

# MOSCATO

## BRUNCH AND LUNCH

### EGGS AND OMELETTES

<b>Eggs Benedict</b> <i>Served with Canadian bacon, topped w/hollandaise sauce.</i>	<b>10.00</b>	<b>Uova al Funghetto</b> <i>Poached eggs, pancetta and crushed San Marzano over french toast.</i>	<b>12.00</b>
<b>Poached Eggs</b> <i>With smoked salmon, warm polenta croutons, and baby spinach.</i>	<b>10.00</b>	<b>Sole Veneziano</b> <i>Pan seared prosciutto and asparagus, sunnyside up egg over radicchio.</i>	<b>12.50</b>
<b>Frittata Norcina</b> <i>Eggs and sausage roasted with fontina, over fresh greens.</i>	<b>11.00</b>	<b>Two Eggs</b> <i>Served any style with canadian bacon or sausage.</i>	<b>10.00</b>
<b>Frittata</b> <i>Sauteed w/fresh goat cheese, grape tomatoes, and mix green salad.</i>	<b>12.50</b>	<b>Omelette alla Dama Bianca</b> <i>Egg whites omelette with ricotta and baby spinach.</i>	<b>12.50</b>
<b>Tagliere</b> <i>Cured meet and cheeses complimented with homemade fruit mustard.</i>	<b>13.50</b>	<b>Omelette Saint Joseph</b> <i>Omelette with fresh herbs, asparagus, and scallions.</i>	<b>12.00</b>
<b>Imperiale</b> <i>Sweet apple and cinnamon fritters, berries glaze.</i>	<b>10.00</b>	<b>Pear Pancakes</b> <i>Served with poached pears in caramelized grand marnier syrup.</i>	<b>9.95</b>
<b>Waffles &amp; Grappa</b> <i>Freshly baked waffles, grappa cream, orange salad.</i>	<b>10.50</b>	<b>Zabaglione e Frutta</b> <i>Broiled little fruits with moscato zabaglione over pancake.</i>	<b>8.95</b>

*(All eggs served with fresh toast and home fries)  
(All poached eggs served on English muffin with home fries)*

### ANTIPASTI

<b>Strudel di Spinaci</b> <i>Spinach and ricotta baked in fresh pasta with sage-butter and four cheeses fonduta</i>	<b>12.50</b>	<b>Salsiccia Tartufata</b> <i>Grilled sausage served over arugula, endive, and mushrooms topped w/sliced parmigiano and scented with truffle oil.</i>	<b>13.00</b>
<b>Fegatini al Marsala</b> <i>Chicken liver sautéed in marsala wine crema, shallots and mushrooms with iceberg lettuce, polenta.</i>	<b>13.50</b>	<b>Calamari Dorati</b> <i>Crispy fried calamari with spicy tomato sauce.</i>	<b>12.50</b>

### ZUPPE

<b>Minestrone</b> <i>Fresh diced vegetables in a vegetable broth.</i>	<b>9.50</b>	<b>Pasta e Fagioli</b> <i>Traditional tuscan bean soup enriched with pancetta and pasta.</i>	<b>9.50</b>
<b>Brodo di Zucca</b> <i>Butternut squash soup with sage, focaccia croutons, cacioricotta.</i>	<b>9.50</b>	<b>Stracciatella Romana</b> <i>Eggdrop soup w/steamed spinach in vegetable broth.</i>	<b>9.50</b>

### LE PASTE

<b>Trenette al Pesto e Verdure</b> <i>Trenette pasta with fresh basil pesto, French beans, zucchini, and crumble pine nuts.</i>	<b>15.50</b>	<b>Bucatini con Polpette</b> <i>Bucatini pasta with tender veal meat balls in pomodoro sauce.</i>	<b>15.50</b>
<b>Pennoni all' Amatriciana</b> <i>Large penne pasta in the original recipe from Amatrice town.</i>	<b>15.50</b>	<b>Pappardelle Bolognese</b> <i>Hand cut ribbon shape pasta in veal, beef and lamb ragu.</i>	<b>16.50</b>

### CARNI E PESCE

<b>Vitello Martini</b> <i>Sautéed veal, encrusted in parmigiano with white wine and lemon over French beans.</i>	<b>18.50</b>	<b>Branzino alla Mandorle</b> <i>Mediterranean seabass in lemon sauce over sautéed French beans topped with almonds.</i>	<b>24.00</b>
<b>Pollo all'Anna</b> <i>Breast of chicken arrosto, cognac and fresh green peppercorns, roasted new potatoes.</i>	<b>17.50</b>	<b>Salmone ai Frutti di Cremona</b> <i>Grilled salmon brushed with Italian mustard fruit over sautéed spinach.</i>	<b>24.00</b>

### INSALATE

<b>Insalata della Casa</b> <i>Mix greens with baked goat cheese, walnuts diced tomatoes, olive oil, and vinegar.</i>	<b>10.50</b>	<b>La Rossa</b> <i>Red beets with mint, gorgonzola and radicchio in olive oil and vinegar dressing.</i>	<b>10.50</b>
<b>Carciofi</b> <i>Crispy artichokes, warm asparagus, iceberg lettuce, in plum tomatoes vinaigrette.</i>	<b>10.50</b>	<b>Insalata Cesare</b> <i>Traditional Caesar salad with homemade croutons and dressing.</i>	<b>10.50</b>

### PANINI

*(All panini are served on homemade bread)*

<b>Razza Due</b> <i>Breadsticks encrusted skate, salsa americana, iceberg and lemon zest.</i>	<b>12.50</b>	<b>Panino alla Parmigiana</b> <i>Chicken breast with mozzarella and tomato sauce.</i>	<b>12.50</b>
<b>Caffè Milano</b> <i>Lean veal arrosto, dijon mustard, melted cheese, and arugula in toasted whole wheat bread.</i>	<b>12.50</b>	<b>Rusticcaccio</b> <i>Prosciutto crudo, arugula, fontina cheese and fresh tomatoes.</i>	<b>12.50</b>