

• *Dinner* •

Dinner served from 5:30 - 9:00 p.m.
All of our menus items are available for take out

• *Appetizers* •

Fried Calamari \$16.50
Served with a spicy tomato sauce

Mussels Marinara \$16.50
Steamed with white wine, tomatoes and garlic

Crab cake \$21
Served over field greens with Tuscan tomato salad

Shrimp Cocktail \$20
With our homemade cocktail sauce

Grilled Octopus and Calamari \$18
Served with fresh tomatoes, scallions
and sautéed red wine vinegar onions

Soup of the Day P/A

• *Salads* •

Warm Provencale Coach Farm Goat Cheese Salad \$15
With potatoes, beets & French string beans
tossed with a French mustard dressing

Grilled Mushrooms \$16
With fresh parmesan cheese and a
reduced balsamic glaze over greens

Fennel Salad \$14
With sliced oranges and celery drizzled with lemon
and olive oil

Summer Salad \$17
Bibb lettuce, sliced pears, beets and blue cheese
with a mustard vinaigrette

Market Salad \$12
Chef's blend of greens served with a red wine vinaigrette
...yes we can chop it

An 18% gratuity will be added to parties of 6 or more guests

Fred's at Barneys New York
Available for Private Parties

Alfredo Escobar - Executive Chef

• *Fresh Pasta* •

Lasagna Bolognese \$23

Traditional style with veal, beef, pork, and béchamel

Tortellini al Vitello \$24

Filled with ground veal & ricotta cheese in tomato cream sauce with peas and prosciutto

Rigatoni Aragosta \$35

Lobster in a brandy cream sauce with a touch of tomato

Spaghetti with Crabmeat \$30

Julienne vegetables, garlic and olive oil

Fresh Pasta del Giorno P/A

• *Dried Pasta* •

Linguine Vongole \$24

Served with baby clams, olive oil, garlic and a touch of tomato

Penne al' Arrabiata \$19

With Mark's Spicy Garlicky Tomato Sauce

Spaghetti and Meatballs \$22.50

Traditional style

Orecchiette with Broccoli Rabe and Sausage \$24

Served with hot and sweet sausage, garlic and olive oil

Risotto del Giorno P/A

• *Artisan Pizza* •

Made from 100% King Arthur flour. Our dough is kneaded and fermented in the true Neapolitan style. Our mozzarella is homemade and our tomato sauce imports directly for the San Marzano valley. The olive oil is Monini made from 100% Italian olives from Spoleto, Italy.

Margherita \$18

Mozzarella, tomato, basil & olive oil

Wise Guy \$21

Mozzarella, tomato and freshly ground hot and sweet sausage and roasted peppers

La Bella Donna \$19

Sautéed mushrooms, roasted peppers, caramelized onions, sautéed zucchini, mozzarella and tomato

Emilia Romagna \$24

Bianco mozzarella, parmesan drizzled with 12 year-old Aceto Balsamico
Pizza of the year 2004 Naples, Italy

Prosciutto with Arugula & Shaved Parmesan Cheese \$21

Thinly sliced Parma ham, tomato, mozzarella and arugula

Four Seasons \$23

Mozzarella, tomato, mushrooms, artichokes
black olives and prosciutto

Robiola with Truffle Oil \$24

Ciro's focaccia with Italian cream cheese and truffle oil

• *Fish and Crustaceans* •

Seared Sea Scallops \$32

Served with braised bitter greens

Sole \$34

Pan seared filet of sole with white wine and butter
served with sautéed julienne vegetables

Black Pepper Crusted Tuna \$32

Served with tomato confit,
sautéed baby bok choy and carrot apple sauce

Pan Seared Salmon \$32

With mustard crème fraiche sauce
and served with sautéed spinach

Fish of the Day P/A

Selection according to market

• *Butchery* •

Chicken Balsamico \$27

Pan roasted organic chicken served with
garlic-mashed potatoes, pea shoots & red seedless grapes

Veal Milanese \$42.50

Pounded & breaded veal served on the bone with arugula,
red onions and tomatoes

Grilled New York Strip Steak \$38

Served with mashed potatoes and spinach in a red wine sauce

Veal Rollatini \$36

Stuffed with prosciutto, ricotta and mozzarella cheese served
over sautéed broccoli rabe

Chicken alla Parmigiana \$25

Prepared traditionally
with the chef's selection of vegetables

Chicken Francese \$25

With lemon and butter served with sautéed string beans

Grilled Veal Chop \$46

Served with sautéed spinach, fingerling potatoes
and black peppercorn sauce

• *Side Dishes* •

\$10

Yukon Gold Mashers

Belgian Pomme Frites

Sautéed Broccoli Rabe

Sautéed Broccoli

Francoise's Stewed Green Beans

Room Service WE DELIVER! CALL 212-833-2220

Any additional items will be priced accordingly