imported meats and cheeses from our display table

Louisiana Crabmeat Cocktail Venetian

Jumbo Lump Crabmeat on top of tomato bruschetta served in martini glass

Frutti de Mare Portofino

Assorted seafood poached in white wine; chilled & marinated in olive oil, white wine & lemon juice; served on top of arugula

Gli Antipasti Caldi & Pasta

Calamari Fritti Or Affogati

golden fried calamari served with marinara sauce OR sauteed with white wine, olive oil and fresh herbs

Vongole (clams) Aglio E Olio

fresh littleneck clams, steamed with fresh herbs, broth & served with angel hair

Mussels Mugnaia O Marinara

cape mussels steamed in a white wine sauce Or light tomato broth & fresh spices

Oysters en Brochette

oysters wrapped with leeks and bacon broiled and served in a white wine and lemon cream sauce

P & J Oyster Radosta

Baked Oysters seasoned with Italian herbs, bread crumbs, parmesan cheese and olive oil

Portabella Mushroom Capodimonte

Grilled topped with goat cheese & roasted pine nuts.

Le Ministre

Seafood Gumbo

Louisiana fresh shrimp & crabmeat with okra & File

Pasta Fagioli Toscana

Tuscany white beans cooked with onions, garlic, beef stock, fresh herbs & served with pasta & topped with reggiano cheese

Zuppa Di Arogosta Alla Vecchia Romagna

Lobster cooked in its own stock served with Italian brandy

Minestrone Milanese

Assorted vegetables sautéed & cooked with beef & chicken stock served with arborio rice & parmesan cheese

Stracciatella Medici

Beef and chicken broth, spinach leaves, eggs and parmesan cheese

Insalata

Pomodori & Mozzarella Caprese

homemade mozzarella cheese served with tomato, onion, garlic, olive oil, fresh basil & a touch of oregano

Asparagi Bellavista

Fresh asparagus (in season), served with a mustard vinaigrette OR Milanese with parmesan cheese

Insalata Andrea

Bibb, romaine, sliced avocado, green onion, tomato, mushrooms & our house dressing; topped with parmesan cheese

Insalata Cesare

Cesar salad with heart of romaine tossed with anchovies, parmigiana reggiano cheese, olive oil & croutons

Pollo E. Cacciagione

Petti Di Pollo Parmigiana

Deboned chicken breast breaded with seasoned Italian bread crumbs; sautéed with eggplant, topped with tomato, mozzarella & parmesan cheese with fresh basil & served with linguine

Long Island Duckling

Roasted, semi-deboned duck, served with mandarin orange napoleone

Baked Chicken A La Grande

1/2 roast chicken served with rosemary and roasted garlic in an olive oil herb sauce

Il Pesce Fresco

Dover Sole Meunier

deboned filet of dover sole served with a meunier caper sauce

Scampi Fra Diavolo O Caterina

Louisiana jumbo shrimp sautéed; flamed with brandy & served with a filet of tomato sauce OR white wine garlic butter sauce & served with linguine

Speckled Trout Royale

Filet of speckled trout sautéed in olive oil & served with lump crabmeat in a lemon cream sauce

Salmone Ala Fiorentina

Fresh filet of salmon grilled & served with white wine, on top of sautéed spinach with a light lemon herb sauce

Cioppino Mediterraneo

Fresh seafood; mussels, clams, scallops, shrimp, lump crabmeat, squid; lightly sautéed with onion, garlic crushed red pepper, white wine, herbs, plum tomatoes & served with linguine

Le Paste Della Casa

Cheese Caprese

Homemade pasta stuffed with imported cheese & herbs, topped with a light tomato basil sauce & grated reggiano cheese

Ravioli Ai Funghi Porcini

Ravioli served with wild mushrooms from Italy; lightly flamed with brandy; seasoned with fresh sage

Ravioli Di Granchio

Homemade ravioli stuffed with crabmeat & tossed with a light crabmeat cream sauce

Capelli D'Angelo Andrea

Angel hair tossed with smoked salmon, flamed with vodka in a light cream sauce & topped with caviar

Gnocchi Regina O Quattro Foramggio

Homemade potato dumplings with tomato basil sauce OR four cheese sauce

Cannelloni Due Torre

Homemade pasta sheets stuffed with veal, beef, imported cheeses; baked & served with a light tomato basil sauce

Carne Scelte & Vitelle Da Latte

Fegato alla Veneziana

Sauteed veal liver Venetian style with onions and sage brown butter sauce

12 Oz. Sirloin Steak Al Ferri Barolo

topped with garlic, olive oil & herb sauce

Vitello Sclopine Paillard Tanet

White veal breaded; sauteed in olive oil & served on a bed of romaine lettuce with a sliced tomato & mustard dressing

Costoletta Di Vitello Alla Valdostana

White veal chop stuffed with imported fontina cheese, prosciutto ham; breaded; sautéed & served in a creamy mushroom sauce