

# FOUR-COURSE DINNER MENU

\$100 PER PERSON

# MANSSION

*Staten Island*

AVAILABLE FRIDAY, SATURDAY & SUNDAY

\*\*Notify your server of any food allergies or restrictions.

\*\*\* Consuming raw or undercooked meats, fish, or eggs may lead to food-borne illnesses, especially under certain medical conditions.

\*\*\*\* Ingredients may vary depending on seasonal availability.

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## ANTIPASTO

served family-style

### Antipasto Freddo

homemade giardiniera, marinated olives, smoked scamorza and taleggio cheese, mozzarella fior di latte, grissini, truffle honey

### Antipasto Pescatore

crispy backed mussels, shrimp scampi, calamari gratina

### Salumeria Grande

salami sopressata, coppa, pistachio mortadella, prosciutto san danielle

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## INSALATE

\*choice of one

### Insalata Toscana

baby mixed greens, organic cucumbers, campari tomatoes, onions, radishes, carrots, prosecco vinegar dressing

### Insalata De la Cesare

crunchy romano hearts, house made caesar dressing, aged parmigiano reggiano, bread chips

### Insalata Di Polpo

grilled octopus salad with fingerling potatoes & bottarga

### Dolce Vita

gorgonzola dolce D.O.P., seasonal apples, spring mix greens, caramelized walnuts and cranberries with lemon and EVOO dressing

### Caprese

mozzarella fior di latte, ripe tomatoes, strawberries, homemade pesto, modena balsamic reduction

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## PASTE

\*choice of one

### Penne Melanzane

roasted breaded eggplant with mozzarella fior di latte over creamy-garlic white sauce

### Bucatini All Amatriciana

guanciale, pecorino romano, onions, tomatoes san marzano, basil

### Rigatoni al Tartuffo

parmigiano reggiano, white truffle cream sauce

### Fusilli Primavera

charred broccoli, pancetta, tomatoes, cream sauce

### Gnocchi Alla Vodka

our signature vodka sauce, potatoes gnocchi, fresh basil

### Linguini Quatro Formagio

chef special velvety four cheese sauce drizzle of white truffle oil

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## SECONDI

\*choice of three

### Chicken Limone

premium organic chicken breast with vino bianco and lemon zest sauce

### Salmone In Crosta di Pasta Fillo

atlantic salmon wrapped in phyllo dough with creamy-spinach sauce

### Chicken Parmigiana

premium organic chicken breast breaded with ciabatta breadcrumbs, roasted with chef special tomatoes napoli sauce, mozzarella and parmigiano reggiano

### Lobster Thermidor

\$25 PER PERSON

½ Maine lobster baked under pangritata with a rich wine sauce

### Bistecca Griglia o Filetto Di Manzo

\$30 PER PERSON

grilled NY strip steak or filet mignon with pepe verde and grappa sauce

### Trio Di Mare

sautéed scallops, shrimp, branzino, EVOO, capers, olives, herbs

### Branzino E Caviale

pan seared branzino fillet with vino bianco & pink salmon caviar sauce

### Eggplant Parmigiana

thick sliced eggplants breaded with ciabatta breadcrumbs, roasted with chef special tomatoes napoli sauce, mozzarella and parmigiano reggiano

### Brasato Di Vitello

\$20 PER PERSON

braised veal cheeks with vegetables and barolo red wine sauce

All entrees served with Chef's selection of vegetables and starch of the day. Chef's Selection of Accompaniments: Ciabatta and Gressini, Pesto & Cream Cheese Butter Spread, Toscana Virgin Olive Oil and Eggplant Caponata

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## DOLCE

Family style seasonal fruit and Italian pastries

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## CAFFE

Premium Coffee & Assortment Tea

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