



19 january 1988---2008

the 20th anniversary

wine & drink specials

the gorgonzola martini
grey goose vodka,
splash italian vermouth,
gorgonzola-stuffed olives 10.5

white wine:
pinot grigio 2007 mezzacorona
7.25gls

red wine:
modus 2005 ruffino 15gls
(super tuscan)

primitivo quota 29 2006
menhir 9.25gls

vino nobile di montepulciano
2004 tenuta lodola nuova 10gls

antipasti

escargots,
soft polenta, sun-dried tomatoes,
garlic, white wine, fresh herbs 12

veal sweetbreads,
mushrooms, shallots, madeira &
veal reduction 11

20 years, 20 dollars

homemade braised beef,
foie gras & porcini
ravioli dal plin
brown butter & sage 20

spaghettoni carbonara luigi 20

calamari "siciliana"
oreganata-breaded calamari steak,
tomatoes, olives, capers, garlic,
peperoncini 20

secondi

veal chop paillard 42

1/2 roasted chicken
porcini mushroom cream 20

grilled 1lb king crab legs
clarified butter, lemon 49

artichoke risotto,
seared scallops,
sherry gastrique 26

dolci

mama lina's torta caprese
flourless chocolate & almond tort,
homemade bittersweet chocolate
sauce, raspberry coulis 7

this recipe comes from milena
laudisio' mama--from the island of
capri

laudisio says "grazie mille" for the past 20 years