

Nonna's famous Focaccia Bread
baked freshly in the wood-burning oven to start your dining experience.

SALADS

INSALATA DEL BOSCO 7

Mixed Greens Tossed with a Port-Wine Vinaigrette, Gorgonzola, Pears and Pine Nuts

WEDGE SALAD 7

Romaine Wedge Topped with Gorgonzola Cheese Dressing and Toasted Hazelnuts

INSALATA CAPRESE 10

Burrata with Sliced Tomatoes and Basil

CAESAR SALAD 6

Ferrari's Version of the Classic Caesar

ANTIPASTO

ANTIPASTO SELECTION 8 P/PERSON

STRACIATELLA 6

Capellini Pasta with Spinach and Egg Whites in a Rich Chicken Stock

PORTOBELLO AND TOMATO SOUP 6

a Silky-Smooth Tomato Bisque with Portabella Mushrooms

FRIED CALAMARI 9

Served with Tomato Sauce

CRAB CLAWS 14

Submerged in a Brandy Cream Sauce

CLAMS CAPRI 12

Littleneck Clams Sautéed with Extra-Virgin Olive Oil, Garlic, Basil & White Wine

CARPACCIO FERRARI'S 12

Thinly Sliced Aged Filet Mignon with Onions, Pine Nuts, Sun-Dried Tomatoes, Capers and Extra-Virgin Olive Oil

PRIMI

OVEN ROASTED SCALLOPS WITH FREGULA SARDA 26

Tossed with Pancetta, Dried Cherries and Sautéed Mushrooms

GNOCCHI DELLA MAMMA 19

Home-Made Gnocchi Served in a Rich Gorgonzola Cream Sauce

CANNELLONI FIORENTINA 18

Italian Crepes, Roasted Veal, Roasted Vegetables with Cream, Tomato Sauce and Parmigiano

RAVIOLI ALLA STEFANO 18

Cheese Ravioli Tossed with Mushrooms, Sun-dried Tomatoes, Cream, Tomato Sauce and Parmigiano

RAVIOLI CON ARAGOSTA 22

Maine Lobster Ravioli Tossed with Lobster Brodo and Basil

LASAGNA AL FORNO 18

Mamma's Special Style Meat, Cream, Tomatoes and Parmigiano, Baked to Perfection

PAPPARDELLE AL BASILICO 19

Wide Whole Egg Pasta Tossed with Fresh Roma Tomato Sauce, Basil and Parmigiano

GNOCCHETTI SARDI 19

Sardinian Pasta Tossed with Smoked Wild Boar Sausage, Rapini and Cherry Tomato Sauce

SCAMPI DELLA MAMMA 25

Grilled Jumbo Shrimp Marinated in Olive Oil and Garlic

Served over Linguini Tossed with Extra-Virgin Olive Oil, Pesto, Black Olives & Sun-Dried Tomatoes

RIGATONI BOLOGNESE 18

Ferrari's Classic Meat Sauce

SECONDI

ALL ENTREES SERVED WITH VEGETABLES OF THE DAY AND POTATOES

POLLO VALDOSTANA 21

Chicken Breast with Ham, Mozzarella & Sautéed Mushrooms in a Rich Cream Sauce

VITELLO ALLA FERRARI'S 23

Scallopini of Veal, Eggplant, Tomato and Mozzarella Cheese

VITELLO SALTIMBOCA 23

Scallopini of Veal Sautéed with Prosciutto, Sage and White Wine with Butter

SALMON BELLA DONNA 24

Atlantic Salmon Topped with Shrimp in a Creamy Parmigiano-Vodka Sauce

CHILEAN SEA BASS WITH LUMP CRAB MEAT 32

Served with Pesto and Sun-Dried Tomato Risotto

FERRARI'S CIOPPINO 32

*Jumbo Shrimp, Clams, Mussels, Calamari, Day Boat Fish and Oven Roasted Lobster Tail
in a Spicy Tomato Broth with Ciabatta Crostini*

BONE-IN VEAL CHOP MP

*USDA Prime Veal Chop Grilled-Served Plain or
Ferrari's Style: Generously Stuffed with Prosciutto and Smoked Mozzarella Cheese*

PAIARDA DI FILETTO 26

*USDA Prime Beef Filet, Pounded and Marinated with Rosemary & Garlic,
then Grilled and Finished with Extra-Virgin Olive Oil
Served w/ Fettuccine Carbonara-supp. 3*

FILET MIGNON MP

*USDA Prime Beef Aged Over 21 Days and Grilled to Your Liking Served
with a Creamy Red-Wine Peppercorn Sauce*

FINISHED TABLESIDE

(FERRARI'S SIGNATURE DISHES)

MEDALLIONS OF FILET MIGNON ALLE FIAMME 31

*USDA Prime Filet Sautéed with Onions, Garlic, Portabella Mushrooms
and a Rich Brandy Cream Sauce*

BANANAS FRANCESCO 15

*Ripe Bananas Sautéed with Butter, Brown Sugar, Dark Rum, Banana Liquor
and Fresh Cinnamon, then Drizzled Over Pistachio Ice Cream*