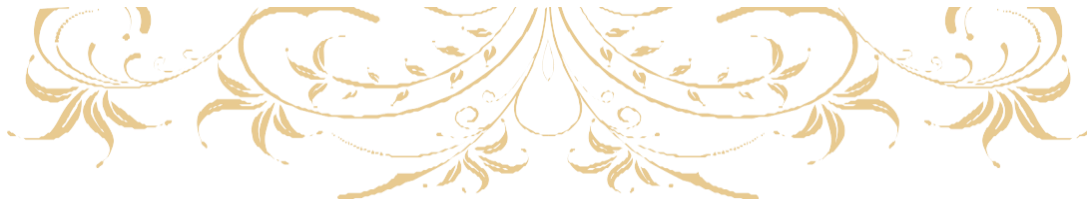




“The intoxication of exceptional food and drink enables a man to laugh and sing and forget for a while the sorrow of his earthly miseries.”



Chef Marcellino Verzino's premier cuisine is distinctly created and exclusively hand crafted by him, using the finest imported ingredients. Selected daily features from Chef's boundless culinary arsenal are presented and orated tableside for your delight.



Private Dining Room for up to 14 guests

Chef's Island accommodates up to 16 guests

Large Parties from 8 to 85

Romantic Alcove

Cooking lessons

Catering



Complimentary Italian bread and house-baked focaccia served with Chef's signature roasted eggplant and red pepper spread. Additional: small \$2.50 large \$5.00
20% discretionary gratuity added to parties of 6 and larger Prices subject to change based on market availability Kindly step outside to speak on your cell phone

Antipasto

Caprese 13.95

Fresh mozzarella imported from Italy, tomato, roasted red peppers and Chef's garden basil

Canestina di Polenta ai Funghi 15.95

Nestled, grilled polenta squares topped with a sauté of mixed mushrooms and drizzled with truffle oil

Carpaccio di Manzo* 16.95

Thinly sliced, raw tenderloin blankets arugola topped with sliced fresh mushrooms, shaved Parmigiano and fresh lemon dressing

Scallops al Pesto 18.95

Sautéed in olive oil and white wine, finished with fresh pesto

Carpaccio di Tonno* 17.00

A pillow of thinly sliced, raw Ahi tuna on a bed of arugola finished with lemon-mint dressing and chive snippets

Gamberi e Feta 18.95

Succulent, grilled jumbo shrimp embrace a warm feta cheese croquet, mantled on shredded red cabbage glistening with lemon dressing

Cozze in Bianco o Rosso 14.95

Imported mussels sautéed in white wine, olive oil, garlic and pepper flakes OR in a lightly spiced tomato sauce

Zuppa del Giorno 9.95

Chef's daily soup (all vegetarian based)

Pasta e Fagiole 12.95

Seasonal – please ask your server

**These items are served raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Insalata

Insalata di Pera 14.95

Peppery watercress blanketing fresh pear slices with imported Pecorino Romano cheese and lemon dressing

Ortolana 13.95

Arugola, baby spinach, radish, Gaeta olives, roasted red peppers, onion slivers dressed with extra virgin olive oil and sea salt

Insalata Organiche 10.95

Organic baby field greens tossed with balsamic dressing

Insalata Tre Colori 13.95

Radicchio, endive and arugola with lemon dressing

Insalata di Spinaci All'italiana 16.95

Baby spinach, toasted walnuts, crispy pancetta bits and shaved Parmigiano with balsamic dressing

All dressings made in house daily using fresh lemon and herbs; balsamic vinegar and extra virgin olive oil imported from Italy.

Hand Crafted Pasta

Scialatielli alle Vongole	23.95
Long, corpulent pasta sautéed with Manila clams, olive oil, garlic, white wine and red pepper flakes	
Fettuccine Contadina	21.95
Sautéed with fresh tomato, sliced asparagus, scallions, arugola and ricotta	
Paccatelli al Ragù di Salsiccia	24.95
Short, toothsome pasta with hearty ragù of tomato, sausage and fresh herbs	
Strozzaprete ai Broccoli di Rape	22.95
Robust red and white pasta sautéed with savory Italian broccoli di rape in olive oil, white wine, garlic OR in slightly spiced tomato sauce	
Gnocchi Sorrentina	24.95
Light, sumptuous potato/pasta orbs in hearty tomato sauce dotted with melted mozzarella OR in a creamy gorgonzola sauce	
Tagliolini Mare e Monte	23.95
Long, delicate pasta sautéed in rich tomato sauce with tailed shrimp and mushrooms	

Carne

Pollo Saporito 22.95

Tender pieces of white meat chicken sautéed with mushrooms, sun-dried tomato and pine nuts, with a touch of fresh tomato

Fagottino di Pollo 25.95

Split chicken breast layered with prosciutto and fontina cheese, folded and sautéed in olive oil, white wine, garlic, fresh sage and brown sauce

Scaloppine al Gorgonzola 31.95

Tender slices of pounded veal sautéed in olive oil, then topped with a tangy, creamy Gorgonzola sauce

Fegato all'Uva 28.95

Calves liver sautéed with grapes in a cognac flambé

Medaglioni di Maiale 32.95

Pork tenderloin furred with San Daniele prosciutto and peppery watercress; oven roasted, sliced, and served atop a silky port reduction

Filet Mignon con Tartufo* 42.95

A thick, aged filet grilled to perfection, surrounded by a Barolo reduction and lightly drizzled with white truffle oil

Lamb Chops al Balsamico* 38.95

Grilled and cloaked with a luxurious balsamic reduction

~all of the above served with seasonal vegetables and potatoes~

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Pesce

Zuppa di Pesce 34.95

Shrimp, clams, mussels, calamari, scallops and fish sautéed in tomato, garlic and white wine, served with toasted Italian bread

Gamberi Affogati 29.95

Succulent, jumbo shrimp sautéed with white wine, fresh tomato sauce and garlic; perfumed with shrimp stock, nesting on a bed of creamy mashed potatoes and shredded red cabbage

Salmonone in Crosta di Porcini Con Cognac e Porri* 27.95

Atlantic salmon dusted with porcini flour, sautéed with leeks and imported porcini mushrooms in a cognac flambé; served with potatoes and seasonal vegetables

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Reinfreschi

Iced Tea (aromatic blend of black tea, lavender, apricot and rose hips)	4.50
Lemonade	4.50
Fever Tree Ginger Ale	glass 4.00 bottle 7.00
Fever Tree Ginger Beer	glass 4.00 bottle 7.00
Fever Tree Premium Club Soda	bottle 5.00
Fever Tree Premium Tonic Water	bottle 5.00
Coca Cola	3.50
Diet Coke	3.50
Sprite	3.50

Also from the bar...**Marcellino**
Mixology Wine and Reserve List
L'angolo di Caffè'

Enjoy Chef Marcellino's Personalized Tasting Menus

Let Chef Marcellino indulge you with his highly personalized Chef's Tasting Dinners as he unleashes his divine culinary creativity. We present many opportunities to reserve private or small group culinary events with Chef Marcellino.

I. Private Dining Room

intimate seating for up to 14 guests

II. Tableside

Chef discusses your preferences and offers made-in-the-moment dishes using seasonal & rare purchases from Italy

III. Romantic Alcove

A table for two in a velvet-draped niche near the display kitchen, where Chef orchestrates your multi-course menu with the option of perfectly paired wines

IV. Chef's Island

Chef Marcellino weaves his culinary magic exclusively for your group of up to 16, as you are comfortably seated around the bar-height dining counter surrounded by his wood-fired oven. His jovial manner, friendly banter and storytelling ensure a fun and lighthearted celebration, as you enjoy four to six courses with perfectly selected wine pairings or by the bottle.

Live Music

Thursday Buzz - groove to the best local and visiting artists

Saturdays - Big Band, Swing, R&B and more

Strictly Sima - With over 30 years of experience as a performer/lead vocalist/ recording artist, Sima Verzino returns to her love of music and will be performing with her ALL STAR TRIO two Thursdays every month. Please refer to our Music Calendar or call for future dates. www.5staritalian.com





Buon Appetito!

Chef Marcellino & Sima
Verzino

