

Buonasera Ristorante

Since 1993

Alici marinate & Cesare

Caesar salad combo with marinated anchovies dressed with roasted bell pepper, baby artichokes **15**

Prosciutto di Parma bietole & melone

A medley of red beets, apples, cantaloupe melon, dressed with Parma prosciutto, Stilton cheese, balsamic reduction **18**

Salsiccia e Broccoli

Broccoli rabe and sausages **15**

Burrata pugliese in camicia di Prosciutto

Burrata cheese dressed with seared prosciutto, roasted bell peppers, Grilled asparagus, Modena balsamico **18**

Misto lattughe e pere

Poached pear, Mix greens tossed with almonds, carrots, tete de moine cheese, balsamic dressing. **14**

Tonno pinna gialla pomodoro e mozzarella

Yellow fin tuna seared rare, tomatoes mozzarella salad **19**

Polipo Portoghese

Portuguese octopus arugula, fennels, cucumber, tomato, parmesan, olive oil and lemon **22**

Carpaccio di manzo

Beef Carpaccio, olives cappers tapenade, arugula, parmesan **19**

Fettuccine ragu di vitello

Fettuccine Bolognese veal tomatoes rogout **15/26**

Spaghetti alle vongole

Spaghetti tossed with little neck clams **16/26**

Polpetta di Bisonte & Tortelli

American Bison 2 ways, bison stuffed tortellini and meat balls seasoned with pine nuts raisins, braised in a tomato ragout **28**

Gnocchi di patate salsa Siciliana

Potatoes dumpling tossed with eggplants, red bell peppers, baby meat balls, Cherry tomatoes sauce **16/26**

Piccione arrosto & Risotto Fungi

Risotto mushrooms and California squab roasted to medium rare, balsamic reduction **39**

Tartufo Bianco D'Alba

White alba truffles available on tagliolini pasta or risotto or butternut squash filled agnolotti (appetizer **\$75** main course **\$120**)

Risotto asparagi e gamberetti

Asparagus risotto and shrimp **18/30**

Ravioli di ricotta salsa pomodoro

Buffalo ricotta cheese Ravioli, tomato basil sauce **16/29**

Sogliola di Dover alla mugnaia

Dover sole sautéed with olive oil and finished with lemon butter sauce **48**

Salmone Scozzese, crosta di granchio
Scottish Salmon encrusted with jumbo lump crabmeat breading, mustard emulsion 36

La spigola Mediterranea
Grilled whole Branzino then cleaned, drizzled with lemon aioli 39

Cervo al pepe verde & gnocchi di patate
Venison chop, green peppercorn sauce,
potatoes dumplings tossed with shrimp, lemon zest 42

Il trio di Cinghiale e tartufo nero
Wild Boar trios, the chop, the tenderloin and sausage all roasted and
finished with black winter truffles 44

Costata d'Agnello salsa rosmarino
Roasted lamb rack, rosemary garlic bordelaise 46

Anatra Pekinese
Pekin duck 2 ways, roasted leg, seared breast,
Apple and red beets salad, Modena balsamic reduction 39

Pollo organico
Roasted organic chicken, cacciatore sauce over polenta 26

Costoletta di Vitello Milanese
Veal chop pounded and breaded topped with arugola, tomatoes,
shaved parmesan, lemon dressing 42

Scaloppine di vitello
Veal scaloppini prosciutto dressed, mozzarella, bordelaise sauce 29

Costoletta di vitello
Grilled Veal chop, bordelaise sauce and veggies 46

Filetto di Manzo due modi
Beef tenderloin 2 ways, 1 grilled and topped with braised onions and gorgonzola,
2 Cured prosciutto style and rolled with arugola, parmesan, lemon dressing 48

Controfiletto taglio stile NY
Dry aged NY steak, roasted rosemary potatoes and sautéed spinach 44

Thank You