

La Cena

RISTORANTE AUTENTICO

# DA MARIO

Dinner

SALAD

INSALATE

## CAESAR

Romaine lettuce, anchovies, parmigiano, crostini

## CAPRESE - SERVES 2

Buffalo mozzarella, seasonal tomatoes, pesto

## KALE

Kale, fennel, ricotta salata, breadcrumbs, pinot noir vinaigrette

## BEETS

Roasted and raw beets, arugula, pecorino, orange vinaigrette, hazelnut

## RADICCHIO

Radicchio and endive lettuce, gorgonzola, walnuts, balsamic, pickled red onions, pancetta

## CURED MEATS

### SALUMERIA

## PROSCIUTTO

20 Months Parma DOP

## CULATELLO E GNOCCO

Savory puffs, wine cured salumi from Emilia Romagna and Parmigiano, Vincotto

## AFFETTATI MISTI SERVES 2

Mortadella, Finocchiona, Prosciutto, Speck, Coppa

**Add** Buffalo Mozzarella  
Parmigiano Reggiano  
Burrata

## FORMAGGI MISTI

Chef's selection served with mostarda and Texas honeycomb

APPETIZERS

ANTIPASTO

## SOUP - RIBOLLITA

Hearthy Tuscan classic vegetable soup, sourdough bread

## CROSTINO 'NDUJA

Sourdough toast with 'nduja pork meat, artichokes, pesto, burrata

## FOCACCIA DI RECCO

Crescenza cheese, EVOO sea salt

## BRUSCHETTA TOSCANA

Fresh seasonal tomato-basil, garlic, toasted sourdough, parmigiano

## BONE MARROW - MIDOLLO

Roasted bone marrow, sourdough bread, red onions, parsley

## MUSSELS - COZZE

Sauteed mussels, San Marzano pomodoro, pancetta, Calabrian chilies

## FRITTO MISTO - SERVES 2

Crispy shrimp, caldari, sea bass, Italian cocktail sauce

## POLENTA E FUNGHI

Italian corn meal, wild mushrooms-veal sauce

NEAPOLITAN PIZZA

PIZZA

Authentic Neapolitan pizza, prepared in the proper artisan tradition in our firewood-burning oven with DOP San Marzano tomato, Campania buffalo mozzarella and carefully sourced Italian ingredients.

## MARGHERITA

Tomato, mozzarella, basil

## SAUSAGE - SALSICCIA

Tomato, mozzarella, Calabrian chilies, pork sausage, onions

## MUSHROOMS - FUNGHI

Wild mushrooms, fontina, ricotta, Parmigiano Reggiano

## VEGETARIANA

Butternut squash, peppers, tomato, radicchio, mozzarella

IL CIBO È VITA. LA VITA È BELLA.

MEAT FROM THE GRILL

CARNI ALLA GRIGLIA

Our meats are gioie della tavola or "the joys of the table." We serve only the finest cuts—28 days wet-aged, plus 30 days dry-aged U.S.D.A. Prime Creekstone Farms and Linz Heritage Prime 100% All Natural Black Angus Beef.

PORK - COSTOLETTA 16OZ | 32OZ  
Berkshire pork chop, mostarda, Vincotto

LAMB - MEZZO CARRÉ 12OZ | FULL RACK  
Grilled half rack of lamb, salsa Pomodoro fresco

DRY AGED FIORENTINA 23OZ | 46OZ  
Dry-aged black angus porterhouse

DRY AGED COSTATA 18OZ | 36OZ  
Dry-aged black angus bone-in ribeye

DRY AGED BONE-IN NY 18OZ  
Dry-aged black angus bone-in NY steak

FILETTO 8OZ  
Prime black angus filet mignon

POLLO AL MATTONE - SERVES 2  
Grain mustard marinated D'artagnan organic semi boneless whole chicken, salsa verde

SIDES FROM  
JOSPER OVEN  
CONTORNI

WILD MUSHROOMS  
Wild mushrooms, egg, aged balsamic

ASPARAGI ALLA PARMIGIANA  
Roasted asparagus, parmigiano reggiano

CAULIFLOWERS  
Spicy cauliflower, breadcrumbs, chilies, vinaigrette

POTATOES  
Rosemary-garlic potatoes, Parmigiano

BROCCOLO ROMANESCO  
Romanesco broccoli, anchovies, lemon, garlic, parsley

POLENTA E GORGONZOLA  
Soft polenta, gorgonzola dolce

FROM LAND & SEA  
DATERA  
MARE

DOVER SOLE - SOGLIOLA  
Semolina dusted fillet of sole, pan rostead with lemon, capers, garlic, tomato, parsley, spinach

CHICKEN - POLLO  
Grain mustard, organic half chicken, salsa verde, roasted potatoes

VEAL - MILANESE 14OZ  
Pan fried, breaded veal chop, sage, garlic, arugula salad

OCTOPUS - POLIPO  
Grilled octopus, potatoes, green beans, chorizo, black olives, red onions, lemon vinagrette

All of our pastas are made daily or imported from the finest pasta artisans in Italy—with love and the traditional attention to detail. Savor them in individual portions or family-style servings.

PASTA  
PRIMA

SIGNATURE FETTUCCINE FIAMMA  
**TABLE SIDE SERVICE FOR 2**  
Black truffles, Parmigiano Reggiano, vodka sauce

BUCATINI - AMATRICIANA  
Guanciale, pecorino, pomodoro, pancetta

GARGANELLI  
Classic three meats Bolognese

LINGUINE - CLAMS  
Button clams, white wine, Anchovy drippings, fresh tomatoes, garlic, parsley

PAPPARDELLE - WILD BOAR  
Red wine braised wild boar shoulder, Parmigiano Reggiano, ricotta salata

ZUCCA - CAPPELLACCI  
Butternut squash filled ravioli, butter-shallot-sage, hazelnut, parmigiano, amaretti

SPAGHETTI - SHRIMP  
Shrimp, San Marzano tomato, 'nduja, EVOO, basil

AGNOLOTTI  
Filled with veal ossobuco, bone marrow-sage-shallot butter

GNOCCHI AI FUNGHI  
Potato gnocci, wild mushrooms, fontina

RISOTTO | MP  
Chef's selection

ADD SEASONAL TRUFFLES, WHITE | BLACK