

ANTIPASTI

Salsiccia Calabrese 16

Grilled house made spicy sausage, roasted shallot marmalade, trumpet mushrooms, charred rapini

*Carpaccio di Manzo 18

Thinly sliced prime sirloin, arugula salad, shaved Parmigiano Reggiano, truffle oil

Fritto Misto 21

Fried baby squid, smelt, shrimp, fennel, Calabrese pepper, mustard sauce

Bufala e Prosciutto 18

Fresh Italian imported Bufala mozzarella, black label Prosciutto di Parma

Affettati e Formaggi 34 (Serves two)

Imported Italian cold cuts, cheeses, marinated mushrooms, marinated artichokes, olives

*Battuta al Coltello 20

Piedmont style chopped to order prime beef tenderloin tartare, whipped ricotta cheese, marinated mushrooms, fresh horseradish

Tortino di Ricotta 16

Warm, ricotta cheese timbale, Del Re EVOO, wild forest mushrooms fricassee, truffle zest, crostino

Tonno 18

Yellowfin Tuna tartare, tomato relish, olive powder, Pantelleria capers, lemon gel

INSALATA

Cappuccina 14

Bibb lettuce, tomato, almond, radish, crispy pancetta, buttermilk dressing, gorgonzola cheese

*Cesare 14

Classic Caesar salad
Contains anchovies (AS IT SHOULD)

Insalata Mimmo 16

Heirloom tomatoes, avocado, red onion, fresh mozzarella, extra virgin olive oil with balsamic vinegar

Burrata 16

Apulia cheese, roasted shaved spicy carrot salad, almond-sorrel pesto

ZUPPE - SOUP

Pasta e Fagioli 10

Zuppa del Giorno 10

PASTA

All our pasta is made on premise daily!

Our pasta is served "AL DENTE"-As it should be!

If you would like it overcooked, please notify your server.

Gnocchi Pomodoro 22

Potato dumplings, Campari tomato sauce, basil, extra virgin olive oil

Bucatini Corti Amatriciana 28

Thick short hollow pasta with traditional Roman sauce, guanciale, tomato, onions, pecorino cheese, red pepper flakes

Malloreddus 30

Saffron sardinian semolina gnocchetti, wild boar ragu, fiore sardo cheese

Spaghetti Aglio e Olio 22

Whole roasted garlic, extra virgin olive oil, Calabrese pepper, parmigiano Reggiano
"Could be the best pasta on the planet!"

Tortellini di Coda 26

Beef tortellini, butternut squash, Cipollini onion, lentil, veal jus, pecorino Toscano

Raviolini 24

Sheep milk ricotta & spinach small pocket ravioli, chanterelle mushrooms, Spilinga Nduja sauce

Lasagna alla Gino 28

Bolognese sauce, Bechamel sauce, ricotta cheese and tomato sauce

Pappardelle Mimmo 43

Long wide pasta with scallops, lobster, asparagus, butter, sage, truffle

RISOTTO

Risotto Sottobosco 32

Acquerello risotto, porcini mushroom, pine nut crema, herbs emulsion, truffle essence

Risotto Aragosta 38

Acquerello risotto, lobster, seasonal black truffle, mascarpone cheese

Paleo Pasta Available - additional \$7

House made pasta, made from almond flour, arrowroot, tapioca and eggs

Whole wheat & gluten-free additional \$3

DINNER MENU

I SECONDI PESCE e CARNE

We are proud to serve our guests Grass fed, free range/pasture raised, No hormones and No antibiotics EVER!

Petto di Pollo 28

All-natural chicken breast, garlic-potato purée, dandelion greens, Nduja sauce

Osso Buco "Our House Specialty" 48

Veal shank braised in red wine reduction served with farro

*Lombata Milanese 44

Breaded veal chop, arugula, cherry tomatoes ricotta salata, truffle oil

*Filetto di Manzo 48

Seared tenderloin, squash-potato pavé, onion texture, oxtail reduction

Vitello Piccata 34

Veal scaloppini, lemon, butter, white wine, capers, served with grilled asparagus and potatoes

Trippa Satriano 28

Tripe in spicy tomato sauce (AWESOME!)

Coniglio Brasato 36

Braised rabbit, soft polenta, roasted mushrooms "MAYBE OUR BEST DISH!"

Branzino 34

Grilled Mediterranean seabass, artichokes variation, marinated tomato, sopressata sauce

*Salmone 30

Grilled skin on Scottish salmon, warm Romano-yellow beans salad, herb garlic sauce

Brasato 38

Braised short ribs, butternut squash-truffle roman semolina gnocchi, fontina cheese, hedgehog mushrooms

CONTORNI - SIDES

Pasta 16

Side of pasta with a choice of: Aglio e Olio or Pomodoro sauce

Asparagi alla Griglia 14

Grilled asparagus, shaved Parmigiano cheese

Rapini 12

Broccoli rabe, garlic, crushed red pepper

Tarassaco 12

Sautéed dandelion greens

Polpettine 12

House made meatballs, meat sauce, grated parmigiano

18% Service charge on Parties of 6 or more.

20% Service charge on Parties of 12 or more. Split Dish Charge \$8.75.

NO ITEMIZED SPLIT CHECKS PLEASE! MAXIMUM OF (4) CREDIT CARDS PER TABLE

TASTING MENU

5 COURSES \$85

WINE PAIRING \$50

GINO'S PREMIUM WINE PAIRING \$75

APPETIZER

SELECT ONE

Battuta al Coltello

Piedmont beef tenderloin tartar, whipped ricotta cheese, funghi sott'olio, fresh grated horseradish

Tortino di Ricotta

Warm, ricotta cheese timbale, Del Re Evoo, wild forest mushrooms fricasee, crostino

SALAD

SELECT ONE

Rucola

Baby arugula, shaved fennel, grana Padano, toasted pine nut, extra virgin olive oil

Burrata

Apulia cheese roasted shaved spicy carrot salad, almond-sorrel pesto

PASTA DUO

Bucatini Corti Amatriciana

&

Spaghetti, garlic, Oli, Calabrese Pepper

MAIN COURSE

SELECT ONE

Brasato

Braised short ribs, butternut squash-truffle roman semolina gnocchi, fontina cheese, hedgehog mushrooms

Branzino

Grilled Mediterranean seabass, artichokes variation, marinated tomato sopressata sauce

DESSERT

Cantucci and Vin Santo

Selection of house desserts

The menu is designed to give you the full experience of Ferraro's Family culture. Our Tasting Menu requires the participation of a minimum of 2 people.

VISIT OUR RETAIL DEPARTMENT BY THE FRONT ENTRANCE FOR HOUSE MADE SPECIALTY ITEMS!

CORKAGE FEE: \$50 - 750 ML / \$100 - MAGNUM
LIMIT ONE BOTTLE

SHARE YOUR REVIEWS WITH US!



18% Service charge on Parties of 6 or more.

20% Service charge on Parties of 12 or more. Split Dish Charge \$8.75.

NO ITEMIZED SPLIT CHECKS PLEASE! MAXIMUM OF (4) CREDIT CARDS PER TABLE