

# MANFREDI'S

## ITALIAN RESTAURANT



### QUALCOSINA

— A LITTLE SOMETHING —

**Caprese Salad**   
buffalo mozzarella, vine ripened tomatoes,  
basil, extra virgin olive oil

**Spring Panzanella**   
asparagus, cucumber, white beans,  
fresh herb vinaigrette, ricotta salata  
& roasted garlic croutons

**Chilled Octopus Carpaccio**<sup>†</sup>  
Calabrian chili oil,  
cucumber celery salad, Gaeta olives

**Hand Cut Beef Tartare**<sup>†</sup>  
truffle butter, watercress,  
grilled ciabatta, quail egg

**Fried Calamari**  
crispy parsley, bottarga,  
balsamic aioli

**Steamed Mussels**  
Cinzano dry vermouth, saffron cream,  
crabmeat, fennel, toasted focaccia

**Asparagus & Polenta**<sup>†</sup>   
poached eggs,  
Parmigiano Reggiano, truffle

**Antipasti**  
chef's selection of premium  
Italian cold cuts for 1, 2, 3 or 4



### LE ZUPPE

— SOUPS —

**Smoked Tomato Vellutata**   
chilled hickory smoked tomato soup;  
basil goat cheese crostini

**Pasta e Fagioli**   
pasta & bean soup  
with Parmigiano Reggiano

**Crema di Porcini e Crostini**   
cream of porcini  
with buttered croton



### PIATTI UNICI

— ASSEMBLED DISHES —

**Ossobuco alla Milanese**  
braised veal shank; saffron risotto & lemon gremolata

**Orata Croccante**  
gilt-head bream; potato fennel salad,  
Mediterranean olive sauce

**Costolette d'Agnello**<sup>†</sup>  
rosemary parmesan crusted lamb;  
sweet onion white bean purée, Taggiasche olive sauce



### SECONDI PIATTI

— PLEASE CHOOSE CONTORNI —

**Pollo Ruspante allo Spiedo**<sup>†</sup>  
marinated, spit roasted free range chicken;  
gratinated tomatoes

**Choice of Veal Scaloppini**  
Saltimbocca: wrapped in prosciutto & sage  
Marsala: Marsala wine sauce  
Limone: lemon sauce & parsley

**Bistecca Fiorentina**<sup>†</sup>  
house special: thick cut rib eye coated in garlic oil  
and rubbed with porcini mushroom powder,  
kosher salt, brown sugar & red chili flakes

**Tagliata di Manzo**<sup>†</sup>  
sliced traditional Tuscan grilled New York steak with  
arugula, radicchio & shaved Parmigiano Reggiano

**La Costata di Vitello**<sup>†</sup>  
grilled veal cutlet

**Pesce Spada**  
marinated & grilled swordfish

**Pescato del Giorno**  
fish of the day as described by your waiter



### FRONZOLI

— EMBELLISHMENTS —

Béarnaise Zabaglione

Balsamic Agrodolce

Roasted Garlic Gorgonzola Butter

Salsa Verde



### UN PÓ DI PASTA E RISOTTO

— A BIT OF PASTA & RISOTTO —

**Lasagne al Forno alla Bolognese**  
handmade pasta layered with minced beef,  
Béchamel sauce, Parmigiano Reggiano

**Capellini e Scampi Avvolti nelle Zucchine**  
zucchini wrapped tiger shrimp, lemon sauce,  
handmade angel hair pasta

**Fettuccine Fresche alla Carbonara**  
fresh fettuccine pasta, pancetta,  
creamy Parmigiano Reggiano sauce

**Gnocchi alla Romana**   
homemade baked semolina gnocchi;  
herb butter & rustic tomato sauce

**Tortelli al Tartufo e Ricotta**   
steamed asparagus, tomato herb butter

**Risotto ai Funghi Porcini**   
porcini mushroom risotto,  
Parmigiano Reggiano

**Risotto alle Lumache**  
risotto with snails, parsley pesto & garlic cream

**Special Pasta of the Day**  
as described by your waiter

Pasta & risotto are  
also available as a main course.



### CONTORNI

— SIDES —

Blistered Cherry Tomatoes

Truffle Roasted Fingerling Potatoes  
with Rosemary

Farro with Mascarpone

Creamed Spinach

Grilled Asparagus

Sautéed Mushrooms with Ricotta Salata

Steamed Vegetables



<sup>†</sup>Please Note: Consuming raw/undercooked meat, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.  
Should you have any food allergies, please let your waiter know and we would be happy to assist.