CONCETTINA

Easter menu Salads

Mixed Green Salad	14
Mixed greens, cucumber & fresh tomatoes	
Tri-Color Italian Salad	15
Arugula, endive, radicchio & shaved Parmigiano	
Watermelon Salad	18
Fresh Watermelon, arugula, cucumbers, red onion & feta cheese	
Appetizers	
Fried Calamari & Zucchini (for 2)	25
Served with marinara sauce	
Mussels Fra Diavlo	18
Fresh Mussels in a spicy red sauce	
Crab Cake	25
Served with tartar sauce & lemon	
Bufala Mozzarella & Tomatoes	22
Imported Mozzarella, cherry tomatoes	
Grilled Octopus	25
Mediterranean Octopus, grilled	
Pasta	
Linguine alle Vongole (Clam sauce)	30
Linguine with baby clams & touch of cherry tomatoes	
Tagliatelle with Pesto, Fagiolini & Patate	28
Flat pasta with basil pesto, string beans and potatoes	
Orecchiette Rape & Salsiccia	29
Small shell pasta, broccoli rape & Italian sweet sausage	
Pappardelle Venison Ragú	32
Wide flat pasta in a Venison Ragú sauce	
Fettuccine Tartufo (Truffle)	50
Homemade Fettuccine topped /w fresh seasonal Truffles in a creamy truffle sauce	
Risotto Nero, Shrimps & Red Caviar	35
Black squid ink Risotto with Shrimps & Red Caviar	

Entrees

Pistachio Crusted Salmon	34
Served with sauteed spinach	
Fish Soup	38
Fresh seafood in a tomato & fish broth served /w toasted bread	
Pan Seared Branzino	36
2 filets of European Sea Bass served with spinach & roasted potatoes	
Veal Capricciosa	34
Breaded Veal cutlet topped with a mixed green, cherry tomato & onion salad	
Chicken Parm /w Stracciatella & light tomato sauce	27
Breaded Chicken cutlet topped with tomato sauce & creamy Stracciatella cheese	
Braised Lamb Shank	44
Served with mashed potato	
Fish of the day	m.p
Homemade Dessert	
Tiramisu	14
Mascarpone cream, espresso dipped cookie, light and airy	
Chocolate Terrine	14
Chocolate cake topped with chocolate mousse, espresso whipped cream, toasted almonds	
and shaved chocolate	
Panna Cotta	14



Fresh Vanilla custard, topped with a caramel drizzle