

# *Cento Anni Alla Famiglia*

## *Buon San Valentino!*

**FEBRUARY 14-15, 2025**

We set our tables with Holy Oil for dipping our artisanal Italian breads and a fresh white bean, roasted garlic and rosemary spread

### *Stuzzicarelli*

**Meatball Gigante**...fresh mozzarella stuffed, two provolones, sea of Alla marinara / 18

**Lumache**...escargot, beurre noisette, beef tallow, brioche / 19

**Smoked Provolone**...black truffles, sylvetta, Locatelli Romano / 19

**Cupid's Arrow Oysters**...Massachusetts, mignonette, horseradish, cocktail sauce / 22

**Greens and Beans**...escarole, chicken stock, house salsiccia, white beans, shaved Locatelli Romano / 18

**Hamachi Crudo**...blood orange, shishito peppers, citrus vinaigrette, pasta fritto / 24

**Fried Cheese**...basil pesto, Parmigiano Reggiano, Alla marinara / 17

### *Secondi Corso*

**The Veal Chop**...Our house specialty, the finest Wisconsin formula-fed natural double cut rib chop  
Your choice of preparation:

**Milanese**...paddled, crumb coated, pan fried in clarified butter, served with lemon, pignoli, and lump crab / 85

**Emperor**...grilled, 5oz lobster tail, colossal crab, sauteed vegetables, garlic butter / 145

**Ripieno**...stuffed with Parma Ham, sharp provolone, and sage leaves, finished with a mushroom Barolo sauce / 85

**Seafood Diavolo**...lobster, day boat scallops, black tiger shrimp, mussels, clams, spicy marechiaro style plum tomato sauce / 68

**Lamb Osso Bucco**...braised hind shank, saffron risotto al salto, baby carrots, lamb jus / 78

**7 oz. Filet Mignon Gorgonzola**...sweet pepper gorgonzola cream and port wine reduction / 58

**14 oz. NY Strip Steak**...lemon rosemary butter, roasted bell peppers, fingerling potatoes / 78

**Chilean Seabass Acqua Pazza**...escarole, cherry tomatoes, basil, bell peppers, lobster stock / 72

**Langostine Risotto**...New Zealand langostine, mussels escabeche, cannaroli rice, chives, fresh mint, lemon zest, sweet peas / 65

**Chicken Cacciatore**...crispy roasted half chicken, wild mushrooms, shallots, tomato gastric, fingerling potatoes / 50

**Casarecce al Norcina**...sausage, truffle butter, panna cream, winter black truffles / 48

**Black Bass Anglaise**...baked with fresh bread crumbs, colossal lump crab, brown sage butter / 68

**Lobster Spaghetti**...Maine Lobster, cherry tomatoes, basil, red fresno peppers, lobster stock, olive oil / 68

*All Entrees are served with our house salad dressed with red wine vinaigrette and imported gorgonzola, and a first course of pasta alla vodka.*

*There will be a 15 dollar supplemental charge on shared dinners to provide for these items.*

*Due to a PA state law change, we have now added a 1.5% surcharge to all non-cash transactions. Thank You!*