



Aperitivo

Gazpacho 9

Chef Nicola Style.

Brie filled polenta tart, 11.75

wild mushrooms, topped with white truffle oil.

Cast Iron Seared Scallops 17

artichoke hearts and capers in a caper lemon sauce.

Blue Point Oysters 18.95

creme fraiche, champagne shallots, and beluga caviar.

Veracci Clams 13.50

white wine and garlic sauce.

Mediterranean mussels 14.50

roasted fennel, cherry tomatoes in a shallot creamy saffron sauce.

Fried Calamari 10.25

jalapenos and squash with a side of aurora sauce and tomato coulis.

Pasta

Pappardelle Veal Ragu 19.50

Fresh Potato Gnocchi

parmesan and mascarpone cream cheese with fresh Urbani shaved black truffles. 27.95

Egg Yolk Raviolo

hazelnut truffle butter, sage and parmesan cheese. 13

Fresh Fettuccine

sweet italian sausage, broccoli rabe and diced tomatoes. 19.50

Tagliatelle

Momentos garden mixed herbs pesto. 17

Cappellini Veneziana

angel hair pasta with garlic, extra virgin olive oil, and red pepper flakes.

With chicken 16 With shrimp 19

Porcini Ravioli

with white truffle butter and parmesan cheese. 27.95

Goat cheese and lemon ravioli

with pecans in a lemon cream sauce. 19

La Minestra & Insalata

Ginger and Carrot Soup 7.50

Chicken Lemon Soup 7.50

Caprese Salad 10.95

House Garden Salad 6.50

Caesar Salad 7.50

Beet Salad 10.50

goat cheese, toasted pecans in a mustard vinaigrette.

Momento Arugula Salad 15.00

with prosciutto, tomatoes, fresh mozzarella and lemon vinaigrette.

Cool Mixed Mazarine Farms Salad 18.50

shaved Parmesan, celery hearts, black truffle and pomegranate seeds in a ginger truffle vinaigrette.

Boston Lettuce 9.95

fresh strawberries, smoked Gouda in a black pepper vinaigrette.

Belgium Endive, Avocado, and Parmesan Salad 15 *in lemon vinaigrette.*

Pollo/Vitello

Veal Scallopini Lemone

capers, white wine with mashed potatoes and spinach. 26.50

CHICKEN

Parmesan, Francaise, Marsala or Scampi with pasta. 17

VEAL

Parmesan, Francaise, Marsala or Scampi with choice of pasta. 18.25

Chicken OR Veal Walker Style

Peppers, Onions, Tomatoes, garlic, and Jalepeno peppers

With Melted Buffalo Mozzarella.

Chicken: 17.25

Veal: 19.75

**PARMESAN IS USED TO GARNISH PASTA DISHES,
PLEASE MAKE SERVER AWARE OF ANY
ALLERGIES.**

La Carne

Berkshire 6 oz pork chop
*sauteed Granny Smith apples,
turkish figs and braised
fennel. 29.75*

Filet Rossini

*Black Angus Filet Mignon, Duck
Froi Gras w/ Paul Mason
Reduction, Aparagus and King
Oyster Mushrooms 36*

Moscovi Duck a l' Orange

*polenta croquet and roasted
shallots confit. 29*

Vegetariana

Roasted Artichokes

with lemon mousse. 15

Cool Seasonal Vegetables

with a choice of pasta. 16

Dolci

Sicilian Orange Tart

7

Apricot Souffle

8

Homemade Cannolis

*almond shell with smooth cream
topped with blueberry sauce. 6*

Panna Cotta

Chef Nicola Style

6.50

Chocolate Hazelnut Cream

Mousse

8

Crème Brûlée

9

Frutti di Mare

Seafood Fra Diavolo 22

with choice of pasta.

Sea Urchin Raviolini 27

*scallops, fresh oregano and cherry
tomatoes in a dry vermouth garlic and
oil sauce.*

Fresh Spagetoni 19

*In cannellini beans cream and prince
edward island mussels.*

Risotto 22

*garden fresh aeromatic herbs limoncello
and shrimp ragu.*

Fresh Fettuccine 19

in a saffron wine sauce with calamari.

Branzino Colomdore 32

*braised vidalia onions roasted
cauliflower and olive oil.*

Crispy Octopus 27

*Saor style with marinated summer
vegetables, pearl onions, potato tourne,
with taggiasca olives and celery hearts.*

Contorno

Sauteed Spinach 6

Sauteed Mixed Vegetables 6

Sauteed Broccoli Rabe 7

Mashed Potatoes 6

Roasted Potatoes 6

*Thank You, Chef
Nicola*