

MARTINI

modern italian



bevande speciali — specialty drinks

dark cherry manhattan

Woodford Reserve Bourbon, Fresh Vanilla Bean, Amaretto Soaked Cherries 12

short north tea

Housemade Limoncello, Pama, Unsweetened Tea, Prosecco, Hand Squeezed Orange, Fresh Mint 11

italian grapefruit gimlet

Finlandia Grapefruit Vodka, Aperol, Hand Squeezed Grapefruit and Lime 12

gin and juice

Bombay Sapphire Gin, Brina Apples, Fresh Squeezed Lemon 11

testarossa

Jameson Irish Whiskey, Agave Nectar, Passion Fruit, Fresh Lemon, Pio Cesare Float 12

pear elderflower

Absolut Pear Vodka, St. Germain Elderflower Liqueur, Fresh Lemon 12

antipasti — appetizers



bruschetta

Cacio Di Roma, Roasted Tomatoes, Prosciutto di Parma 9

mozzarella cheese

Hand Made at the Moment Ordered 10

fritto misto di mare

Fresh Calamari, Asparagus, Mizuna, Meyer Lemon Aioli 12

brick oven pizzetta

Roasted Garlic, Cambozola Cheese, EVOO 11

beef carpaccio*

Polenta, Parmigiano-Reggiano, Gorgonzola Crema 13

tuna crudo*

Ahi Tuna Tartare, Cannellini Bean Salad, Lemon Vinaigrette 16

sea scallops

Pan Seared, Mascarpone Polenta, Shellfish Butter, Shaved Fennel Salad and Beets 15

antipasto della casa

Prosciutto Di Parma, Soppresata, Roasted Peppers, Marinated Tomatoes, Fresh Mozzarella, Pancetta Wrapped Figs, Cambozola Cheese, Tuscan White Bean Salad 17

insalate e zuppe — salads and soup



zuppa pomodoro

Pesto, Goat Cheese, Crostini 8

martini salad

Field Greens, Prosciutto, Tomatoes, Pine Nuts, Gorgonzola, Balsamic Dressing 9

caesar

Romaine, Arugula, Garlic-Parmesan Dressing, Focaccia Croutons 8

heirloom beet salad

Pistachios, Goat Cheese Dressing 10

arugula

Brick Oven Tomatoes, Pecorino Cheese, Marcona Almonds 9

panzanella

Martini Bread Salad, Tomatoes, Mozzarella, Cucumber, and Balsamic Vinegar 11

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. 5.24.11

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primi piatti — first plates



pennette **alla vodka**

San Marzano Tomato Sauce, Prosciutto di Parma, Vodka Cream 15

butternut squash tortelloni

Parmesan Cream, Marcona Almonds, Brussels Leaves 16

lamb **pappardelle**

Braised Lamb, Wild Mushrooms, Chianti Wine Reduction, Parmigiano Reggiano 19

lasagna

Sausage, Fresh Pasta, San Marzano Tomato Sauce 16

chicken **carbonara**

Cresti Pasta, Smoked Bacon, Asparagus, Cracked Black Pepper, Parmesan, Cream 16

fettuccine & clams

Littleneck Clams, Garlic, Onion, Zucchini, Basil, Butter 18

veal & spinach ravioli

Shaved Truffles, Parmigiano-Reggiano, Cream, Mizuna Greens 18

shrimp **radiatore**

Radiatore, Chili, Blistered Tomatoes, Garlic, Basil, EVOO 19

secondi piatti — second plates



pollo — chicken entrées

parmesan

Parmigiano-Reggiano, Fresh Tomato, Rigatoni 18

marsala

Baby Portabella, Marsala Wine, Creamy Mascarpone Polenta 19

picatta

Brick Oven Chicken, Fingerling Potatoes, Capers, Lemon Parsley Butter 19

vitello — veal entrées

milanese

Parmesan Crusted Veal, Arugula, Plum Tomato Sauce, Fettuccine 23

veal **martini**

Thinly Sliced Scallopini, Prosciutto, Arugula, Lemon 24

veal chop*

Pan Seared Veal Chop, Roasted Garlic Potatoes, Hot and Sweet Cherry Peppers 42

carni — entrées

short rib

Burgundy Braised Beef Short Rib, Root Vegetables, Mascarpone Polenta 27

new york strip*

12 oz. Prime Strip Steak, Mushroom Tomato Ragout, Fingerling Potatoes 38

tenderloin*

Filet Mignon, Fresh Pasta, Cambozola Butter, Chianti Wine Reduction 7 oz. 34 / 10 oz. 40

pesce — seafood entrées

salmon*

Garlic Crusted, Artichokes, Lemon Butter 24

gamberi **divolo**

Fire Roasted Prawns, Fingerling Potatoes, Shellfish Butter 29

tuna*

Seared Ahi Tuna, Prosciutto Di Parma, Gnocchi, Capers, Tomatoes, Pine Nuts 32