

ANTIPASTI E INSALATE

ANTIPASTO TRADIZIONALE... 7 P/PERSON
choice of 6 items from the antipasto bar

with salumi (supp.4)
prosciutto di parma, mortadella, sopressata

ZUPPA DI PASTA E FAGIOLI... 5
cannellini beans - vegetables - macaroni

INSALATA DEL BOSCO... 9
pears - gorgonzola - caramelized pecans
port wine vinaigrette

ROMAINE WEDGE... 10
creamy gorgonzola - toasted hazelnut - warm pancetta

CAESAR... 8
romaine - ferrari's caesar dressing - crunchy ciabatta

FERRARI'S CAPRESE... 10
burrata cheese - tomatoes - arugula

FRITTO MISTO... 14
calamari - shrimp - banana pepper - dipping trio

BEEF CARPACCIO* ... 12
aged filet - capers - hazelnuts - dried tomato - onion

GAMBERI "ALLA DINO"... 12
shrimp - spicy tomato sauce - garden herbs

CRAB CLAWS "ALLA RUSSA"... 14
cream - vodka - parmigiano

MUSSELS MILANO... 11
spring onion - spicy tomato broth - garden herbs

PASTA E RISOTTO

LASAGNA PASTICIATTA... 19
"messy" like mamma does

CANNELLONI ALLA FIORENTINA... 19
crepe filled with slow roasted veal - spinach - tomato cream - parmigiano

RICOTTA RAVIOLI... 22
sun-dried tomatoes - mushrooms - basil - tomato cream

POLLO FINANZIERA... 21
fettuccine - chicken - ham - mushrooms - english peas - cream - parmigiano

TAGLIATELLE VERDE BOLOGNESE... 22
flat spinach egg pasta - meat sauce - parmigiano

GNOCCHI DELLA MAMMA... 21
italian potato dumplings - gorgonzola - cream - chives - parmigiano

SPAGHETTI CON POLPETTE... 21
pomodoro sauce - house meatballs - parmigiano

TONNARELLI WITH ROMAN GRANDMOTHER'S RAGU... 22
braised ragu - pecorino - parmigiano - italian parsley

ORECCHIETTE WITH SAUSAGE RAGU... 19
house sausage - seasonal greens - parmigiano - garden herbs

RISOTTO SARDO... 28
arborio rice - lobster - asparagus - peas - garden pesto - mascarpone

RISOTTO CON SALSICCE E FUNGHI... 20
arborio rice - italian sausage - mushrooms - cream - garden herbs - truffle oil

STEAKS & CHOPS*

C.A.B. NATURAL STEAKS

*our C.A.B. beef is locally sourced,
and raised without hormones or antibiotics*

FILET OF BEEF, 8oz...35
FILET OF BEEF, 10oz...39
NY STRIP, BONELESS 12oz...39
COWBOY RIBEYE, BONE-IN 16oz...49

WAGYU BEEF FOR TWO {CARVED TABLESIDE}

*very well marbled "japanese cow," raised in
australia and grilled on the bone*

TOMAHAWK RIBEYE 36oz...130
with dried mushroom rub (supp. 5)
sliced and served with fried potatoes

ADDITIONAL CUTS

AUSTRALIAN RACK OF LAMB...32
grilled with rosemary & garlic
VEAL CHOP, FREE RANGE 15oz...51
stuffed with prosciutto & smoked mozzarella
BERKSHIRE PORK CHOP...26
"milanese," breaded & pan-fried
FILET TAGLIATA...29
smoked, grilled and finished
with aged aceto balsamico di modena

SAUCES 3

RED WINE PEPPERCORN
SMOKED MOZZARELLA CREAM

FISH, POULTRY, LAMB & VEAL

BRAISED LAMB OSSO BUCO...26
parmigiano polenta-horseradish gremolata

VITELLO FERRARI'S...22
veal scallopini-eggplant-mozzarella-tomato sauce

VITELLO MARSALA...22
veal scallopini-mushrooms-garlic-marsala wine

POLLO VALDOSTANA...19
sautéed chicken-ham-mozzarella-mushroom cream

GAMBERONI AL CARTOCCIO...25
shrimp-mushrooms-white wine-cream, served with
cherry tomato & pea risotto

FERRARI'S CIOPPINO...36
roasted lobster tail-jumbo shrimp-clams-mussels
calamari-day boat fish-spicy tomato broth-ciabatta

CHILEAN SEA BASS...35
oven roasted-topped with lump crab

SALMON BELLA DONNA...24
pan seared-shrimp-vodka cream

{FINISHED TABLESIDE}

FILET MEDAGLIONE*...28
cream-roasted mushrooms-brandy-shallots

SCAMPI...26
jumbo shrimp-linguini pasta-dried tomatoes
olives-garden pesto

SIDE PASTAS & CONTORNI (SIDES)

GARGANELLI VERDI...11
prosciutto-peas-truffled cream

CAPPELLINI POMODORO...7
angel hair-tomato sauce

GNOCCHI DELLA MAMMA...9
italian potato dumplings-gorgonzola-cream-chives

BLACK TRUFFLE TORTELLI...13
prosciutto-sage butter

BUTTERNUT SQUASH MEZZALUNE...10
brown butter-aged aceto balsamico di modena

TORTELLONI EMILIANA...11
prosciutto, mortadella & pork-sage butter

OVEN ROASTED MUSHROOMS...8
garden herbs-truffled butter

SAUTEED BABY SPINACH...5
garlic-extra virgin oil

FRIED POTATOES...7
garden herbs-pecorino

ROASTED BRUSSEL SPROUTS...7
"agro-dolce"-garlic-chili's-extra virgin oil

GRILLED ASPARAGUS...7
parmigiano-extra virgin oil

A CHARGE OF \$3 WILL BE APPLIED TO ALL SPLIT MENU ITEMS

A GRATUITY OF 18% WILL BE APPLIED TO PARTIES OF 6 OR MORE

*PLEASE BE ADVISED, THERE IS A RISK IN CONSUMING RAW OR UNDERCOOKED PROTEINS

WE REGRETFULLY DECLINE SUBSTITUTIONS

IN THE KITCHEN

FRANCESCO SECCHI

STEFANO SECCHI

ARMANDO YANEZ