

Pasticceria Assortita

Tiramisu	6
Cannoli	6
Ricotta Cheesecake	7
Crème Brulee	7
Tartufo	7
Sorbet	6
Chocolate Velvet Cake	7
Zabaglione	7
Frutta Fresca	6
Formaggi D' Italia	8

Wines of Tuscany

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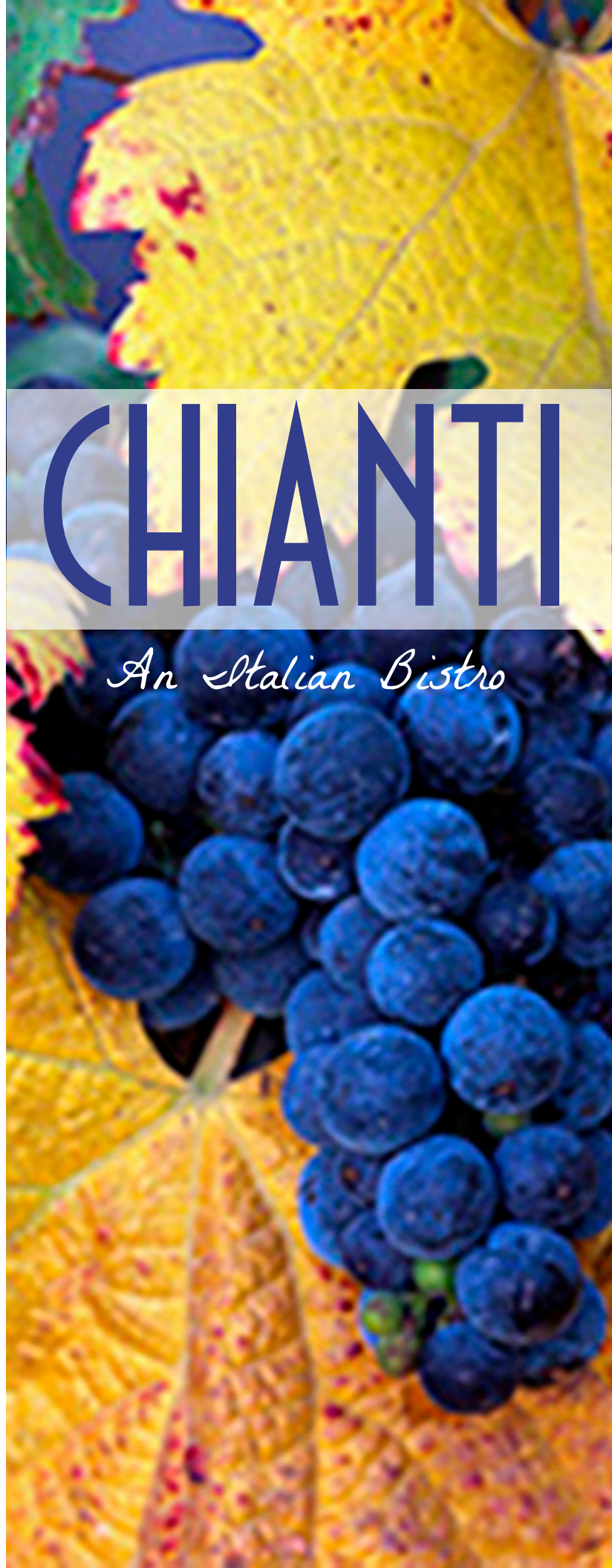
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Antipasti

Mozzarella Caprese

Slices of freshly made buffalo mozzarella served with vine ripe tomatoes and sliced Bermuda onions6

Gamberoni Alla Veneziana

Jumbo gulf shrimp sautéed with garlic, white wine and lemon juice, a touch of Pernod and Barolo wine, garnished with crostini and fresh tomatoes8

Prosciutto E Melone In Stagione

Melon in Season, served with Prosciutto di San Daniele 7.50

Carpaccio Di Manzo

Thinly sliced filet mignon, traditionally served with slices of Parmesan cheese, lemon juice, virgin olive oil and capers . . .9

Zuppa

Pasta E Fagioli 4.50

Classic Italian bean soup 4.50

Insalate

Insalata Capricciosa

A gourmet selection of seasonal baby mixed greens with light, house raspberry vinaigrette7

Insalata Mista Alla Romana

The world famous Caesar salad with Christini's own dressing8

Insalata Con Funghi

Mixed baby greens with honey mustard vinaigrette topped with sautéed crimini and shiitake mushrooms 8.50

Specialita' Della Casa

Bistecca Al Barolo

Filet Mignon or aged New York strip steak in a Barolo wine, caramelized pearl onions and mushroom sauce21

Costata Di Vitello

The famous veal chop, broiled and seasoned with fresh sage served with Calvados apple sauce17

Costata D'Agnello

Oven roasted rack of lamb seasoned with fine herbs and a Sardinia sauce18

Farinacei

Linguine Con Vongole Alla Napoletana

Fresh Little neck clams, served over linguine, with red or white clam sauce14

Spaghetti Al Pomodoro

This dish reflects the freshness of ripe San Marzano tomatoes, flavored with fine herbs and olive oil12

Fettuccine Alla Christini

A true interpretation of fettuccine Alfredo12

Ravioli Aurora

Cheese ravioli, served in a light cream tomato sauce12

Rigatoni Alla Zozzona

Rigatoni served in a parmesan fennel cream sauce, with shredded sweet Italian sausages14

Frutti Di Mare

Gamberoni Fra Diavolo Delle Cinque Terre

Jumbo shrimp flambe' with brandy and vodka, simmered in a spicy pescatore sauce, served with linguine18

Cernia Alla Calabrese

Sautéed grouper in butter and fish broth with artichokes, olives, capers, mushrooms, sweet pimento and white wine 17

Vitello

Piccata Di Vitello Al Limone

Veal scaloppine in butter, white wine and lemon juice18

Vitello Ai Quattro Formaggi

Veal scaloppine dipped in flour, egg and bread crumbs, pan fried, topped with fresh tomato sauce, fine herbs, and four types of imported cheese17

Vitello Con Funghi Morel

Veal scaloppine sautéed with morel mushrooms, julienne of Prosciutto, a touch of cream, Brandy and Marsala20

Pollame

Pollo Ai Marsala

Boneless breast of chicken sautéed with fresh mushrooms, shallots and Marsala wine15

Pollo Ai Quattro Formaggi

Boneless breast of chicken dipped in flour, eggs and breadcrumbs, pan fried and topped with fresh tomato sauce, fine herbs and four types of imported cheese14

Pollo Alla Contadina

Boneless breast of chicken sautéed with peas, artichokes, shiitake mushrooms and white wine16