

## *Gli Antipasti*

### MELANZANE ALLA PARMIGIANA

baked eggplant, mozzarella, tomatoes, basil

### CARPACCIO DI SALMONE\*

thinly-sliced salmon, arugula, pink peppercorn, pickled red onion, lemon, capers

### CARPACCIO DI MANZO\*

thinly-sliced beef, arugula, parmigiano reggiano, crispy capers

### PROSCIUTTO DI PARMA

fig compote, grilled crostini

### BURRATA

heirloom tomatoes, micro basil, extra virgin olive oil, aged balsamic pearls

### POLPO ALLA GRIGLIA

grilled octopus, capers, celery, olives, crispy guanciale

## *Le Zuppe*

### STRACCIATELLA FIORENTINA

chicken broth, spinach, egg, parmigiano

### ZUPPA DEL GIORNO – MP

## *Le Insalate*

### DI POMODORO

heirloom tomatoes, greek feta, cucumber, peppers, kalamata olives, onion, oregano

### DI CESARE\*

parmigiano, garlic croutons, white anchovies

### SHAVED BRUSSELS SPROUTS

pecans, goat cheese, cranberries, apple-cider basil vinegar dressing

### RUCOLA E CARCIOFI

baby arugula, marinated artichokes, parmesan, roasted tomatoes, lemon vinaigrette

### INSALATA DI PERE

hydroponic bibb lettuce, rouge river blue cheese, crisp pear, toasted walnuts, raspberry vinaigrette

### INSALATA DI ARAGOSTA

maine lobster, ultra mesclun, fennel, citrus, cherry tomatoes, raddicchio, italian parsley, fresh lemon vinaigrette

 Gluten-free  Vegetarian

## *Le Paste*

### GNOCCHI POMODORO ✓

ricotta, tomato, basil

### RAVIOLI CAPRESE ✓

fresh mozzarella, heirloom tomatoes, micro basil

### BUCATINI CACIO E PEPE ✓

aged pecorino, fresh black pepper

### LASAGNA DI CARNE

baked lasagna, béchamel, bolognese sauce

### RIGATONI ALLA BOLOGNESE

bolognese meat sauce

### PAPPARDELLE SHORT RIB

short rib ragu, red wine reduction

### LINGUINE VONGOLE

clams, garlic, white wine & parsley

### SPAGHETTI FRUTTI DI MARE

lobster, rock shrimp, mussels, clams, cherry tomatoes

### RISOTTO DEL GIORNO

acquerello rice

## *I Secondi*

### BRANZINO ALLA VENEZIANA (GF)

baby heirloom tomatoes, pickled onions, toasted pine nuts, golden raisins, italian parsley

### SALMONE GRIGLIATO (GF)

borlotti beans, 'nduja, salsa verde

### SCALLOPPINE DI VITELLO

thin-cut veal loin, sautéed spinach, lemon sauce

### COTOLETTA DI VITELLO ALLA MILANESE

breaded veal chop, arugula salad, tomato concassé, parmigiano

### FILETTO DI MANZO

summer baby vegetables, peppercorn sauce

### OSSOBUCO ALLA MILANESE

saffron risotto

## *Contorni*

mashed potatoes  
summer baby vegetables

crispy brussels sprouts  
with bacon bits and honey  
grilled asparagus

sautéed spinach & garlic  
steamed broccoli

**Executive Chef Stephane Caporal**

A compulsory 18% service charge and 9% tax will be added to all checks. Prices do not reflect Member discount. \*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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*Vanderbilt  
Mansion Favorites*

JUMBO LUMP CRAB CAKES  
mustard sauce

SHRIMP COCKTAIL (GF)  
cocktail sauce

ROASTED CAULIFLOWER STEAK (GF) V  
carrot purée, dehydrated grapes, curry oil

MISO GLAZED  
CHILEAN SEABASS  
bok choy

COLORADO LAMB CHOPS  
roasted potatoes, baby carrots,  
mint pesto

14 OZ. PRIME N.Y. STRIPLOIN  
garlic sautéed spinach, peppercorn sauce

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