

**MONTENAPO RISTORANTE DELLA MODA**  
**250 WEST 41ST STREET, JUST EAST OF EIGHTH AVENUE**  
**SUNDAY BRUNCH MENU**

**LE UOVA**

**CAPONATA**

poached eggs served with vegetable "Caponata" on country style ciabatta bread  
16

**FRITTATA**

open face omelette with spinach, Vidalia onions & crumbled goat cheese  
16

**ANTIPASTI**

**DELLA SALUTE**

assortment of organic greens with cherry tomatoes, pear, green apple,  
Cantaloupe, lightly tossed with aged parmesan & balsamic dressing  
10

**BURRATINA**

24-month aged Parma ham with soft center fresh mozzarella, baby arugula,  
marinated organic cherry tomatoes and extra virgin olive oil  
20

**GRANCHIO**

pomelo and Pink grapefruit salad with marinated Maryland crab meat  
17

**ASPARAGI**

\* grilled asparagus wrapped in Italian pancetta, taleggio cheese sauce  
and organic poached egg  
17

**CARPACCIO**

marinated buffalo strip loin with fresh herbs and black peppercorns,  
Served atop of polenta cracker, assorted field greens, aged parmesan cheese,  
Dijon mustard and celery sauce  
18

**CALAMARI**

crispy fried "Calamari" served with spicy tomato sauce  
16

**MINISTRONE**

assorted veggies, Farro, borlotti and cannellini beans soup with basil pesto  
8

**ZUPPA DI PESCE**

seafood soup with mussels, shrimp, salmon, clams and white fish simmered in  
cherry tomato broth flavored with anise  
18

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# PRIMI

## RIGATONI ALL' ARRABBIATA

tubular pasta with spicy tomato sauce

16

## SPAGHETTI

\*\* spaghetti pasta with sea urchin, cured mullet "Bottarga", garlic, spicy pepper & olive oil

21

## PACCHERI

tubular pasta with soft spicy n'duja calabrian sausage, garlic, cherry tomatoes, white wine, pine nuts and Italian parsley

16

## MACCHERONCINI

\* \*\* twisted pasta with eggplant, scallions, Taggiasche olives, capers, braised garlic, pine nuts and parmesan cheese

16

## LINGUINE

linguine pasta with manila clams, garlic, chili peppers, extra virgin olive oil, sparkling wine and parsley

24

## AGNOLOTTI

\*\* ravioli pasta filled with braised veal cheeks, served with mushrooms sauce

22

## GNOCCHI

potato gnocchi with lobster bisque

21

## MEZZALUNA

\*\* half moon ravioli, filled with ricotta, parmesan cheese, mint and honey, served with tomato basil sauce

17

## RISOTTO MILANESE

\* organic acquarello carnaroli rice with Iranian saffron, parmesan cheese, edible gold flakes and red wine reduction

27

\*\* all pasta made on premises

\* items marked with red asterisk could be modified for vegetarians

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# PIATTI PRINCIPALI

## **FINISSIMA DI POLLO**

free range pounded chicken breast served with assorted field salad,  
Parmesan cheese and balsamic dressing

22

## **DENTICE**

baked filet of red snapper with cherry tomatoes, fingerling potatoes,  
black olive tapenade & fresh thyme - white wine sauce

32

## **SALMONE FREDDO**

poached Alaskan wild King Salmon served with cucumber salad and mustard sauce

29

## **TONNO ROSSO**

grilled Tuna loin with vegetable filled red onion, organic black rice  
and tomato, olives and capers "Sicilian" sauce

33

## **TAGLIATA DI MANZO**

45 days aged New York strip loin served with Porcini mushrooms & roasted  
fingerling potatoes

39

## **VERDURE ALLA GRIGLIA**

assorted marinated grilled vegetables served with Humboldt Fog goat cheese  
and basil olive oil

16

## **BRANZINO**

poached filet of Branzino with tomato concasse, Served with citrus salad,  
extra virgin olive oil and eggplant licorice coulis

31

## **OSSOBUCO**

slowly braised naturally raised veal shank with lemon zest,  
rosemary and garlic gremolata, served with saffron risotto

39

## **MILANESE**

pounded and breaded veal chop, with assorted greens and marinated tomatoes

35

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# I DOLCI

## TIRAMISU

Lady finger cookies soaked in double espresso, and layered with mascarpone cheese  
9

## CREMA BRUCIATA

Crème brulee, made with Madagascar vanilla bean, and caramelized with sugar cane  
9

## SOFFIATO AL CIOCCOLATO

Flourless chocolate soufflé served with ice cream  
10

## RICOTTA

Ricotta Italian cheese cake, Marsala marinated raisins & wild black cherries  
9

## SEMIFREDDO

Nougat parfait with Frangelico liquor and hot chocolate sauce  
9

## GELATO E SORBETTI

selection of homemade ice creams and sorbets  
9

## CAROLINA PEREGO SIGNATURE SELECTIONS FOR MONTENAPO

### GIORNO E NOTTE

Black and white chocolate mousse served with Acai berry infusion  
10

### LA MELA

Slowly baked organic apple served in puff pastry crust with caramel chiffonade and vanilla ice  
cream

10

### FORMAGGI

Chef's choices of assorted sheep, cow and goat cheeses, served with  
chutneys and dry fruits

3 selections 12

5 selections 18

[www.MontenapoRestaurant.com](http://www.MontenapoRestaurant.com)

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