

Appetizers

Fried Calamari Vallozzi's classic batter.....	11.50
Grilled Artichokes honey balsamic glaze, shaved parmigiano, lemon, arugula	9.95
Arancini neopolitan fried rissoto, buffalo mozzarella, parmigiano-reggiano.....	9.95
Beef Carpaccio spring onion slaw, dijon pancetta vinaigrette, chopped pistachio,parmigiano-reggiano	16.95
Polenta and Egg san marzano tomato sauce, fennel sausage, roasted pepper, fried egg	10.50

Soup & Salad

Turtle Bisque Vallozzi's family tradition	9.95
Parma Salad lemon dressed greens, pistachio, parmigiano, crispy prosciutto.....	6.95
Caesar Salad romaine lettuce, soft fried egg, croutons, parmigiano-reggiano.....	9.95
Beet Salad arugula, roasted beets, goat cheese, mixed berries, spiced pecans, balsamic vinaigrette	11.95

Pasta

Suckling Pig Papardelle fennel, wild mushroom, cherry tomato.....	20.95
Gnocchi cherry tomato and fennel sausage ragu, broccolini	18.95
Bucatini Carbonara parmigiano-reggiano, black pepper, bacon, and garlic topped with soft fried egg	16.95
Linguine Nero Squid ink linguine tossed in white asparagus cream with jumbo lump crab, tomato, prosciutto crumble.....	25.95

Mozzarella Bar

Burrata marinated olives, EVOO.....	10.00
Buffalo Mozzarella tomato, basil, EVOO, balsamic cream.....	5.50
Smoked Buffalo Mozzarella marinated sundried tomato salad	6.00
Buffalo Ricotta crostini, roasted grape tapenade	6.00
Parmigiano-Reggiano roman artichoke salad, lemon chips	6.00
Gorgonzola Piccante candied bacon, quince paste	5.50

Meats

Filet Mignon cippolini onion, wild mushrooms, woodford reserve demi-glaze.....	38.95
NY Strip Steak truffle butter, roasted asparagus.....	35.95
Tuscan Grilled Chicken cannellini bean, haricot vert, dandelion, crimini mushroom, sundried tomato, cippolini onion	24.95
Buttermilk Fried Chicken chestnut gnocchi, asiago + sage country gravy, prosciutto, braised kale	24.95
Thick Cut Pork Chop bing cherry glaze, roasted vidalia onion, potato puree	27.95
Filet Mignon cippolini onion, wild mushrooms, woodford reserve demi-glaze	38.95
NY Strip Steak truffle butter, roasted aspagus.....	35.95
Tuscan Grilled Chicken cannellini bean, haricot vert, dandelion, crimini mushroom, sundried tomato, cippolini onion	24.95

Veal

Veal Osso Buco creamy risotto, traditional preparation.....	42.95
Veal Saltimbocca stuffed with prosciutto and asiago cheese, sage demi glaze, garlic mashed potatoes, braised spinach.....	28.95
Veal Scaloppini roman artichokes, asparagus, crimini mushrooms.....	28.95

Fish

Grand Brodetto service for 2 jumbo shrimp, mussels, lobster, swordfish, scallops, tomato au jus.....	74.95
Crab Cakes jumbo lump crab, roasted asparagus.....	36.95
Chilean Sea Bass roasted white asparagus risotto, tomato chutney.....	36.95
Seafood Risotto lobster, shrimp, scallops, roasted red peppers, basil, mascarpone finish.....	32.95
Grilled Swordfish cannellini bean, haricot vert, dandelion, crimini mushroom, sundried tomato, chippolini onion	28.95
Roasted Sea Scallops artichoke puree, olives, arugula, crispy pancetta, aged balsamic.....	32.95
Grilled Prawns parmesan creamed corn, braised kale, balsamic, chopped pistachio.....	36.95