

Don

CHIEECH

by

VINUM

WINES BY THE GLASS

- VERMENTINO - VOLÈRO', Tuscany, Italy 2023 14/48

PINOT GRIGIO - Alto Livello Italy, 2024 14/48

GAVI di GAVI - Conti Speroni, Comune di Gavi, Piedmont, Italy 2024 15/55

SAUVIGNON BLANC - Biscaye Baie – Cotes De Gascogne France 2025 14/49

CHARDONNAY - Fox Lane Vineyards, California, 2024 14/48

____ROSE____ - Fleurs de Prairie, Cotes de Provence, France 2021 14/49
- CHIANTI RISERVA DOCG by Massimo Felici - IL GRULLO, Tuscany Italy 2022 15/55

SUPER TUSCAN - La Lecciaia "Lupaia" medium body Blend, Tuscany Italy 2022 14/49

MONTEPULCIANO D'ABRUZZO - Fendi Del Duca, DOC Abruzzo, Italy 2024 14/49

CABERNET SAUVIGNON - Black Station, Yolo County 2023 California 14/49

PINOT NOIR - Magistral, France, USA 2023 15/55

BORDEAUX - Monsieur Touton, 100% Merlot grapes, Grande Reserve, France 2018 \$16/ \$58

COCKTAILS

- MASSIMO'S NEGRONI - Hendricks gin, Bottega Cinzano 1757 sweet vermouth, Campari, Orange slice \$20

CLASSIC NEGRONI - Campari, Gin, Sweet Vermouth, Orange slice \$18

SMOKY NEGRONI - Mezcal, Campari, Sweet Vermouth, Lemon Peel \$18

ITALIAN MARGARITA - Tequila Blanco, Campari, Fresh Squeezed Lime Juice, Muddled Orange Wedge, Slow Cooked Orange Syrup, Pink Peppercorns \$18

CUBAN OLD FASHIONED - Bulleit Bourbon, Tabacco infused simple syrup, Orange Bitters, Orange Peel Burned Cinnamon Stick \$18
- LYCHEE MARTINI - Tito's vodka, Lychee Puree, Pineapple Juice, Agave Syrup, \$18

PEAR MARTINI - Pear infused vodka, pear nectar, agave syrup \$18

CUCUMBER BASIL SPRITZ - Cucumber vodka, Muddled Cucumber, Fresh Basil, Elderflower, Prosecco \$18

GIN FRESCO - Kapriol Italian Artisanal Gin infused with Grapefruit & Hibiscus, Fever Tree tonic water \$18

WATERMELON SMASH - Vodka, Watermelon Juice, Fresh Mint, Prosecco \$18

MOCKTAILS

- NON-ALCOHOL PHONY NEGRONI - Ritual Gin, Ritual Aperitif, Tonic water, slice orange \$16

NON-ALCOHOL ESPRESSO MARTINI - RITUAL Borbon, Espresso shot, Lyre's coffee Liquor, dark chocolate syrup \$16
- NON-ALCOHOL KENTUKY MULE - Spiritless Bourbon, ginger beer, fresh lime juice \$16

NON-ALCOHOL SPICY MARGHERITA - Spiritless Tequila, fresh orange zest simple syrup, fresh lime juice, jalapeno, spicy salted rim \$16

TO SHARE FOR THE TABLE

- V GF VEGAN ITALIAN FARMERS ANTIPASTO

- House made vegetable antipasto, roasted peppers, baby artichoke, eggplant caponata, balsamic Cipolline agrodolce, pickled spicy eggplant, slow roasted tomatoes, pickled mushrooms \$25 -

+ ADD BURRATA \$10 +

ITALIAN CURED MEAT ANTIPASTO

- Prosciutto Di Parma, Speck, Hot Sopressata, Capicollo, Mortadella, Provolone, Parmigiano, olives \$38 -

HUNTER'S WILD GAME CURED MEAT BOARD

- Wild boar prosciutto, Duck prosciutto, Lamb prosciutto, Wild Boar Salami, Duck saucisson, Country Pâté of Duck & Pork, mixed olives, cornichon & grainy mustard \$48 -
- HAMON IBERICO DE BELLOTA (PATA NEGRA)

- Prosciutto of a special Pure breed of Free-range acorn fed Iberico pigs from Spain, mixed olives \$42 -

CHEESE MONGER PLATTER

- Chef selection of Imported 5 cheeses, poached pears, fig jam, honey, almonds. \$35 -

+ Creamy Gorgonzola Italy, Pecorino Tartufo Italy, Triple cream Délice de Bourgogne France, Manchego 12 month's DOP Spain, Cave Aged cheddar UK +

APPETIZERS

- STUFFED LONG HOTS

- Hot green peppers stuffed with ground beef and sausage, provolone, grated parmigiano, pecorino Romano, breadcrumbs, white wine lemon garlic sauce \$25 -

BAKED CAULIFLOWER GRATIN

- Custardy texture with fontina cheese, baked in a individual baking pot, topped with parmigiano & breadcrumbs \$21 -

GF CALAMARI INZIMINO

- Classic Tuscan style Calamari braised with spinach, leeks & tomatoes. Garlic crouton \$22 -

HOT & SWEET FRIED CALAMARI

- Crispy Fried Calamari, hot red cherry peppers, onions and sweet chili sauce \$22 -

ROASTED PEPPERS & ANCHOVIES

- Roasted red bell peppers, imported Sicilian anchovies, Italian Salsa Verde, capers, toasted breadcrumbs, EVO \$19 -

BAKED LITTLENECK CLAMS

- Baked little neck clams (10), garlic, oregano, bread crumb, wine & lemon sauce \$21 -

+ Gluten free is available \$3 surcharge +

GF CHEECH'S TRIPE

- Tender tripe braised with tomatoes, celery, carrots, onions, rosemary & Parmigiano cheese \$19 -

GF BURRATA

- Mozzarella with creamy center, grapevine tomatoes, fresh basil, balsamic drizzle, Maldon salt \$19 -

BAKED SHRIMP

- Shrimp (4), flavored bread crumb, baby aruqula shaved fennel and fresh orange segments \$21 -

+ Gluten free is available \$3 surcharge +

MEATBALL BAR

- OLD SCHOOL SICURELLI'S MEATBALLS

- Meatball blend, pecorino Romano, marinara sauce, topped with ricotta & basil -

FRIED MEATBALLS LONG HOTS ITALIAN PEPPERS & ONIONS

- Beef and pork stuffed with sharp provolone sautéed onions and long hots & chili peppers \$22 -

LAMB MEATBALLS

- Ground leg of lamb, white wine, lemon, garlic & rosemary sauce \$24 -

VEAL & TRUFFLE MEATBALLS

- Veal meatballs, fontina cheese filled, creamy wild mushroom, and white truffle sauce \$24 -

SOUP & SALADS

- CLASSIC CAESAR

- Classic dressing, Romaine, grated parmigiano, white anchovy crostini \$17 -

BEETS, FARRO & GORGONZOLA SALAD

- Roasted beets, Farro grain, crumbled gorgonzola, chia seeds, toasted almonds, vinaigrette \$18 -

DON TRICOLORE SALAD

- Endive, radicchio, arugula, marinated artichokes, shaved parmigiano, lemon & oil \$18 -

THE ARTICHOKE

- Baby arugula, shaved baby artichokes, shaved Brussel sprouts, Grana Padano, creamy avocado & lemon dressing \$22 -

NONNA'S HEARTY CHICKEN SOUP

- Organic shredded chicken, cheese tortellini & winter vegetables \$15 -

GF V VEGAN ESCAROLA & CANNELLINI

- Shredded escarole leaves, cannellini beans, garlic, vegetable broth. \$14 -

GF V VEGAN LENTIL

- Lentil soup, potatoes, carrots, celery, vegetable broth \$14 -

V VEGAN RIBOLLITA SOUP

- Traditional Tuscan thick soup, Tuscan lacinato kale, cannellini beans, swiss chard, savoy cabbage, carrots, celery, tomatoes & bread \$14 -

FOR YOUR SALADS OR PASTA: ADD SHRIMP \$12 (4) ADD CHICKEN \$10

ROMAN PINSA FLATBREAD

- FOCACCINA & PROSCIUTTO

- 24-MONTH PROSCIUTTO DI PARMA, ROSEMARY, MALDON SALT, EXTRA VIRGIN OLIOVE OIL \$27 -

MARGHERITA

- TOMATO SAUCE, OREGANO, MOZZARELLA, PARMIGIANO & FRESH BASIL \$25 -

SAUSAGE & CHERRY PEPPERS

- TOMATO SAUCE, MOZZARELLA, CRUMBLED SAUSAGE, HOT CHERRY PEPPERS \$28 -

PROSCIUTTO PARMIGIANO ARUGULA

- TAMATO SAUCE, MOZZARELLA, BABY ARUGULA, TOPPED WITH PROSCIUTTO DI PARMA SHAVED PARMIGIANO & BASIL \$28 -

SPICY SOPRESSATA & HOT HONEY

- MOZZARELLA, SPICY SOPRESSATA, HOT HONEY DRIZZLE, TOMATO SAUCE, BASIL \$28 -

PASTA

GNUDI (Naked Ravioli)

- Tuscan delicate pillowy dumplings made of fresh ricotta, spinach, parmigiano, nutmeg in a Vermont butter & sage sauce \$28 -

OXTAIL RAVIOLI

- Homemade pasta filled with oxtail meat sauce, ricotta and parmigiano in a roasted bone marrow demi-glace, marsala, wild mushrooms \$30 -

BUCATINI alla ZOZZONA (Dirty Roman)

- A decadent Roman pasta combining elements of Carbonara, Amatriciana, Cacio e Pepe and adding crumbled sausage & onions to it \$30 -

PACCHERI GENOVESE (Short Rib Ragu)

- Large rigatoni with a Neapolitan Ragu' of white wine braised Beef short ribs mirepoix and caramelized onions, pecorino Romano \$28 -

WE ONLY USE ARTISANAL NON-ENRICHED 100% ITALIAN DURUM WHEAT, SLOW DRIED, CUT WITH BRONZE DYE AND SUSTAINABLY FARMED

WE CAN ALWAYS PREPARE THIS CLASSIC PASTAS

CACIO & PEPE \$24...PASTA & PEAS...\$22...CARBONARA \$25...AGLIO OLIO \$22

MAIN

CHEF MASSIMO'S WILD GAME FAVORITES

GNOCCHI MUSCOVY DUCK RAGU'

- Homemade potato & cheese gnocchi in a red wine braised Muscovy duck meat sauce ragu' \$30 -

TAGLIATELLE LAMB RAGU & PORCINI

- Fresh wide pasta ribbons, rich low-braised ground leg of lamb meat sauce, red wine, touch tomato sauce, dry porcini, cremini mushrooms. \$32 -

PAPPARDELLE WILD BOAR

- Tuscan style rich and flavorful dish that features wild boar shoulder meat slow-cooked in a sauce made from red wine, tomatoes, and aromatic herbs. \$30 -

THE SHOEMAKER

- (Scarpariello) Chicken on the bone, sweet sausages, white wine lemon sauce, garlic, rosemary, green pepperoncini, sweet peppadew peppers, red wine vinegar \$28 -

THE PARM

- Pounded breaded pan fried chicken breast, tomato sauce, fresh mozzarella, parmigiano cheese. Pasta spicy vodka sauce \$30 -

VENISON CARPACCIO

- Tenderloin thinly sliced, shaved black Truffle, shaved truffled pecorino Toscano, arugula, truffle oil \$32 -

THE RABBIT

- Please ask your server of how the Chef prepared the rabbit MP -

THE DUCK

- Moulard duck breast, red wine, dark cocoa & dried figs reduction sauce, seasonal vegetables \$42 -

+ RECOMMENDED RARE OR MED.RARE +

CHICKEN

LEMON PARMIGIANO CRUST

- Breast of chicken cutlets dipped in a grated parmigiano & breadcrumb mixture then sautéed in white wine, lemon butter sauce \$27 -

GF GLUTEN FREE CHICKEN PARMIGIANA

- Pan fried gluten-free bread crumb chicken breast, Parmigiano, plum tomato sauce, mozzarella, Gluten free pasta with spicy vodka sauce \$35 -

BEEF

STEAK DIANE

- 16 oz center cut Prime NY Strip, creamy Brandy sauce, shallots, touch mustard, demi-glace, cremini mushrooms and String beans \$56 -

BISTECCA FIORENTINA (for 2-3 people)

- 45 days dry aged 42oz Center-Cut Porterhouse served sliced a la cart. Demi glacé steak sauce on the side, Maldon salt MP -

+ SERVED ON A SIZZLING CAST IRON PLATTER +

PORK

DOUBLE CUT PORK CHOP VINEGAR PEPPERS

- 14/16oz Double-cut Roasted Berkshire pork chop, cipollini onions, hot cherry peppers, sweet peppers, garlic, broccoli rabe \$45 -

PORK OSSOBUCO

- Marinated and slowly braised in red wine, mirepoix, tomatoes and fresh Herbs, lemon zest Gremolata, creamy parmigiano mashed potatoes \$38 -

VEAL

VEAL CHOP PARMIGIANA

- 16/18 oz Veal Chop pounded breaded pan fried, tomato sauce, Parmigiano, mozzarella. Cavatappi spicy vodka sauce \$68 -

STUFFED VEAL CHOP VALDOSTANA

- Stuffed with Prosciutto, fontina cheese, spinach. Wild mushroom, dry porcini, sweet marsala wine sauce, market vegetables \$68 -

BROIL RACK VEAL CHOP

- 16/18 oz. Center cut Milk-Fed Frenched Veal Chop pan roasted with mushrooms, string beans white wine & fresh herb sauce MP -

FISH

DOVER SOLE

- Imported 20/24oz Whole Dover Sole, Creamy Butter, Lemon Juice, Capers & White wine, market vegetables MP -

+ FILET TABLE SIDE +

SALMON LEMON DILL CRUST

- Wild raised Faroe Island Salmon. Djon mustard panko crusted in a creamy lemon & fresh dill sauce, market vegetables \$37 -

FILET SOLE MILANESE CAPRICCIOSA

- Breaded & pan fried, mix greens, cherry tomatoes, cucumbers, red onions, capers, olives, vinaigrette. \$34 -

+ Gluten free is available extra \$4 +

VEGETARIAN / VEGAN

GF V GLUTEN FREE VEGAN EGGPLANT PARMIGIANA

- Layers of fried eggplant, plant-based mozzarella, oregano, Violife parmigiano, marinara sauce, oregano & fresh basil. Baked in the oven \$34 -

GF V GLUTEN FREE VEGAN CAULIFLOWER STEAK PUTTANESCA

- Seasoned gluten free bread crumbs and pan fried crispy, fresh cherry tomatoes, Gaeta black & Castelvetrano green olives, capers, basil sauce, garlic \$26 -

GF EGGPLANT PARMIGIANA

- Layers of fried eggplant, fresh mozzarella, oregano, fresh basil, grated parmigiano cheese, mozzarella, baked in the oven \$27 -

GLUTEN-FREE PASTA, GLUTEN FREE BREADCRUMB AND VEGAN CHEESE AVAILABLE FOR A SURCHARGE

KIDS MENU

MARGHERITA PIZZA

- 9" Inch round pie, tomato sauce, mozzarella, grated parmigiano \$14 -

PASTA

- Tomato & basil, Marinara & Meatball, Butter & Parmigiano \$12 -

BURGER

- Pat LaFrieda 5 oz pattie, lettuce, tomato, fries \$15 -

CHICKEN TENDERS & FRIES

- Breaded and pan fried chicken tenders and fries \$15 -

SIDES \$12

SAUTÉ SPINACH

SAUTÉ STRING BEANS

SAUTÉ MUSHROOMS

BROCCOLI RABE (Market Price)

HOT CHERRY PEPPERS & ONIONS

ESCAROLE & BEANS

All of our prices reflect our cash discount. Any use of a credit or debit card will incur a 3.95% non-cash adjustment

- Scan for Virtual Sommelier -



- Easy Cooking Show with Chef Massimo -

