

TuttiMangia  
ITALIAN GRILL

Dinner

# Martini Bar

All Martini's are oversized and served up

## Classic Martini

Your Choice of Gin or Vodka with a Hint of Dry Vermouth Served in a Chilled Martini Glass Garnished with Two Olives

### GiGeTini

Grey Goose Vodka, Canton Ginger,  
St. Germaine Liqueur and a Fresh Lemon Twist 12

### Tutti Mangia "Margatini"

Patron Silver Tequila, Grand Marnier, Cointreau,  
Sweet & Sour and a Splash of Cranberry Juice 13

### Pomegrante Martini

Grey Goose Vodka, Pama Liqueur, Splash of Sweet & Sour 12

### Big Appletini

Bacardi Big Apple Rum and Apple Pucker Schnapps  
Served Chilled with a Slice of Apple 10

### Pear Martini

Grey Goose la Poire, and Amaretto di Saronmo  
with a Bosc Pear Garnish 12

### Lychee Martini

Ketel One Vodka, Lychee Liqueur, Splash of Cranberry Juice  
and Garnished with a Lychee Nut 11

### Mojito Martini

Bacardi Silver, Fresh Lime, Fresh Muddled Mint leaves,  
Limoncello and a Splash of Soda 10

### The Antioxidant

Stoli Blueberry, Pama Liqueur, Black Currant Syrup  
Splash of Sweet & Sour, Garnished with Fresh Seasonal Berries 12

## 3 Course<sup>e</sup> Small Plates Menu

(Not Available with Any Promotional Offers)

Three Course Smaller Portion Menu For Light Eaters. Served Daily - First Hour of Dining

### First Course

Choice of Minestrone Soup, Insalata Tutti Mangia or Bruschetta Caprese

### Second Course

Choice of Cappellini Pomodoro, Penne alla Vodka or Papparadelle w/ Beef Ragù

### Third Course

Choice of...

#### Galletto

Herb-Crusted Jidori Chicken Breast,  
"Roasted Under Brick", Vernaccia White Wine Sauce, Yukon Gold Roasted Potatoes 28 Emilia-Romagna

#### Scallopini di Pollo

Medallions of Chicken Breast, Porcini Mushrooms, Marsala Wine Sauce, Yukon Gold Roasted Potatoes 28 Sicilia

#### Salmone Genovese

Grilled "Hook & Line" Salmon Filet, Creamy Basil Pesto, Mascarpone Whipped Potatoes 30 Liguria

#### Melanzane al Forno

Panko Breaded Eggplant Parmesan, Scamorza Cheese, Tomato Sauce, Fedelini Pasta 26 apulia

# Fall Tasting Menu

## Primi

### Insalata di Zucca e Caprino

Spiced Pumpkin, Goat Cheese, Cranberries, Arugula, Fennel, White Balsamic Vinaigrette 12.5

*Wine Pairing suggestions: '09 Sauvignon Blanc Babich "Black Label" NZ*

### Fritto Misto

Fried Calamari, Shrimp, Fish, Red Peppers, Green Beans, Basket Weave Zucchini, T.M. Farms Jalapeno Jelly 13.5

*Wine Pairing suggestions: White: '08 Riesling Dr "L" Loosen Germany - Red: '08 Montepulciano d'Abrusso Quattro Mani Italy*

## Entrée

### Raviolino della Casa

Jumbo Housemade Ravioli, Wild Boar Sausage, Potato, Pancetta, Swiss Chard,  
Romano Browned Butter Sauce, Crispy Leeks 27

*Wine Pairing suggestions: '07 Chardonnay Carmel Road Monterey*

### Costola di Maiale

Grilled U.S.D.A. Prime Double Cut Pork Chop, Herb & Garlic Rubbed,  
Fig & Orange Tea Leaf Chutney, Sweet Potato & Espresso Gnocchi 32

*Wine Pairing suggestions: '08 Pinot Noir Aquinas Napa*

### Pesce Misto al Cortoccio

Large Shrimp, Manila Clams, P.E.I. Mussels, Fish, Calamari, Herbed Curry White Wine Sauce,  
Linguini Fini, Parchment Paper Wrap 29

*Wine Pairing suggestions: '09 Cortese di Gave Pio Cesare Piemonte - '08 Chianti il Molino di Grace "Il Voleno" Italy*

## Dolce

### Torta di Zucca

Pumpkin Cheesecake, Cookie Shortbread Crust, Hazelnut Caramel Sauce 9.5

*Wine Pairing suggestions: Raymond Late Harvest Chardonnay*

### Budino di Pane

Seasonal Chocolate & Cranberry Bread Pudding Served Warm with a Vanilla Sauce 9 Toscana

*Wine Pairing suggestions: Noval "Black" Port*

Three Course Option - 49 p/p with Wine Pairings - Add 25 p/p

# Primi

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## Bruschetta

Grilled Trio of Thick-Cut Filone Bread;  
Tomato Concasse & Gorgonzola, Roasted Peppers & Prosciutto, Wild Mushrooms 10 Lombardia

## Prosciutto e Burrata

San Daniele Prosciutto, Creamy Burrata Cheese, Oven Dried Tomatoes, Basil Oil 12 Toscana

## Calamari Fritto

Fried Calamari Served with Two Dipping Sauces: Marinara and Lemon-Horseradish Cream 13 Liguria

## Carpaccio

Thinly Sliced Filet Mignon, Arugula, Lemon-Shallot Vinaigrette,  
Whole Grain Mustard, Shaved Grana Padana 13.5 Veneto

## Tonno Crudo

Diced Yellow Fin Tuna Sashimi, Avocado, Orange-Chili Ginger Sauce,  
Ponzu Sauce, Wonton Wisps 14.5 Livorno

## Pizzetta

Mozzarella, Roasted Moscovy Duck, Carmelized Red Onions,  
Sliced Pears, Candied Pecans, Arugula, Shaved Reggiano 14 Emilia Romagna

## Salumi

Artisan Cured Meats: House-Prepared Duck Prosciutto, San Danielle Prosciutto, Soppresata, Coppa Ham  
Italian Cheese: Scamorza, Taleggio, Parmesan Reggiano

Also Includes: Housemade Gourmet Pickles, Seasonal Mostardo, Grilled Ciabatta & Cured Olives 16

# Insalate e Zuppe

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## Insalata Tutti Mangia

Mixed Field Greens, Roma Tomatoes, Diced Cucumbers, Balsamic Herb Vinaigrette, Shaved Asiago Cheese 8.5

## Insalata Caesar

Whole Leaf Romaine Hearts, Caesar Dressing, Parmesan Panacotta, Ciabatta Crostini 10  
(Imported White Anchovies On Request 2.5)

## Insalata Casa Cuneo

Butter lettuce Wedge, Steak House Gorgonzola Dressing, Applewood Bacon,  
Tomatoes, Pickled Red Onions, Balsamic Syrup 11

## Insalata di Pere

Romaine, Arugula, Sliced Bosc Pears, Pt. Reyes Bleu Cheese, Dried Cranberries,  
Candied Pecans, Honey Lime Vinaigrette 12

## Zuppa

Minestrone; Vegetable Stock, Garden Vegetables, White Beans, Pasta 8.5

Del Giorno; Chef's Creation 10

# Paste e Risotto

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(Gluten Free Pasta Available Upon Request - add 3)

## Cavatappi

Corkscrew Pasta, Fennel-Pistachio Pesto, Charred Red & Gold Teardrop Tomatoes, Shaved Reggiano 19 Sicilia

## Papparadelle

Flat Ribbon Pasta, Wild Boar Ragù, Shaved Reggiano, Gremolata 21 Campania

## Fettuccine

Italian Sausage, Mushrooms, Roasted Garlic, Pecorino, Sage, Truffle Oil 22 Abruzzi

## Ravioli di Zucca

Jumbo Butternut Ravioli, Orange-Fennel Madeira Cream Sauce, Crispy Yams 20 Emilia-Romagna

## Lasagne

Ground Beef, Italian Sausage, Ricotta Cheese, Mozzarella, Marinara, Béchamel 19 Umbria

## Orecchiette

Marinated Chicken, Spinach, Mushrooms, Romano Cream, Carpaccio of Prosciutto 23 Apulia

## Linguine

Shrimp, Sea Scallops, Tomatoes, Caramelized Red Onion, Garlic Cream 26 Latium

## Risotto

Arborio Rice, Wild Mushrooms, Green Onions, Sherry Wine, Shaved Pecorino 23 Veneto

## Cannelloni alla Griglia

Pasta Crêpe, Grilled Filet Mignon, Gorgonzola Cheese,  
Crimini & Shiitake Mushrooms, Beef Ragù 25

# Pesce

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## Salmone Arrosto

Pan Roasted "Hook & Line" Salmon, Pinenut-Saffron Couscous,  
Orange Rosemary Sauce, Swiss Chard 28 Emilia Romagna

## Pesce Bianco

Oven Roasted Seabass, Baked Sliced Red-Skin Potatoes, Oven-Dried Roma Tomatoes,  
Assorted Mushrooms, Lemon-Marsala Wine Sauce 29 Apulia

## Zuppa di Pesce

Cioppino Style Seafood Stew; Jumbo Shrimp, Fish, Clams, Scallops, Calamari  
Tomatoes, Roasted Peppers, Garlic Toast 28 Amalfi

# Carne

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## Rosti di Pollo

Roasted Jidori Half Chicken, Vernaccia White Wine Truffle Sauce,  
Roasted Yukon Gold Potatoes, Sautéed Arugula 27 Friuli

## Osso Buco

Veal Shank, Natural Jus, Wild Forrest Mushrooms, Parmesan Polenta, Gremolata 32 Lombardia

## Lombatine di Agnello

Grilled New Zealand Rack of Lamb, Chive-Goat Cheese Whipped Potatoes,  
Parmesan Tomato, Minted Red Wine Demi-Glaze 34 Piemonte

## Bistecca Fina

Grilled U.S.D.A. Prime Flat Iron Steak, Sautéed Oyster Mushrooms,  
Balsamic-Red Wine Reduction, Horseradish Whipped Potatoes 32 Abruzzo

## Filetto

6oz Petite Grilled Filet Mignon, Cognac-Peppercorn Sauce,  
Gorgonzola & Chive Potato Puree, Baby Heirloom Root Vegetables 34 Toscana

# Bistecca

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**TuttiMangiaProudlyServesCreekstoneFarmsBeef-AllCutsAreAgedMinimumof28Days**

Your Selection Includes Choice of One Complimentary Side from our Contorni Menu Below,  
plus Optional Crust and Sauce

## Filet Mignon

8oz - 37 / 10oz - 43 / 12oz 49

## Ribeye

12oz - 36 / 14oz - 42 / 16oz - 48

## New York Strip - U.S.D.A. Prime

12oz - 42 / 14oz - 49 / 16oz - 55

Chef Recommends: Rare - Cool Red Center, Medium Rare - Warm Red Center or Medium - Warm Pink Center

## Crusts

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Espresso Dusted, Porcini Mushroom,  
Three Peppercorn, Smoked Sea Salt

## Sauces

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Cognac-Peppercorn, Brandy-Gorgonzola,  
Roasted Garlic-Red Wine, Shitake Truffle Butter

# Contorni

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Sautéed Asparagus, Butter, Reggiano, Gremolata 7.5

Wilted Spinach, E.V.O.O. Garlic Chips 6.5

Broccoli Rabe, Garlic Chips, Red Chillies 7

Sautéed Wild Mushrooms, Sherry Wine 7

Swiss Chard, Applewood Bacon 7

Grilled Parmesan Creamed Corn 7.5

Roasted Garlic Whipped Potatoes 6.5

Shoestring Fries, Parmesan, Garlic, Parsley 6

Sweet Potato Fries, House Buttermilk Dressing 6

Cannellini Beans, Pancetta, Sage 7

Truffled Gemelli Mac & Cheese 8.5