



MOSCATO



PANEM ET VINUM

SCARSDALE - NY

ANNO MMXXIII

PIATTO UNICO 32

One course meal, choice of Salad, Pasta, Carne or Pesce - (Contorno \$4)

PIZZA

MARGHERITA DI BUFALA 21
San Marzano tomato sauce, fresh buffalo mozzarella, fresh basil

NAPOLETANA 21
Tomato sauce, Sicilian anchovies, roasted garlic, black olives, oregano

BRUSCHETTA

BRUSCHETTA CLASSICA 13
Tomato, garlic, Parmigiano Reggiano and fresh basil

BRUSCHETTA AI FUNGHI 15
Mushroom, melted Gorgonzola cheese

CARPACCIO

CARPACCIO DI SALMONE 24
Thinly sliced raw smoked salmon, capers, arugula, lemon dressing

CARPACCIO DI MANZO 21
Paper-thin slices of raw beef, arugula, vinaigrette, Parmigiano Reggiano

ANTIPASTI

FEGATINI AL BALSAMICO 17
Chicken livers sautéed w/mushrooms, onions in a balsamic vinegar mixed greens

CARCIOFI ALLA MOSCATO 16
Crispy artichokes in a mild spicy tomato sauce

INSALATA DI MARE 23
Calamari, octopus, shrimp, celery in a house dressing

POLIPO ALLA GRIGLIA 23
Grilled octopus, Kalamata olives, fingerling potatoes, roasted tomato, brushed in a garlic lemon salmoriglio

INVOLTINI DI MELANZANE 16
Eggplant rolled filled w/ricotta, spinach onions, pink sauce, melted Fontina cheese

ANTIPASTO DI PARMA 19
Prosciutto di Parma and Parmigiano Reggiano

CALAMARI FRITTI 19
Classic fried calamari served with house made organic tomato marinara sauce

VONGOLE OREGANATE 17
Little neck clams with seasoned bread crumbs

BURRATA 17
Burrata mozzarella, sliced tomatoes and basil. GF

INSALATE

INSALATA DI POMODORI 15
Organic beef steak tomatoes, red onions, cannellini beans oregano and Sicilian olive oil

INSALATA DI ANGURIA 17
Watercress, endive, mango, toasted almonds, watermelon sherry vinegar

INSALATA DI BARBABIETOLE 16
Diced golden yellow and red beets, french beans, leeks sesame seeds feta cheese in a sherry wine dressing

INSALATA DI CESARE 14
Classic version of caesar salad served with crispy Parmigiano anchovies and croutons

INSALATA DI MELE 16
Cranberry, arugula, apple, balsamic vinegar and pistachio

INSALATA DI CARCIOFI 14
Fresh sliced artichokes, baby arugula, white mushrooms and shaved Parmigiano in a lemon dressing

PESCE

SALMONE AI FRUTTI DI CREMONA.....34
Broiled salmon with Cremona mustard fruit over sautéed spinach

ZUPPA DI PESCE.....37
Traditional italian seafood stew w/clams, mussels, shrimp calamari and branzino in a shrimp bisque

PESCE SPADA GRIGLIATO.....39
Grilled swordfish stake, cherry tomatoes, capers, anchovies arugula, garlic

BRANZINO ALLE MANDORLE.....34
Mediterranean seabass encrusted with almonds in a lemon sauce, served with sauteed french beans

PASTA

RAVIOLI AI FUNGHI 26
Homemade ravioli with Porcini mushroom sauce

CACIO E PEPE 25
Tonnarelli pasta, pecorino romano cheese, crushed black pepper

PAPPARDELLE BOLOGNESE 26
Homemade pappardelle in a meat ragù

SPAGHETTI AGLIO E OLIO 22
Spaghetti pasta, garlic, olive oil, parsley, Calabria peperoncino

TROFIE AL PESTO 25
Basil, Parmigiano Reggiano cheese, garlic, pecorino romano pine nuts extra virgin olive oil

PENNE ALL'ARRABBIATA 22
Penne pasta, spicy tomato sauce with crushed peperoncino calabrese, Parmigiano Reggiano cheese

RISOTTO AL BAROLO 27
Risotto Canaroli, Parmigiano Reggiano cheese, Barolo wine reduction

FARFALLE CON RICOTTA 26
Bowtie pasta with fresh ricotta cheese and tomato sauce

RIGATONI ALLA NORMA 25
Rigatoni pasta, eggplant, tomato, garlic, basil, ricotta salata

SPAGHETTI CON POLPETTE 24
Spaghetti with homemade meatballs in a tomato sauce

LINGUINE ALLE VONGOLE 28
Linguine with New Zealand cockles in a white clam sauce

TAGLIOLINI NERI AI FRUTTI DI MARE 30
Homemade squid ink tagliolini, mixed seafood, spicy marinara sauce

CARBONARA 26
Spaghetti pasta, guanciale, black pepper, pecorino Romano, beaten eggs

AMATRICIANA 26
Bucatini, guanciale, tomato, Tropea onions, pecorino black pepper

CARNE

POLLO ALLA CACCIATORA 27
Yellow onions, carrots, celery, garlic, red wine rosemary tomato sauce, pine nuts, bell peppers stew

POLLO SCARPARELLO 27
Chunks of chicken on the bone sauteed with white wine garlic and sausage, served with broccoli

VITELLO MARTINI 30
Veal scallopine with crispy Parmigiano crust, white wine and lemon sauce over french beans

SCALOPPINE AI FUNGHI 29
Veal scaloppini with mushrooms, black pepper garlic extra virgin olive oil, thyme and chopped rosemary

SALTIMBOCCA ALLA ROMANA 26
Chicken scaloppini sliced, Prosciutto di Parma, sage leaves white wine sauce, toasted black pepper

MILANESE 31
Breaded veal cutlet, arugula, cherry tomatoes, diced mozzarella

CONTORNI

CAVOLETTI DI BRUXELLES 15
Baked Brussels sprouts with crispy bacon

ROASTED ASPARAGUS 15
Oven roasted asparagus, garlic, oil lemon zest

PATATE ARROSTO 12
Hand cut tuscan fries, fresh herbs, olive oil

SPINACI AGLIO E OLIO 12
Sautéed spinach in a garlic and oil sauce

ZUCCHINI TRIFOLATI 12
Steamed fresh zucchini in a garlic, olive oil and parsley sauce

SHISHITO PEPPERS 11
Flash fried shishito peppers

The Mario Fava Restaurant Group