



## *Festa del Papa'*

### ~Antipasti~

#### **Carciofini al forno 19**

Oven-roasted artichoke hearts, filled with melted parmigiano, parsley, black olives, garlic, and mozzarella.

#### **Capesante ai Porcini 21**

Pan-seared diver scallops topped with fresh chopped tomatoes and porcini mushrooms, finished in a white wine truffle sauce atop crispy polenta.

#### **Calamari Luciana 18**

Baby calamari sautéed with garlic and white wine in a spicy tomato sauce.

### ~Insalate~

#### **Insalata alla Pere 17**

Organic baby mixed greens, fresh raspberries, sweet gorgonzola cheese, walnuts and sliced pears tossed in a lemon vinaigrette.

#### **Insalata alla Caprese 19**

Imported buffalo mozzarella and heirloom tomatoes, basil, extra virgin olive oil and aged balsamic.

**Add Prosciutto di Parma, 5**

#### **Insalata di Cesare 13**

Hearts of romaine with traditional caesar dressing, croutons and shaved parmigiano-reggiano.

**Add chicken or fried calamari, 5**

#### **Insalata di Burrata 20**

Baby arugula, semi-dried tomato in a truffle honey vinaigrette dressing.

### ~Primi Piatti~

#### **Spaghetti Polpette 25**

Homemade 100% prime beef meatballs braised in Miglicci's tomato sauce.

#### **Pappardelle con Funghi Porcini e Capesante 32**

Wide ribbon pasta with porcini, shiitake, portobello, field mushrooms and pan-seared diver scallops in a white truffle & brandy cream sauce.

#### **Caprellacci di Manzo 32**

Fresh homemade hat-shaped pasta filled with braised prime short rib. Simmered in a porcini-peppercorn cream sauce and finished with aged asiago and truffle oil.

#### **Spaghetti Portofino 34**

Diver scallop, manila clams, seasonal mussels, calamari and rock shrimp sautéed with pesto-marinara sauce.

#### **Penne alla Vodka con porcini 23**

Porcini mushrooms, chopped tomatoes, basil and shallots sautéed in a tomato vodka cream sauce.

**Add Mary's Free range chicken or rock shrimp, 5**

### ~Secondi Piatti~

### ~La Carne~

#### **Pollo Parmigiana 34**

Pounded chicken, breaded and oven baked with fresh mozzarella and marinara sauce.

#### **Scaloppine ai Funghi Porcini 34**

Pan-seared veal scaloppine sautéed with fresh porcini mushrooms in a brandy cream sauce.

#### **Filetto 55**

8oz prime filet mignon with truffle butter and red wine demi glaze served with roasted potatoes and asparagus.

#### **20 oz Prime Bone in Ribeye 68**

20oz grilled prime bone-in ribeye, topped with a light truffle butter, served with roasted potato and grilled asparagus.

### ~Il Pesce~

#### **Cioppino 47**

Fresh seasonal mussels, manila clams, jumbo prawn, calamari, fresh fish, diver scallop, sautéed with roasted garlic in a zesty tomato sauce.

#### **Grigliata di pesce 46**

Grilled jumbo prawn, crab cake, diver scallop, 3oz. king salmon and 3oz. catch of the day topped with a lemon herb sauce. Served with arugula and cherry tomatoes.

#### **Branzino 52**

Pan seared Chilean seabass, served with rainbow carrots and pesto mashed potatoes.

### ~Dolci~

#### **Tiramisu 14**

Layers of ladyfingers dipped in espresso, mascarpone cheese and cocoa powder.

#### **Gelato ai frutti di bosco 16**

Gourmet Italian vanilla gelato topped with mixed berries and whipped cream.

#### **Panzerotti 15**

A traditional fried Sicilian pastry filled with ricotta cheese, chocolate chips and lemon zest.

#### **Tortino al Cioccolato 17**

Chocolate lava cake served warm with vanilla gelato and fresh raspberry sauce.