



76 Avenue B, New York, NY 10009  
 tel: (212) 353-3838/3839  
 fax: (212) 353-3848

Open 7 Days 12 pm to 11:30 pm. Brunch Saturday and Sunday 9:00 am to 3:00 pm

## MENU

### BREAKFAST AND BRUNCH

Pancakes	7
Challah French Toast	9
Bagel and Cream Cheese	4
Bagel, Lox and Cream Cheese	8
Potato Pancakes	7
Potato and Meat Pancakes	8

### EGGS AND OMELETTES

#### Served with Home Fries

Omelet With your choice of three of the following: Mozzarella, Ricotta, Goat Cheese, Spinach, Zucchini, Asparagus, Tomato, Mushrooms, Scallion, Red/Green Pepper, Onion. Add Smoked Salmon or Pancetta 1.80	8
Three Eggs Any Style	6
Steak and Eggs	13
Eggs Benedict with Canadian Bacon	9
Eggs Fiorentina (Poached Eggs with Spinach on an English Muffin with Hollandaise Sauce)	9
Eggs Buon Gusto (Poached Eggs on an English Muffin with Smoked Salmon and Onions and Topped with Hollandaise Sauce)	11
Eggs Boscaiola (Poached Eggs on the Top of Mixed Mushrooms with Rosemary and Hollandaise Sauce)	9
Eggs Tegamino (Two Oven Baked Eggs with Rosemary and Olive Oil)	7
Eggs Pescatore (Poached Eggs Over Toasted English Muffin, Topped with Lump Crab Meat and Hollandaise Sauce)	12

### SOUPS

Seafood Soup	8
Minestrone	6
Stracciatella	7
Soup of the Day	6

### ANTIPASTI

Fried/Grilled Calamari (Served with Spicy Marinara Sauce)	9
Shrimp & Scallops (Pan Seared Over Radicchio Aioli Sauce)	10
Shrimp Cocktail (Served with our Homemade Cocktail Sauce)	9
Prosciutto & Seasonal Fruit (Topped with Shaved Parmigiano and Olive Oil)	8
Bresaola Roll (Rolled with Asparagus, Red Peppers and Goat Cheese over Greens)	9
Mussels (Marinara or Provincial Sauce)	8
Crab Cakes (Over Arugula in Aioli Sauce)	10
Grilled Portobello Mushroom (Over Arugula in Balsamic Reduction)	8
Pan Seared Shrimp and Scallops (Over Radicchio in Aioli Sauce)	10

### INSALATE

Pears and Gorgonzola (Arugula and Roasted Almonds in a Honey Mustard Dressing)	9
Apples and Goat Cheese (Fresh Spinach and Walnuts in an Orange Dressing)	8
Chef Salad (Romaine, Salami, Tomato, Mozzarella and Black Olives)	11
Caprese (Organic Tomatoes, Fresh Mozzarella and Basil)	9
Al Filetto (Sliced Filet Mignon with Arugula, Shaved Parmigiano and Truffle Oil Vinaigrette)	15
Caesar Salad (Romaine, Croutons and Parmigiano)	7
Beet and Goat Cheese (Arugula with Balsamic and Olive Oil Dressing)	7
Insalata Mista (Mixed Greens with Tomatoes)	6
Insalata Mediterranean (Radicchio, Endive, Onions, Tomato, Cucumber, Arugula and Olives in a Citrus Dressing)	7
Insalata All'Arancia (Fresh Orange and Fennel over Arugula Shrimp, Sweet Sausage Prosciutto)	7

Add to Any Salad...Chicken 4...Shrimp 5

## PANINI

Vegetarian (Focaccia with Grilled Vegetables)	9
Grilled Chicken (Focaccia with Grilled Chicken, Pesto, Arugula and Tomato)	10
Caprese (Focaccia with Arugula, Tomato, Fresh Mozzarella, Rosemary & Oil)	9
Prosciutto (Focaccia Arugula, Tomato and Mozzarella and Olive Oil)	9
Salami (Focaccia with Salami, Arugula, Tomato Mozzarella and Olive Oil)	8
Portobello Mushroom (Focaccia with Portobello Mushroom and Smoked Mozzarella)	8

## PICK YOUR OWN PASTA COMBINATION

Pastas 11	Homemade Pasta 12	Whole Wheat 13
Capellini	Gnocchi (Plain or Spinach)	Fettuccine
Farfalle	Ravioli (Spinach & Ricotta)	Linguine
Linguini	Paglia and Fieno (Green & White Linguini)	Penne
Penne	Orecchiette	
Rigatoni	Tortellini (Meat or Cheese)	
Fusilli		

## CHOICE OF SAUCE

Puttanesca Fra Diavolo	Piselli and Funghi
Anchovies, Capers, Olives in Tomato Spicy Marinara Sauce	Peas and Mushrooms in a Chicken Broth
Ricotta and Pomodoro	Carbonara
Ricotta Cheese and Tomato Sauce	Pancetta and Onions in Cream Sauce
Primavera	Alla Vodka
Vegetables in a Chicken Broth	Tomato and Cream Sauce
Pesto	Alfredo
Basil, Garlic and Cheese	Cream Sauce
Bolognese	Pomodoro
Meat Sauce	Tomato Sauce

## PASTA SPECIALS

Seafood Linguine (Shrimp, Calamari, Clams and Mussels in a White or Red Sauce)	15
Homemade Paglia and Fieno Shrimp (Arugula in Marinara Sauce)	14
Linguini Alle Vongole (Fresh Clams in MARinara Sauce or White Wine and Garlic Sauce)	13

Homemade Ravioli (Stuffed With Spinach and Ricotta, Artichoke, Tomato in Onion Cream Sauce)	13
Homemade Black Linguini (With Calamari and Radicchio in Marinara Sauce)	14
Lobster Over Homemade Black Linguine (With Calamari, Scallops and Shrimp   in Fra Diavolo Sauce)	20
Orecchiette With Shrimp (Portobello, Asparagus, Sauteed Garlic, Cherry Tomatoes and Olive Oil)	15
Sausage Pappardelle (With Roasted Garlic, Wild Mushrooms in Truffle Sauce)	14
Homemade Raviolo Crab Meat (With Shrimp, Spinach and Chopped Tomato in Cognac Cream Sauce)	16
Homemade Paglia and Fieno Salmon (In Tomato Cream Sauce)	13
Orecchiette Broccoli Rabe and Sausage (With Chopped Tomato, Garlic and White Wine Sauce)	13
Homemade Veal Tortellini (Stuffed With Veal in Porcini Mushroom Cream Sauce)	13
Linguini Lobster (Lobster With Pancetta in a Carbonara Sauce)	17
Alaskan King Crab Meat (With Scallops Over Linguini in a Spicy Marinara Sauce)	17
Penne Sun Dried Tomatoes (With Artichoke, Zucchini and Chicken in Pink Sauce)	13
Spaghetti and Meatballs (In Our Great Marinara Sauce)	15

## ENTREES

Chicken 14 or Veal 15

Buon Gusto (Sauteed in Marsala Wine with Mozzarella, Prosciutto and Mushroom)	
Scarpariello (Sauteed with Sausage, Mushrooms and Rosemary in Lemon, Garlic and White Wine)	
Sorrentina (Topped With Eggplant, Mozzarella and Sauteed in Tomato Sauce)	
Pizzaiola (Sauteed with Sweet Peppers, Black Olive and Mushrooms in Wine Sauce)	
Romana (Breaded and Topped with Chopped Tomatoes and Arugula)	
Porcini (Sauteed in Porcin Mushroom Sauce)	
Parmigiana (Sauteed with Mozzarella and Tomato Sauce)	
Marsala (Sauteed in Marsala Wine and Mushroom Sauce)	
Fra' Diavolo (Sauteed in a Spicy Marinara Sauce)	
Francese (Sauteed in a Lemon Butter Sauce)	
Piccata (Sauteed in White Wine and Lemon Sauce)	
Alla Griglia (Grilled and Topped with Chopped Tomatoes and Arugula)	
Eggplant (Serve with Fusilli or Penne Pomodoro)	
Rollatini (Stuffed with Ricotta, Mozzarella and Mushroom in Tomato Sauce)	13
Parmigiana (Served with Mozzarella in Tomato Sauce)	13

## FISH

Salmon	17
Trout	18
Jumbo Shrimp	17
Sea Bass	19

Emiliano (Pan Seared Over Sauteed Spinach and Chopped Tomato, Virgin Olive Oil, Garlic)	
Livornese (Sauteed with Chopped Tomato, Black Olives and Capers with Broccoli)	
Romagnolo (Pan Seared on a bed of Arugula, Tomato and Red Onion)	
Di Capri (Sauteed in Capers, Lemon White Wine Sauce with Broccoli)	
Alla Piastra (Grilled and Topped with Cucumber, Tomato and Red Onion)	

## BRUNCH until 3pm

Pancakes	6.95
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Challah French Toast	8.95
Bagel and Cream Cheese	4.50
Bagel, Lox and Cream Cheese	8.50
Potato Pancakes	6.75
Potato and Meat Pancakes	7.75
Eggs AND Omelets- see above for selections	
Pannini (Sandwiches) - see above for selections	

## **SIDES**

Roasted Red Potatoes in Rosemary and Olive Oil	2.50
Toasted English Muffin	1.50
Toast with Jam	2.00
Bacon	2.00

**To Save the planet & reduce New York's waste:  
Utensils, Napkins & Cheese are offered ONLY upon request.**

**Open 7 Days 8 am to 11 pm**

**76 Avenue B, New York, NY 10009**

**tel: (212) 353-3838/3839 fax: (212) 353-3848**

**Please visit Our Other Locations:**

236 East 77th Street, New York, NY 10075 tel: (212) 535-6884 fax: 212-535-006

151 Montague Street, Brooklyn, NY 11201 tel: (718) 624-3838 fax: (718) 624-3838