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# MONTENAPO

RISTORANTE DELLA MODA

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212.764.7663 • [www.MontenapoRestaurant.com](http://www.MontenapoRestaurant.com) • 250 W 41<sup>st</sup> St NY, NY 10036

## PER INIZIARE

### ITALIA

arugula, radicchio Trevisana, Belgium endive, parmesan cheese & balsamic vinaigrette  
11

### DELLA SALUTE

assortment of organic greens with cherry tomatoes, pear, green apple,  
cantaloupe, lightly tossed with aged parmesan & balsamic dressing  
12

### POLIPO

sautéed octopus with taggiasche olives, tomatoes, porcini mushrooms cannelloni,  
fava beans & chick pea served on top of roasted bell pepper emulsion  
18

### CARPACCIO

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

### TARTARE

raw yellow fin tuna tartare marinated with capers and red onion served with  
avocado, wild arugula salad, orange & lemon dressing  
18

### CAPPESANTE

seared jumbo scallops with sunchoke puree, fresh black truffles, veal reduction  
18

### BURRATINA

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

### MINISTRONE

assorted veggies, organic barley farro soup with basil pesto  
8

### ZUPPA DI ZUCCA

roasted butternut squash soup served with cod fish confit  
9

### 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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## DALLA TRADIZIONE

### PACCHERI

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

16

### SPAGHETTI

spaghetti pasta with sea urchin, cured mullet bottarga, garlic, spicy pepper & olive oil

21

### PAPPARDELLE

ribbon pasta with lamb ragout, porcini mushrooms, fresh thyme, parmesan cheese

20

### RIGATONI

rigatoni pasta with Roman cured organic guanciale pork jowl, braised white onions, parmesan cheese, crushed black pepper and fresh rosemary

19

### 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 atop of celery root puree and veal stock reduction

21

### RISOTTO MARE

organic acquarello carnaroli rice with assorted fesh seafood, basil and fresh tomato

26

### GNOCCHI

potato gnocchi with gorgonzola cheese sauce and young spinach

21

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## AL NUOVO

### FUSILLI

twisted pasta with roasted purple eggplant, braised garlic, basil & crumbled goat cheese

16

### MEZZALUNA

half moon ravioli, filled with ricotta, parmesan cheese, mint and honey,  
served with sweet tomato sauce

17

### TAGLIATELLE

tagliatelle pasta with main lobster morsels, chervil, dry vermouth,  
tomato, chiodini mushrooms and light lobster bisque

27

### RISOTTO TARTUFO

organic aquarello carnaroli rice with fava beans, fresh herbs, parmesan cheese and  
winter burgundy black truffles

28

### FETTUCCINE

fettuccine pasta with ragout of portobello, shitake, oyster, morels and  
porcini mushrooms, veal stock and parmesan cheese

18

### BIS

two choices of pasta for an entire table  
21 per person

### TRIS

three choices of pasta for an entire table  
25 per person

all pasta made on premises

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## PIATTI PRINCIPALI

### BRANZINO

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

31

### DENTICE

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

32

### TONNO ROSSO

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

33

### SALMONE

caper-crusted wild salmon, served with sautéed winter root vegetables,  
asparagus and extra virgin olive oil

32

### HALIBUT

pan seared filet of west coast halibut served with squid stew, basil – lemon emulsion

31

### CAPRETTO

slowly braised boneless goat shoulder with fresh thyme sea salt and white wine,  
served with spinach gnochetti & wild mushrooms

31

### PAVE

45-day aged prime beef NY strip loin served with chanterelles, ruby red  
potatoes and brandy veal reduction

39

### 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 arugula salad and marinated tomatoes

35

### ANATRA

pan seared marinated Long Island duck breast served with snow peas,  
butternut squash puree & port blueberry sauce

28