Appetizers-Soups-Salads

Butternut Squash Bisque 9
Lobster Bisque 13
Brandy & diced lobster
Classic Caesar Salad 9
Parmigiano cheese basket
Tomaso’s Little Gem Salad 9
Heirloom tomato, radish, cucumber, Calabrian olives, ricotta salata, toasted walnuts & citrus vinaigrette
Arugula & Pear Salad 10
Blue cheese, glazed pecans, citrus vinaigrette
Charcuterie Antipasto 16pp
Prosciutto, sopressata, artisan cheeses, olives, roman artichokes, roasted bell peppers, eggplant caponata
Escargot 14
Garlic and herb butter Brandi reduction-grilled bruschetta
Baked Clams Oreganata 15
Fresh herbs, roasted shallots, pancetta EVOO
Seafood Salad 18
Octopus, shrimp & calamari, lemon EV olive oil dressing

Food for the Gods
Mafaldine With Nonna’s Sugo 25
Short rib & veal ragu, parmigiano shavings
Best Ever Lasagna 26
Baked multi-layered pasta with four cheese fondue, savory meat sauce & mini meatballs
Rigatoni & Meatballs 23
Rigatoni, fresh tomato sauce, pecorino Romano, amazing meatballs
Eggplant Torte 28
Multi-layered eggplant baked with cheese fondue & tomato sauce served with butternut squash ravioli
Spaghetti with Crab, Prawns & Clam Ragu 30
Aromatic mirepoix, cherry tomato
Papal Cioppino 56
Lobster tail, seabass, clams, mussels, sea scallops, shrimp & Dungeness crab in a tomato wine sauce served on linguine
Lobster & Prawn Gnocchi 32
Roasted shallots, brandy & fresh tomato sauce
Chicken Parmigiana & Short Rib Ravioli 30
Herb crusted breast of chicken baked with tomato-basil sauce & mozzarella served handcrafted short rib ravioli
Ravioli di Michelangelo Buonarotti 28
Beef short rib, veal, porcini mushroom & ricotta cheese in a brown butter sage sauce
Butternut Squash Ravioli Cacio e Pepe 26
Pecorino & black pepper
Bone In Veal Chop Caprese *44
Parmigiano encrusted veal chop baked with buffalo mozzarellia & fresh tomato basil.
Lemon Veal Scaloppine 29
Parmigiano crusted veal scaloppine with lemon butter sauce; potato & spinach cake
Veal Osso Buco over Risotto Milanese 38
Veal shank aromatic mirepoix wine reduction veal demi glaze saffron risotto
Stuffed Veal Chop Valdostana *48
Fontina cheese & mascarpone stuffed veal chop mushroom veal demi glaze, potato-spinach cake
Grilled Prime New York Steak Provencale *48
Fresh herbs, cheese crumbs served with roasted potato & asparagus
Chilean Seabass & Lobster Ravioli 49
Fresh herbs, beurre blanc

*These Items may be cooked to order. Consuming raw or undercooked MEATS, POULTRY, Seafood, Shellfish, or EGGS may increase your RISK of foodborne illness*

Wishing You a Blessed Holiday Season and a Prosperous New Year, Filled with Laughter, Love and Great Food!
Buon Appetito