

# FOUR-COURSE DINNER MENU

\$90 PER PERSON

# MANSSION

*Staten Island*

AVAILABLE MONDAY THROUGH THURSDAY

\*\*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

### 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

### 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

### Brasato Di Vitello

\$20 PER PERSON

braised veal cheeks with vegetables and barolo red wine 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

### Bistecca Griglia

\$30 PER PERSON

### o Filetto Di Manzo

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