

Buonasera Ristorante

Since 1993

Appetizers

Cesare

Classic Caesar salad Parmesan crisp.

Misticanza

Baby mix greens tossed with tomatoes, balsamico dressing,
Tuscan pecorino cheese

Alici Marinate

White anchovies, roasted bell peppers, baby artichokes

Mozzarella di Bufala e pomodori

Florida Tomatoes, onions, buffalo mozzarella, oil and basil

Barbabietole & Prosciutto di Parma

Red beets, dressed with
Parma prosciutto, cantaloupe melon, gorgonzola cheese, balsamic reduction

Melanzana Olandese

Holland Eggplant stuffed parmigiana Style

Polpette, ragu` di pomodoro

Meat ball braised in tomatoes ragout, ricotta cheese

Polipo Portoghese

Grilled Portuguese octopus, Swank hydro butter lettuce, baby artichokes lemon dressing

Tonno pinna gialla

Seared rare tuna over, roasted tomatoes cous cous salad, aioli sauce

Carpaccio di Manzo

Beef Carpaccio, finished with arugula salad, lemon dressing

Fiori di Zucchina

Zucchini blossoms stuffed with ricotta mozzarella and zucchini,

Le paste fatte in casa

Our homemade pasta

Gnocchi e polpettine

Potato dumpling, tossed with baby meat balls, tomato basil, mozzarella cream

Ravioli di ricotta

Buffalo ricotta Ravioli, cherry tomatoes basil sauce

Agnolotti d, anatra

Duck , mushrooms stuffed ravioli, wrapped with duck prosciutto, butter sage parmesan sauce

Arborio risotto

Risotto con funghi

Risotto tossed with fresh mushrooms

I Maccheroni di Gragnano I.G.P

Our Durum semolina pasta is provided by fabbrica di maccheroni GENTILE
Gragnano, Napoli Italy. dedicated to use only the finest organic Italian wheat called the CAPELLI seed

Orecchiette Napoletane con cime di rabe

Orecchiette pasta, broccoli di rabe, sundried tomatoes, parmesan cheese

Rigatoni salsa Bolognese

Rigatoni pasta, ragout Bolognese sauce

Vesuvios alla vodka

Vesuvios shaped pasta, pancetta ham, vodka sauce

Linguine alle Vongole

Linguine tossed with little neck clams garlic and oil

Le mafalde pasticciate con salsiccia

Mafalde pasta tossed with Italian sausages, ricotta cheese, tomatoes basil

Bucatini aglio olio & polipo

Bucatini pasta garlic, olive oil, bread crumbs, Portuguese octopus

Il Pesce

Sogliola di Dover alla mugnaia

Dover sole sautéed with olive oil and finished with lemon butter sauce

Pesce alla brace

Whole fish of the day grilled, olive oil lemon

La Carne

Pollo organico

Roasted organic young chicken with fresh herbs and mushrooms

Anatra arrosto

Seared to medium rare long Island pekin duck breast, huckleberries reduction,
Duck and shiitake mushrooms ravioli dressed with duck breast prosciutto

Scaloppine

Veal Scaloppini, Pizzaiola style, topped with Prosciutto, topped with mozzarella

Costoletta di Vitello

Grilled veal chop, mushrooms sauce

La Milanese

Veal Milanese topped with arugula salad lemon dressing, shaved parmesan

Filetto di Manzo

Florida, Seminole 8oz Beef tenderloin grilled and topped with braised onions and Gorgonzola,
beef bresaola arugula salad, shaved parmesan

Controfiletto Taglio NY

Florida, Seminole dry aged 16oz NY strip grilled and finished with truffles sauce, parmesan risotto

Costolette d'Agnello

Roasted whole rack of lamb, rosemary, garlic bordelaise reduction

La Pasicceria

Our homemade dessert selection

Tiramisu'

Our tiramisu`

Torta di ricotta e pinoli

Ricotta cheese cake with pine nuts

Torta di pistacchi e cioccolato

Pistacchio flourless chocolate cake

Strudel di mele

Apple strudel

Bigne` alla vaniglia

Vanilla cream puffs, chocolate sauce

Crostatina di frutta

Fruits Tart

Mousse di cioccolata

Chocolat mousse

Crema catalana

Cream burle`