HARRY'S GRILL

(All meats have a choice of peppercorn, mushroom or mustard wine sauce)

Petti di Pollo Marinati all'Olio di Limone e Rosmarino $21.95
(Chicken breast marinated in lemon and rosemary oil)

Pollastrello al Mattone $23.95
(Boneless chicken with whole-grain mustard, olive oil, garlic)

Scampi Mediterrane $27.95
(Sauteéd shrimp, garlic, marsala, white wine)

Grigliata Mista di Pesce $28.95
(Mixed seafood grill of freshwater prawns, fresh fish, calamari)

Lobster Chowder $29.95
(Half maine lobster, baked chowder w/ puff pastry & fries)

Scaloppine di Vitello $26.95
(Veal scaloppini, sautéed in lemon-butter sauce)

Costollette di Vitello $32.95
(Grilled 14oz veal chop marinated with fresh herbs)

Carre` d' Agnello $34.95
(New Zealand rack of lamb, thyme butter)

Filetto di Manzo $35.95
(Grilled 8 oz. aged beef tenderloin, Grilled or Blackened) **6oz ..... $29.95 12oz ... $42.95**

Rib Eye Steak $39.95
(18 oz. aged USDA Prime, bone-in Rib Eye Steak, Grilled or Blackened)

Harry's New York $39.95
(16 oz. aged USDA Prime cut, served with onion strings)

PASTE e RISOTTI

Mezzaluna di Spinachi all' Formaghio $17.95
(Spinach ravioli stuffed w/ ricotta & mozzarella cheese, topped w/tomatoes, eggplant, basil, garlic & parmesan gratin)

Penne all'Arrabbiata $15.50
(Quill-shaped pasta, garlic olive oil, spicy tomato sauce) **With chicken ... $16.50 With Shrimp ... $17.50**

Capellini al Pomodoro e Basilico $15.95
(Angel-Hair pasta, fresh tomatoes, basil, garlic & tomato sauce) **With chicken ... $16.95 With Shrimp ... $17.95**

Lasagna di Pollo con Funghi $16.95
(With organic chicken ragout, wild mushrooms, béchamel sauce, mascarpone & parmesan cheese)

Fussilli con Salsiccia di Pollo & Spinaci $17.95
(Cork screw pasta, garlic, chicken sausages, spinach, gorgonzola cheese, creamy tomato sauce)

Linguine ai Sapori di Mare $20.95
(Thin flat pasta, manila clams, squid, black mussels, scallops, prawns, white wine, & spicy tomato sauce)

Gnocchi $17.95
(Light potato dumplings with the choice of meat sauce or organic chicken ragout)

Linguine con Gamberi e Carciofi $19.95
(Thin flat pasta, prawns, baby artichokes, garlic white wine, olive oil, lemon & capers)

Ravioli di Carciofi al Burro $17.95
(Artichoke filled ravioli, tomato sauce, brown butter sage sauce, parmesan cheese)

Cannelloni di Vitello, Spinaci e Ricotta $17.95
(Cannelloni filled with veal, spinach, ricotta cheese)

Tortelli d'Aragosta $19.95
(Hat shaped ravioli filled with maine lobster, shitake mushrooms, & cream)

Risotto alla Milanese con Pollo e Spinaci $18.95
(Il carnaroli rice, saffron, parmesan, chicken, baby spinach)

Risotto con Gamberi & Salmone al Limone $20.95
(Il carnaroli rice, shrimp, salmon, shallots, asparagus, prosciutto, saffron & lemon zest)

All tables of 8 or more have an automatic 18% gratuity

Chef – Alejandro Vicens 07/2010