

CARPACCIO



Antipasti

Mozzarella Amalfitana

Fresh homemade mozzarella, artichokes, portobello mushrooms, roasted peppers with lemon juice, balsamic vinegar, extra virgin olive oil and diced tomato.

Gamberetti and Cannellini

Tender delicate shrimp tossed with white beans, rice, red sweet onion, in a balsamic dressing and mixed salad.

Flor di Latte and Melanzane

Fresh homemade mozzarella on a slice of grilled eggplant topped with a slice of fresh tomato, balsamic and extra olive oil dressing in mixed salad.

Grilled polenta Siciliana

Corn meal with roasted peppers, onions, and mushrooms.

Grilled polenta Bolognese

Corn meal with ragu sauce topped with smoked mozzarella.

Cozze Caprese

Fresh steamed mussels, cooked in a delicate tomato and basil sauce with a touch of wine and garlic.

Calamari

Grilled whole baby squid, topped with red and yellow sweet peppers, lightly spiced.

Carciofi Farciti

Fresh artichoke hearts stuffed with fontina cheese and baked.

Calamari Fritti con Zucchini

Deep fried rings of calamari and french fried zucchini.

Melanzane Riviera

Stuffed eggplant topped with mozzarella and baked in a touch of tomato sauce.

Soups

Lenticchie

Fresh lentil soup.

Broccoli and zucchini

Fresh chopped broccoli and zucchini, in a delicate broth with a touch of garlic, a taste of fresh tomato and angel hair topped with parmesan cheese.

Pasta Fagioli

Tuscan white bean soup, with pasta, and a touch of tomato.

Salads

Portobello

Portobello mushrooms, arugula, shaved Parmigiano.

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Caesar

Mista

Chopped radicchio, arugula, endive, mushrooms in a balsamic vinegar, lemon juice, diced tomato and extra virgin olive oil.

Gamberi Dadolati

Chopped shrimp, chopped broccoli, diced fresh tomato in a balsamic vinaigrette dressing over mixed greens.

Pasta

Fusili al Telefono

Spring shaped pasta, tomato, basil, pieces of mozzarella and sprinkled parmigiano.

Agnolotti del Magnifico

Homemade rounded pasta filled with ricotta cheese and spinach, served in a pink cream sauce.

Capellini Mangiami Mangiami

Angel hair pasta with arugula, peas in a tomato sauce and onions.

Rigatoni del Divino

Tube shaped pasta, tomato and aged ricotta cheese sprinkled.

Capellini Primavera

Angel hair with fresh vegetables and fresh tomato.

Linguine del Selvaggio

Flat, thin pasta in garlic and oil, topped with three types of mushrooms, mozzarella and sundried tomatoes.

Linguine Nettuno

Flat, thin pasta served in an array of fresh seafood fish and tomato.

Fettuccine Dolce Vita

Fettuccine in a cream sauce with mushrooms and peas.

Linguine Vongole

Flat, thin pasta, fresh clams in tomato sauce or white clam sauce.

Tortellini Aurora

Rounded pasta filled with veal served with pink cream sauce.

Pennette Harry's Bar

Penne pasta, garlic, oil and fresh spinach, and a sprinkled parmigiano cheese and a touch of tomato sauce, sundried tomatoes and pinenuts.

Capellini Tomato

Pappardelle 3 Gusti

Fettuccine in a tomato and meat sauce topped with fontina cheese, a touch of cream, mozzarella and parmigiano.

Fettuccine Genovese

Fettuccine in a creamy tomato pesto with baby shrimp and pinenuts.

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Carpaccio

Il Carpaccio – Manzo

Filet Mignon

Arugola and Parmigiano

Portobello and Parmigiano

Carciofi and Parmigiano

Il Carpaccio di Pesce

Fish

Salmon, Arugola and Parmigiano

Swordfish

Slices of orange, pink peppercorn, lemon and olive oil.

Tuna

Slices of avocado, baby shrimp, lemon and olive oil.