

## SALAD

### SALUTE

Watercress, endive, gorgonzola, roasted walnuts, julienne pears,  
champagne vinaigrette

12

### CEASER SALAD

Hearts of romaine, classic caesar dressing, Parmigiano,  
homemade grissini & anchovies

12

### DI CAMPO

Baby mixed greens, tear drop tomatoes & balsamic vinaigrette

10

## COLD APPETIZERS

### CARPACCIO

Marinated buffalo strip loin with fresh herbs and black peppercorn,  
polenta cracker, assorted field greens, aged parmesan cheese,  
Dijon mustard & celery sauce

16

### TUNA TARTARE

Yellow Fin Tuna "Tartare" marinated with capers and red onion,  
avocado, wild arugula salad, orange & lemon dressing

21

### CAPRESE

Imported Buffalo mozzarella, beefsteak tomatoes & balsamic reduction

18

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MONTENAPO

RISTORANTE DELLA MODA

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## SOUP

### MINISTRONE

Mixed vegetables with organic barley & Genovese pesto sauce

9

### ZUPPA DI PESCE

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

10

## HOT APPETIZERS

### CALAMARI

Crispy calamari, rosemary, sage, cherry peppers & spicy tomato

17

### CAPPESANTE

Diver scallops, sunchoke puree, black truffles,  
micro greens & veal jus

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# PASTA

## PACCHERI

Tubular pasta, soft spicy n'duja calabrian sausage, garlic, cherry tomatoes, white wine, pine nuts & Italian parsley  
16

## PAPPARDELLE

Tibbon pasta, lamb ragout, Porcini mushrooms, fresh thyme & parmesan cheese  
14

## LINGUINE

Linguine pasta, manila clams, garlic, chili peppers, extra virgin olive oil  
22

## AGNOLOTTI

Ravioli pasta, braised veal cheeks, celery root puree & veal jus  
19

## RISOTTO MARE

Organic Acquarello carnaroli rice assortment fresh seafood, basil & fresh tomato  
24

## MEZZALUNA

Half moon ravioli, filled with ricotta, parmesan cheese, mint, honey & sweet tomato sauce  
17

## TAGLIATELLE

Tagliatelle with a ragu of beef, pork & veal  
25

## BIS

two choices of Pasta for an entire table  
(20 per person)

## TRIS

three Choices of Pasta for an entire table  
(24 per person)

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## ENTREÉ

### BRANZINO

Branzino with tomato concasse, citrus salad,  
extra virgin olive oil & eggplant licorice coulis  
29

### SALMONE

Caper-crusted King Salmon, & sautéed winter root vegetables,  
asparagus & extra virgin olive oil  
30

### HALIBUT

Seared halibut filet with braised fennel, oven dried tomatoes  
& rich saffron broth  
27

### CAPRETTO

Slowly braised boneless goat shoulder with fresh thyme sea salt and white wine,  
served with spinach gnocchetti & wild mushrooms  
29

### FILETTO DI MANZO

Filet Mignon & chanterelles mushrooms, ruby fingerling  
Potatoes, broccoli & porcini Mushroom sauce  
30

### OSSOBUCO

Slowly braised naturally raised veal shank with lemon zest, rosemary and  
garlic gremolata, & saffron risotto  
35

### MILANESE

Veal chop, arugula salad & marinated tomatoes  
30

### CHICKEN

Crisped boneless half chicken with creamy polenta, baby carrots & snow peas  
28

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