

LUSARDI'S

ANTIPASTI

Fegatini al Balsamico Chicken livers sautéed with balsamic vinegar, sweet onion and mushrooms over field greens.	10.50	Carpaccio ai Funghi Thinly sliced raw beef with sautéed mixed mushrooms, pinenuts and herbs in verjuice.	11.50
Principe di Parma Italian aged prosciutto w/arugola and seasonal melon drizzled with fig sauce.	11.50	Grigliata di Verdure Grilled fresh vegetables scented with mint, garlic and parmigiano.	9.50
Fantasia di Mare Fresh mixed seafood salad with brunoise of Celery and peppers, lemon dressing.	12.50	Salmone Affumicato Smoked salmon over arugola and fennel drizzled with Gaeta olive tapenade.	12.50
Fiori di Carciofi Grilled artichokes with olive oil.	9.50	Vongole Oreganate Little neck clams baked w/ seasoned bread crumbs.	9.50
Zuppa di Cozze Mussels in a spicy tomato sauce.	9.50	Crespelle alla Fiorentina Eggplant filled with spinach, ricotta in pink sauce.	9.00
Asparagi Vinaigrette Asparagus with brunoise of pickled vegetables.	10.50	Portobello alla Griglia Grilled Portobello with mixed greens, r. peppers and tomatoes.	9.50

PASTA

Linguine al Pesto Linguini with fresh basil sauce, French beans and diced potatoes.	17.50	Rollatine Montanara Homemade pasta rolled and filled with spinach, ricotta and porcini mushrooms in a pink sauce.	17.00
Pansotti Genovesi Homemade spinach and ricotta ravioli in a walnut sauce.	16.50	Fusilli Quattro Stagioni Homemade fusilli with oil, garlic and fresh vegetables	16.50
Fettuccini Bolognese Fresh fettuccini pasta in traditional veal ragu' with shitake mushrooms.	17.50	Spaghetti alla Calabrisella Served w/ roasted peppers, sun-dried tomato, capers, anchovies and fresh tomatoes w/ seasoned bread crumbs	15.50
Gnocchi ai Quattro Formaggi Homemade potato dumplings in a four cheese sauce with speck and sweet peas.	17.50	Penne Piccantine Homemade penne pasta in a spicy amatriciana sauce with asparagus and smoked mozzarella	17.50
Fusilli due Salmoni Fusilli w/ fresh and smoked salmon in vodka sauce.	17.50	Linguine alle Vongole With white clam sauce	16.50
Spaghetti Pescatore Spaghetti pasta w/ mixed seafood in a mild tomato sauce	18.50	Risotto del Giorno Risotto of the day	P.A.

SECONDI

Vitello Martini Sautéed veal, encrusted in parmigiano, w. wine, lemon.	18.00	Pollo Scarpariello Chicken sautéed w/ white wine, garlic and sausage (on the bone).	17.00
Vitello Siciliano Sautéed veal with eggplant, mozzarella, fresh tomato and basil.	18.00	Galletto Aromatico Cornish hen brushed with honey mustard served over fresh spinach, sweet onions and fresh tomato.	17.00
Battuta di Manzo Beef paillard w/mixed greens, white mushrooms and shavings of parmigiano.	23.50	Pollo alla Contadina Chicken sautéed w/ zucchini, green olives, cherry tomato and Capers.	17.00
Vitello Estivo Breaded veal, topped w/ tomato, mozzarella and arugola.	19.00	Rognoncini al Balsamico Veal kidneys thinly sliced, w/ sausage, portobello and balsamic.	16.50
Costoletta alla Salvia Grilled veal chop with fresh sage sauce.	26.00	Fegato alla Triveneta Sautéed calf's liver with caramelized onions and wine vinegar.	18.00

PESCE - INSALATE

Caciucco di Pesce Italian version of Bouillabaisse.	21.50	Insalata della Casa Mixed greens with baked goat cheese, walnuts, oil and vinegar.	7.50
Salmone ai Frutti di Cremona Grilled salmon brushed with Italian mustard fruit over sautéed spinach.	22.50	Insalata pavese Fresh spinach, endive, roasted peppers and crumbled Gorgonzola, dressed with balsamic.	8.50
Gamberoni alla Griglia Grilled fresh prawns, drizzled with herb and apple cider salmoriglio over filed greens.	23.50	Insalata Tre Colori Arugola, endive, radicchio	7.50
Branzino Mediterraneo Striped bass sauté w/fresh tomatoes, green olives and herbs.	23.50	Insalata di Carciofi Arugola, artichokes, mushrooms and shaved parmigiano	8.00
Cernia al Limone Grouper filet sautéed with shrimp and capers in lemon sauce.	23.50	Insalata Cesare Caesar salad	8.00
		Insalata speciale Chopped mixed greens, peppers, artichokes and mushrooms	8.50