

La Cena

*Lanni's Cucina Verace Takes Pride In Using The Finest And Authentic Products Available.
Verace/Meaning: Verace Veh-Ra-Tse: Real, Accurate, Genuine, Traditional Is What You Get When You Dine At Lanni's.
Chef Vittorio Offers Old School Peasant Dishes Fused With Modern Day Preparation.
All Dishes Vary From Various Italy's 20 Regions Covering North, Central And The South.
Buon Apetito*

PER INIZIARE CALDO

Frittura Di Pesce 24

Fried Calamari, Shrimp, Bacala Served With Escarole Salad, Lemon Vinaigrette

"Millefoglie Di Melanzane" Alla Mamma Carolina 18

Thinly Layered Eggplant, San Marzano D.o.p. Tomato Sauce, 18 Month Parmigiano Reggiano

Astice, Capesante, Foie Gras 29

Butter-Poached Lobster, Seared Sea Scallop, Foie Gras, Bone Marrow Reduction

Quaglia 19

Stuffed Semi Boneless Quail, Speck, Fig, Gorgonzola Cheese, Served Over Rabbit Ragu Polenta

Polipo 24

Grilled Tender Octopus, Potato, Cherry Tomato and String Bean Salad

Pepata Di Cozze 18

Pe.i Mussels, Garlic, Pepperoncini, Parsley, Lemon Broth

Sardine Beccafico 22

Stuffed Imported Sardines, Bread Crumb, Raisins, Escarole, Mint, Red Wine Vinegar

Carciofi Alla Romana 22

Stuffed Long Stemed Artichoke Heart, Steamed With Lemon, White Wine,

PER INIZIARE FREDDO

Crudo Del Giorno Mp

Market Raw Fish Of The Day

Astice 29

Chilled Whole Maine Lobster, Stracciatella Cheese, Fried Eggplant, Basil

Vitello Tonnato 18

Chilled Braised Veal Loin Thinly Sliced, Albacore Tuna Sauce, Hard Boiled Egg, Cornichons

Mozzarella Di Bufala Per Due 34

3 Styles Of Specialty Imported Italian Mozzarella Tasting For 2

A. Truffled Burrata, Wild Mushrooms (Puglia)

B. Bufala D.o.p., 8 Hour Roasted Sweet Cherry Tomato, Basil (Napoli)

C. Natural Hay Smoked Bufala D.o.p. Mozzarella, Speck (Napoli)

Carpaccio Di Manzo 22

Beef Carpaccio, Tableside Shakened Bagno Freddo, (Anchovy, Caper, Lemon Vinaigrette), Hazelnut, Baby Greens, Cacio Cavolo Cheese

Prosciutto Di Parma D.o.p. Galloni Selezione "Oro" 30 Mese 22

30 Month Aged Prosciutto Di Parma, Thinly Sliced Honeydew, Cantaloupe, Mint Lemon Shaved 24 Month Parmigiano

INSALATA

Barbabietole 18

Carpaccio Of Red And Golden Beets, Buffalo Milk Ricotta From Naples, Pistachio Crumble, Drizzled With 25 Year Old Balsamic Vinegar

Cesare Alla Yolanda 16

Radicchio, Endive, Romaine, Imported Recca Anchovy Dressing, Crisp Croutons, Vacche Rosse Parmigiano

Rocket 16

Wild Arugula, Lemon, Extra Virgin, Mascarpone Gorgonzola Cheese

Gamberi, Finocchio, Bottarga Di Muggine 22

Shrimp, Thinly Sliced Fennel, Blood Orange, Marcona Almonds, Shaved Imported Bottarga

Gemma "Cacio E Pepe" 16

Baby Gem Lettuce, Pecorino Sardo, Black Pepper Dressing, Spaghetti Pie

PRIMI

*Our Pasta Asciutta Di Gragnano" Is Top Quality Pasta And Comes From The City Of Gragnano In Naples.
We Cook All Of Our Pastas To Order And Al Dente*

Spaghetti Alle Vongole 29

Baby Clams, Extra Virgin Olive Oil, Parsley, Peperoncino

Linguini Neri 29

Black Squid Ink Linguini, Colossal Crab Meat, San Marzano Cherry Tomato, Topped With Bottarga Bread Crumbs

Pappardelle "Ghizzano Style" 24

*House Made Pappardelle Pasta With Rolling Hill Farm Beef, Pork Light Tomato Ragù Made In The Style Of
The Small Town Of Ghizzano, Shaved 18 Month Parmigiano*

Gnocchetti Sardi Cozze E Patate 26

Sardinian Gnocchi Shaped Pasta, Mussels, Potato, Broccoli Rape Purée

Bucatini Alla Carbonara 24

Roman Style Bucatini Pasta, Guanciale, Egg, Pecorino Romano Cheese, Black Pepper

Acquerello Risotto Ai Gamberi 26

7 Year Aged Carnaroli Rice With Shrimp, Fava Bean, Drizzle Of Tellagio Cheese Sauce

Rigatoni Alla Matriciana 22

Rigatoni, Guanciale, San Marzano Tomato, Shaved Pecorino Toscana

SECONDI CARNE

Agnello Arrostito 48

Rolling Hills Farm N.Y. Roasted Rack Of Lamb, Pignoli Crusted Sliced, Scallop Potato, Minted Zucchini, Peas, Pancetta

Cotoletta Di Vitello 58

*Thinly Pounded Veal Chop Milanese Style, Panzanella Bread Salad, Tomato, Celery, Onion, Cured Black Olives
(Also Available Parmigiano Or Simply Thick Cut Grilled)*

Coniglio "All' Ischitana" 36

Stewed Tender Rabbit, "Ischian Style" Green And Black Olives, Rosemary, San Marzano Tomato, Peperoncino

Manzo Al Barolo "Rossini" 46

10 Oz Barrel Cut Prime Filet Mignon, Mushroom Duxelle Crostini, Foie Gras, Roasted Pepper, Barolo Red Wine Sauce, Brussel Sprouts, Speck

Braciola Di Maiale 42

Berkshire Pork Chop, Prosciutto, Sage, Fontinella Cheese, Marsala Infused Porcini, Mushroom Sauce

Animelle 34

Crisp Sweetbreads, Peas, Cognac, Sweet Mustard Fruits, Puff Pastry

Anatra Alla "Porchetta" 38

Duck Breast Prepared Porchetta Style Stuffed With Pancetta, Fresh Herbs, Blood Orange Compote, Natural Juices, Chicory, White Bean

PESCE

Spigola Cileana 39

Pan Seared Chilean Seabass, Whipped Potato, Celery Root, Fried Leeks, Lobster Morel Mushroom Sauce

Salmone Del Rei 38

Grilled Ora King Salmon With Dandelion, Tomato, Fennel, Cucumber Salad

Braciolettine Di Pesce Spada 39

Grilled Swordfish Rollatini, Eggplant, Mortadella, Provolone, Bread Crumb, Sweet And Sour Onion

Tonno 38

Grilled Center Cut Sushi Grade Tuna, Rare, Eggplant Caponata, Fried Baby Artichokes, Recca Sicilian Anchovy Vinaigrette

VERDURE

Broccoli Di Rape E Fagioli 14

Sautéed Broccoli Di Rape With Cannellini Beans

Funghi 14

Grilled Portobello, Bread Crumb, Rosemary, Lemon

Spinaci 12

Quickly Sautéed Fresh Picked Wild Spinach, Garlic, Oil, Peperoncino

Asparagi 14

Grilled Asparagus, Shaved 18 Month Parmigiano, Balsamic