



**PIGNOLI**



per *Stuzzicare*

*La  
Crosta  
In Salate*

- GRILLED BRUSCHETTA OF MELTED MOZZARELLA, CHILLED TOMATOES & BASIL...8.00  
MESCLUN SALAD WRAPPED IN PROSCIUTTO WITH SHAVED FENNEL & ORANGES...8.00  
ALL CELERY CAESAR WITH THIN SLICES OF PECORINO TOSCANO & CELERY AIOLI...8.00  
PRIMAVERA OF MAINE CRAB, ASPARAGUS, & MUSTARD GREENS ON CRISPY FILO...9.00

*Pioggia di Antipasti* . . . DAILY SELECTION FROM OUR ANTIPASTO TABLE...9.00

*PriMi*

- Minestra* . . . MINISTRONE ALLA MILANESE...LATE SUMMER VEGETABLES IN A SAFFRON TOMATO BROTH...9.00  
*Ravioli* . . . RAVIOLI OF GORGONZOLA DOLCE WITH ROASTED PEACHES & A PISTACHIO PESTO...12.00  
*Spaghetti* . . . RAJIV'S CURRY SPAGHETTI WITH ROAST CAPON, PINENUTS, & GOLDEN RAISINS...11.00  
*Pasta all'uovo* . . . SAGE FETTUCINE WITH SEASONAL WILD MUSHROOMS & A TRUFFLE FONDUTA...12.00  
*Pasta Secca* . . . MY MOM'S RIGATONI ALLA BOLOGNESE...A CLASSIC...10.00  
*Gnocchi* . . . POTATO GNOCCHI ON A PERSIAN "CARPET"...DATES, RED PEPPERS, & CHAMPAGNE GRAPES...12.00  
*Risotto* . . . RISOTTO OF PARSELY WITH COCKLES, MAINE SHRIMP & CALAMARI...12.00  
SWEET ONION RISOTTO WITH ROASTED QUAIL & CRISPY ONION RINGS...12.00

*SecOndi*

- Pesce* . . . GRILLED HALIBUT CHOP WITH TOASTED ORZO & SOFT PEPPERS "MARCO POLO"...14.00  
"SPIEDINO"...GRILLED SCALLOPS, SPICY SAUSAGE & PLUMS ON COUS-COUS SALAD...15.00  
*Pollo* . . . BAKED "FRIED" CHICKEN, ROASTED PEARS, YUKON GOLDS & WILTED WATERCRESS...13.00  
*Bistecca* . . . CRISPY HYBRID BASS WITH SICILIAN SPICES & GRILLED EGGPLANT CAPONATA...13.00  
*Dalla Rosticceria* . . . SEARED BEEF CURLS "PIZZAIOLA" WITH TUSCAN PANZANELLA & CAESAR AIOLI...13.00  
*Farmaggi* . . . "THE BIG CHEESES" ....REGGIANO, TALEGGIO, GORGONZOLA &  
GLASS OF AGED PORT...10.00

*Dolci*

- Sformato* . . . CASSATA.... RUM SOAKED SPONGE CAKE WITH SWEET RICOTTA, PISTACHIOS & FRUITS...7.00  
*Crostata o Torta* . . . TEA & HONEY "BABA" SMOTHERED WITH FRESH FRUITS & A SPOONFUL OF SOFT CREAM...7.00  
*Gelati & Sorbetti* . . . "SANGUE FREDDO"...SICILIAN BLOOD ORANGE SORBET WITH PIGNOLI BISCOTTI...7.00  
*Fruttà* . . . ITALIAN LEMON CRUMB CAKE WITH PEACHES 'N WINE & WHIPPED MASCARPONE...8.00  
*Al Cioccolato* . . . A DENSE CHOCOLATE TART FINISHED WITH GIANDUJA ICE CREAM & HAZELNUT PRALINE ...8.50

INQUIRE ABOUT OUR PRIVATE DINING ROOM

DANIELE BALIANI, CHEF DE CUISINE  
LMNOP BAKERY OPEN MON - FRI 7:30AM - 7 PM / SAT. TIL 5:30 PM

We welcome the **AMERICAN EXPRESS CARD** and all other major credit cards.