

CENTO ANNI

ALLA FAMIGLIA

♦ Gary R. Klinefelter, CEC, CCA, AAC Executive Chef

♦ Mark McManus Executive Sous Chef ♦ Lauren Grealish General Manager

♦ Robert Piatek Wine Director ♦ Jacob Cessar Chief Mixologist

Stuzzicarelli

Alla Famiglia Meatball...stuffed with fresh mozzarella, sea of marinara, two provolones / 17

Mussels Diavola, PEI...banana peppers, black mussels, sweet and spicy plum tomato broth / 18

Smoked Provolone...Allegheny mountain smoked, black truffles, arugula / 17

Antipasti Misto...assorted imported cheeses and charcuterie presented with olives, wild honey, fried bread / 32

Greens and Beans...escarole, chicken stock, house salsiccia, white beans, shaved Locatelli Romano / 14

Trifolata con Funghi...three wild forest mushrooms, raisins, currants, marsala cream / 17

Stuffed Hot Peppers...house sausage stuffed, alla marinara, sharp provolone / 17

Calamari & Shrimp black tiger shrimp, fresh rings and tentacles, oregano, spinach / 20

Secondi Corso

The Veal Chop...Our house specialty, the finest Wisconsin formula fed natural double cut rib chop
Prepared your choice of:

Milanese...Paddled, crumb coated, pan fried in clarified butter, served with lemon, pignoli, and lump crab / 75

Pizzaiola...Lightly braised to a medium temperature in a hand crushed San Marzano sauce with hot and sweet peppers, sausage, onions, and provolone / 72

Seafood Diavolo...A wonderful mélange of the finest lobster, day boat scallops, black tiger shrimp, blue crab and clams lightly simmered in a spicy marechiaro style plum tomato sauce / 60

Filet Mignon Gorgonzola...(wet aged 16 days) True center cut roasted over hot coals. Presented with a sweet pepper gorgonzola cream and a port wine reduction / 12oz. 62 7oz. 50

New York Strip Diane...(dry aged 28 days) 14oz New York strip sirloin. Grilled over hot coals and presented with wild mushrooms and caramelized onions in a Worcestershire butter / 72

Catalina White Bass... Catalina White Bass char grilled and presented with jumbo lump crab. Served on a bed of spinach olio. Finished with a whole grain French moutarde sauce / 55

Bone in Ribeye Pepperoni...(dry aged 28 days) Char-grilled 20oz Ribeye with sautéed shallots, garlic, sweet and hot peppers. Finished with shaved Locatelli Romano cheese and aged balsamic. / 75

Veal Parmigiana...Crumb coated and pan fried, finished with Alla Famiglia marinara and 3 cheeses / 45

Cotoletta Del Monzu...Crumb coated and pan fried, finished with colossal lump crab and pignoli in a scallion lemon butter / 50

Veal Marsala...Medallions of milk fed veal lightly dusted in flour, sautéed with wild forest mushrooms, raisins, Florio broth / 45

Pollo Salsiccia e Fagioli...Chicken scallopini crumb coated and pan fried, house made sausage, onions, garlic, white beans, tomato / 40

Canestri Bolognese...Bronze die house made maccheroni, an Umbrian gravy of beef, pork, lamb, and veal / 37

All Entrees are served with a first course of pasta alla vodka, and our house salad dressed with red wine vinaigrette and imported gorgonzola. There will be a 15 dollar supplement charge on shared dinners to provide for these items.