

 $30~\rm{W}$ 46th Street, New York, New York 10036 | Phone: 212.355.5540 Fax: 212.355.6811

### **ANTIPASTI**

INSALATA DI BUFALO	\$ 13.50
Served with chopped red onions, roasted peppers, tomatoes, baby spinach in an aged balsamic vinaigrette dressing. CALAMARI FRITTI	\$ 13.50
Golden fried rings of squid with spicy marinara sauce. ROLLATINI MELANZANE	\$ 11.50
Stuffed eggplant with spinach and ricotta cheese, served with a light fresh tomato sauce and melted mozzarella cheese.  VONGOLE OREGANATA	\$ 12.50
Little neck clams stuffed with breadcrumbs and fresh herbs. COCKTAIL DI GAMBERI	\$ 20.50
Cold shrimp served with cocktail sauce.	<b>+ 20.00</b>

### **ZUPPE**

ZUPPA DEL GIORNO\$ 9.95Soup of the day.\$ 9.95Chicken noodle soup.

### INSALATE

]	INSALATA DI CASA	\$ 9.95
/	Mesclun leaves with red wine vinaigrette, cherry tomatoes, roasted peppers, olives, red onion slices, and shaved parmesan.	
]	INSALATA CESARE	\$11.50
ŀ	Hearts of romaine lettuce with homemade croutons and parmesan cheese.	•
]	INSALATA TRECOLORE	\$ 10.50
(	Channed endives, radication and arrigula tossed with a kalamata alive dressing	•

## RISOTTO E PASTE FRESCE

RISOTTO AI, PORCINI Risotto served with mixed mushroom and fresh porcini. BUCATINI AIL', AMATRICIANA BUCATINI Served with chopped sweet onions, pancetta, red pepper flakes, and fresh plum tomato sauce. PAPPARDELLE BOLOGNESE Homemade pappardelle pasta served with traditional Italian meat sauce. SPAGHETTI AILA PUTTANESCA Spaghetti sautéed with chopped anchovies, onions, capers, olives, tomatoes, and red peppers in white wine sauce with a touch of	\$ 19.95 \$ 21.50 \$ 22.50 \$ 19.95
plum tomato. LINGUINI VONGOLE Linguini sautéed in a red or white clam sauce. RAVIOLI DI FORMAGGIO Homemade cheese ravioli sautéed in a basil pesto sauce.	\$ 21.50 \$ 20.50

### **SECONDI**

SALMONE ALLA GRIGLIA \$ 24.95 VITELLO AL MARSALA  Grilled salmon served with dijon mustard sauce. \$ 24.95 Veal scaloppini sautéed in a mushroom marsala wine	\$ 24.50
GAMBERETTI FRA DIAVOLO \$ 27.50 Sauce.	
Shrimp sautéed with fresh plum tomatoes and spicy red pepper flakes served with linguini.  FILETTO DI MAIALE SCALLOPINI Pork tenderloin scallopini sautéed with prosciutto in a	\$ 25.50
FETTUCCINE CON ARAGOSTA sweet Barolo wine sauce, topped with fontina cheese.	
Fettuccine sautéed with 1 ½ lb. lobster in a brandy lobster  M/P  MEDAGLIONI DI MANZO	\$ 29.95
SOUCE.  USDA prime beef filet sautéed in a mixed mushroom  \$22.50 port wine sauce.	
Chiefen broat nounded and willed conseduith channed	
private and an analysis time to the signature that the second of the signature that the signature that the second of the	\$ 33.50
mixed green saidd in light vindigrette dressing topped with  USDA prime skirt steak seasoned and grilled served with a salad.	
POLLO FRANCESE \$21.50 EMPIRE BURGER	\$ 17.95
Chicken breast dipped in eggs sautéed in a white wine lemon  USDA Prime beef burger served with lettuce,	<b>*</b>
sauce.  PICCATA DI VITTI O  \$ 24.50	
PICCATA DI VITELLO \$24.50  Veal scaloppini sautéed with capers in a white wine lemon	

### **CONTORNI**

sauce.

BROCCOLI IN PADELLA Sautéed broccoli in garlic and oil.	\$ 9.95	PATATE AL FORNO Baked Potato.	\$ 5.95
BROCCOLI DI RAPA Broccoli Rabe sautéed with cherry peppers, garlic and oil. SPINACI CON UVET*TA E PINOLI Spinach sautéed with raisins and pine nuts.	\$10.95 \$ 9.95	SCAROLA Escarole sautéed with roasted shallots and cherry tomatoes in olive oil.	\$ 9.95

Visit our sister restaurant:



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# **LUNCH PRE-FIXED MENU** \$29.95

### ANTIPASTI

#### INSALATA TRECOLORE

Chopped endives, radicchio, and arugula tossed with a Kalamata olive dressing

#### INSALATA DI BUFALA

Served with chopped red onions, roasted peppers, tomatoes, baby spinach in an aged balsamic vinaigrette dressing

## PAPPARDELLE CON RAGOÛT Homemade pappardelle pasta sautéed wih veal ragoût sauce

#### CALAMARI FRITTI

Golden fried rings of squid with spicy marinara sauce

#### ZUPPA DEL GIORNO

Soup of the day

### ENTRÉE

#### SALMONE LIVORNESE

Salmon sautéed with onions, capers, olives, cherry tomatoes, and sweet peppers in a white wine sauce with a touch of tomato and fresh herbs

### RIGATONI ALLA VODKA

Short rigatoni sautéed in a pink vodka sauce

#### GNOCCHI DI PATATE CON BASILICO PESTO

Homemade potato dumplings sautéed in a basil pesto sauce

#### POLLO DI CHAMPAGNE

Chicken breast sautéed with white grape in a champagne sauce

FILETTO DI MAIALE SCALLOPINI
Pork tenderloin scallopini sautéed with prosciutto in a sweet Barolo wine sauce
, topped with fontina cheese

### BISTECCA DI GONNA

USDA prime skirt steak seasoned and grilled, served with a salad

#### CALAMARI SICILLIANA

Sauteed calamri and baby scallops with pine nuts, cherry peppers, capers, and gaeta olives, served with homemade spaghetti in a light fresh tomato sauce

EMPIRE BURGER
USDA Prime beef burger served with lettuce, tomatoes, onion, and fries

### **DESSERT**

**CHEESECAKE** TIRAMISU **GELATO** CHOICE OF: COFFEE TEA

Visit our sister restaurant:

**Empire Steak House**