

## Antipasti

### Fritto Misto

Lightly fried paradise calamari with sweet Caribbean shrimp and baby Italian zucchini served with fresh lemon and homemade arrabbiata sauce

### Mixed cold cuts on crostini

Assorted cold cuts of prosciutto San Daniele, mortadella, suckling pig cured porchetta, sweet soppressata served on crostini

### Octopus carpaccio

Spanish octopus slowly cooked for 1.5 hrs, drizzled with Sicilian extra virgin olive oil, crushed red peppercorn and fresh squeezed lemon juice, topped with baby arugula

### Octopus salad

Spanish octopus slowly cooked for 1.5 hrs, tossed with diced potatoes, red onion, mint and micro greens seasoned with Sicilian extra virgin olive oil

## Zuppe & Insalate

### Minestrone

Assorted garden vegetables, cooked with cannellini beans and tubetti pasta drizzled with organic olive oil

### Assorted Beans Soup

Imported Italian mixed beans, cooked with tubetti pasta drizzled with Ligurian olive oil

### Mixed Salad

Baby kale salad tossed with shaved fennel and sliced champignon mushrooms topped with parmigiano Reggiano seasoned with a light apple cider vinaigrette

### Cesare

Hearts of romaine tossed in our house made anchovy dressing homemade focaccia croutons and fried capers topped with parmigiano reggiano

### Caprese

Fresh locally made Di Stefano mozzarella served with vine ripened tomatoes, sweet basil and served with baby arugula, drizzled with organic olive oil and fig infused balsamic glaze

### Antonello Salad **(Mr. Corradini's Favorite)**

Bibb lettuce topped with crispy pancetta, granny smith apples, locally farmed hardboiled egg and truffelebert farms organic hazelnuts drizzled with imported red wine vinegar and Ligurian olive oil

### Arugula & Artichoke

Baby arugula salad tossed with fresh baby artichokes and lemon vinaigrette topped with parmigiano reggiano

## Entrée Salad

### Steak

Seared thinly sliced prime flank steak seasoned with aromatic herbs served with baby arugula and parmigiano Reggiano drizzled with fig infused balsamic reduction

### Tuna

Seared sushi grade ahi tuna served with baby kale topped with small diced vine ripened tomatoes sweet basil and capers

### Grilled Salmon

Grilled wild steel head salmon topped with fresh diced tomatoes and sweet basil served with sweet mixed lettuce drizzled with fig infused balsamic glaze

### Chicken

Grilled free range chicken breast served with sweet mixed lettuce, roasted beets, cannellini beans, truffelebert farms organic hazelnuts, candied pecans and feta cheese

## Primi

### RAVIOLI Mamma Pina

Homemade miniature ravioli filled with braised beef served in our authentic bolognese sauce

### **Spinach Ricotta Ravioli**

Homemade ravioli filled with ricotta and organic spinach served in our original San Marzano tomato sauce

### **Gnocchi**

Homemade ricotta dumpling, tossed with shallots, sweet basil, fontina cheese imported from Val d'Aosta and San Marzano tomatoes

### **Lasagna**

Homemade pasta layered with traditional meat ragu, mozzarella cheese and béchamel baked with our original San Marzano tomato sauce

### **Pappardelle Braised Short Ribs**

Homemade long wide pasta tossed with shredded slowly cooked beef short ribs, shallots, red wine reduction and parmigiano reggiano

### **Orecchiette Sausage & Swiss chard**

Ear shaped pasta served with red wine braised Pugliese style sausage, chopped swiss chard and shaved pecorino romano

### **Linguine clams**

Fresh Manila clams sautéed with organic olive oil, garlic and parsley served with linguine pasta

### **Capellini Shrimp**

Fresh vine ripened tomatoes, sweet basil and garlic sautéed with imported red Argentina shrimp

## **Secondi**

### **Veal & Prosciutto (saltimbocca)**

Veal scaloppine thinly pounded topped with prosciutto San Daniele and sage cooked with shallots white wine and imported European butter

### **Free Range Chicken**

Half boneless free range chicken grilled and topped with fresh herbs drizzled with fig infused balsamic glaze

### **Short Ribs**

Boneless beef short ribs slowly braised for 4 hrs in red wine, served with potato puree and glazed heirloom baby carrots

### **Lollipop lamb chops**

Imported Australian lamb chops brushed with fresh aromatic herbs and ligurian olive oil served with roasted potatoes and fresh lemon

### **Sole Milanese**

Filet of sole coated with breadcrumbs and Italian seasoning served with roasted potatoes and fresh lemon

### **Swordfish**

Grilled Hawaiian swordfish topped with small diced tomatoes, sweet basil, capers and Sicilian olive oil served with potato puree and sautéed green beans

Enjoy a delicious Chocolate or Grand Marnier souffle! Please allow 45 minutes. Ask your server.

**Buon Appetito!** From Chefs Gino Buonanoce & Salvatore Ferrara

*Passion & Tradition from my Family to Yours*

**Antonello**  
ESPRESSO BAR

*Nello*  
RESTAURANT

QUATTRO CAPPESCA  
CAFFÈ