

Fulton•Five

ANTIPASTA

Zuppa Del Giorno

Chef's Daily Choice of Seasonal Soup.....\$7

Insalata Romaine

Grilled Croutons, Pancetta, Prosecco Pickles, Sweet Peppers, Parmesan, Roasted Garlic Gorgonzola Dressing.....\$9

Insalata di Funghi

Grilled Seasonal Mushrooms over Baby Spinach, tossed with a Truffle Parmesan Vinaigrette and Asiago Cheese.....\$10

Insalata d'Arugula

Fresh Berries, Goat Cheese, Almonds, Candied Citrus, Grape Tomatoes, Port Reduction, Vidalia Vinaigrette.....\$10

Antipasto Spoleto

Mozzarella and Tomato Wrapped in Romaine and Grilled Prosciutto, Cauliflower Purée, Basil, Balsamic Dressing.....\$11

Bruschetta

Con Fit Tomatoes, Ligurian Olives, Arugula, Leeks, Aged Balsamic, Fontina, Crispy Speck.....\$11

Cozze

Sautéed Mussels with Pancetta, Garlic, Fresh Herbs, Fregola, Lemon in White Wine Broth.....\$13

Insalata di Mare

Lobster, Shrimp, and Lump Crab tossed with a Roasted Tomato and Lemon Mayonnaise garnished with Arugula, Capers, Tomato Glaze, and Balsamic.....\$13

PRIMI

Ragu alla Bolognese

Traditional Meat Sauce and Tagliatelle.....\$12.....\$21

Orchiette Aragosta

Lobster, Crab, Sweet Corn, Leeks, Roasted Tomatoes, Sweet Peppers in a Spicy Shellfish Cream.....\$14.....\$24

Gamberetti Tagliatelle

Sautéed Shrimp, Sundried Tomatoes, Spinach, and Lemon in a Basil Pesto Cream.....\$13.....\$22

Carbonara Ravioli

Egg, Black Pepper, Pancetta, Green Peas with a Spicy Tomato Veal Glace...\$13.....\$22

Risotto

Mushrooms, Pine Nuts, Grilled Asparagus, Sweet Peppers, Grape Tomato, Parmesan Crisp, Mushroom Marsala Jus.....\$16

SECONDI

Pesce del Giorno

Daily Fresh Fish Special.....\$Mkt

Filletto d'Espresso

Chocolate and Espresso Rubbed Filet with Whipped Potatoes, Grilled Asparagus, and Aged Balsamic Veal Glace.....\$36

Agnello

Grilled Lamb Chops, Parmesan Polenta, Caramelized Onion, Swiss Chard, Smoked Tomato Lamb Glace.....\$36

Pettine

Seared Sea Scallops, Saffron Lobster Risotto Cake, Wilted Spinach, Tomato Mushroom Glace, Pancetta Marmalada.....\$33

Vitello

Bone in Veal Chop with Mushroom, Green Peas, Cauliflower Puree, Gremolata, Veal Glace.....\$39

Anatra

Seared Duck Breast, Confit Duck, Farro, Sweet Corn, Roasted Tomato, Sweet Peppers, Chiles with Spicy Port Duck Jus.....\$28