

Buona Sera

DINNER MENU

APPETIZERS

Build Your Own Cold Seafood Tower*

*Shrimp \$8 each · Blue Point or Delaware Bay Oyster \$4 each ·
Kumamoto Oyster \$7 each · Clams on the half shell \$2 each · King
Crab Leg M/P · Lobster Meat M/P · Colossal Crab Meat \$26 ¼ lb*

Shrimp Cocktail* \$24
3 U-8 Gulf shrimp

Colossal Crab Meat* \$30

Tomato Mozzarella Tower with Prosciutto di
Parma* \$30

Add Burrata \$12

Bruschetta Pomodoro \$16

Broccoli Rabe Frittata \$30
Egg battered & lightly fried in a white wine lemon sauce

Broccoli Rabe* \$26

Add Sausage or Cherry Peppers \$10

24-Month Aged Prosciutto di Parma &
Parmigiano Reggiano* \$32

Grilled Vegetable Platter* \$25
*Asparagus, roasted red peppers, broccoli rabe, eggplant, portabella
mushrooms*

Eggplant Rollatini \$22

Smoked Maple Wood Bacon* \$30

Filet Mignon Braciole \$35
*Pounded filet with provolone & capicola, rolled & sautéed in a
sweet vermouth sauce with mushrooms & onions*

Fried Calamari half \$22 / full \$28

Clams Oreganato \$18

Clams Casino \$19

Octopus Arrabbiata* \$34
Sautéed tomatoes with pancetta, onions & cherry peppers

Prince Edward Island Mussels Marinara* \$17
Hot or sweet

Mozzarella in Carrozza \$20
*Lightly breaded Italian toast with mozzarella in an anchovy
white wine lemon reduction*

Bresaola \$35
With fresh burrata drizzled with pesto

Tagliere Misto di Formaggi e
Salumi* half \$30 / full \$50
*Chef's selection of speck, bresaola, mortadella & imported Italian
cheeses*

Stuffed Meatball \$32
Fresh Kobe beef seasoned & stuffed with fresh burrata

Chicken Meatballs \$24
Served with a vodka sauce, finished with fresh ricotta

Buona Sera Crostini \$25
*Italian bread toasted to perfection, finished with sautéed escarole
& beans*

SARDINIAN PIZZA

Made with cultured dough imported from Sardinia, 00 flour

Tomato, Fresh Mozzarella &
Basil half \$13 / full \$22

Roasted Tomatoes, Onion &
Fresh Mozzarella half \$14 / full \$24

Pesto & Burrata half \$16 / full \$28

"Artisan" Egg with Parmigiano
Reggiano half \$15 / full \$26

TRADITIONAL NEAPOLITAN PIZZA

Margherita \$22

Clam \$28

Caponata \$28
Eggplant, olives, goat cheese, mozzarella & roasted tomatoes

Broccoli Rabe, Sausage & Fresh Mozzarella \$30

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SOUPS & SALADS

Pasta Fagioli	half \$10 / full \$15	Iceberg Salad*	\$16
Escarole & Bean*	half \$10 / full \$15	With poached pears, gorgonzola & a red wine vinaigrette	
Lobster Bisque	half \$15 / full \$22	Wedge Salad*	\$18
Boston Bibb*	\$16	With bacon & blue cheese dressing	
Finished with a walnut vinaigrette & gorgonzola		Arugula Salad*	\$16
Spinelli Salad	\$16	With fresh mozzarella, roasted peppers & sun-dried tomatoes	
Baby arugula, Reggiano & olive oil over eggplant Milanese		Caesar Salad	\$17
		Mesclun*	\$12

PASTA & SEAFOOD

Whole wheat & gluten-free penne available, \$4 extra

	FULL	HALF		FULL	HALF
Buona Sera Famous Capellini	\$22		Fresh Clam Sauce — White or Red	\$26	\$20
Aglione e Olio			Fresh shucked clams sautéed with garlic & oil in our own special sauce over linguine		
Capellini, garlic & oil · add Shrimp \$12 / Calamari \$14 / Lobster \$25 / Octopus \$20			Calamari Marinara	\$32	\$24
Perciatelli Pasta	\$28		Calamari sautéed in our marinara, hot or sweet, over linguine		
With crispy pancetta, escarole & beans			Shrimp & Scallops	\$45	\$32
Fettuccine Pesto Pomodoro	\$32		In a tomato basil cream sauce over linguine		
Fresh pesto & filetto di pomodoro over fettuccine, finished with fresh burrata			Zuppa di Pesce	\$58	
Vodka Penne	\$28	\$21	Shrimp, scallops, lobster tail, mussels, clams & calamari in marinara over linguine		
A light pancetta cream sauce			Salmon DeCarlo*	\$45	
Stuffed Rigatoni	\$28	\$21	Baked Bronzino*	\$47	
Tortellini	\$28	\$21	Simply baked with olive oil & seasonings, served with asparagus & roasted potatoes		
Homemade tortellini in a pancetta cream sauce			12 oz Brazilian Lobster Tail*	\$72	
Pasta Bolognese	\$28	\$21	Served with mashed potatoes & vegetables		
Fresh pork & beef sautéed with onions, mushrooms, garlic & marinara · choice of penne or gnocchi			Swordfish Puttanesca	\$50	
Jumbo Rigatoni Creamy Bolognese	\$32	\$24	Capers, olives & pomodoro sauce over linguine		
Broccoli Rabe with Penne	\$28	\$21			
Fresh broccoli rabe sautéed in garlic & oil · add \$5 for sausage or peppers					
Mussels Marinara	\$26	\$20			
Prince Edward Island mussels in marinara, hot or sweet, over linguine					

All (*) items are gluten free

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RAVIOLI & TRADITIONAL FAVORITES

Cheese Ravioli	\$25	Veal Chop Parmigiana	\$85
Lobster Ravioli	\$42	Eggplant Parmigiana	\$32
<i>With shrimp & scallop in a tomato blush sauce</i>		Side of Meatballs	\$10 each
Chicken Parmigiana	\$35	Side of Sausage	\$10 each
Veal Parmigiana	\$45		

PORK SPECIALTIES

Pork Giambotta*	half \$30 / full \$50
<i>Two bone-in 10 oz French-cut chops grilled with mushrooms, onions, peppers & roasted potato, hot or sweet</i>	
Pork Paillard*	\$35
<i>Thinly pounded, grilled or breaded, with pancetta & onions over gnocchi in a sweet vermouth sauce</i>	
French Cut Pork Chops*	half \$30 / full \$50
<i>Two bone-in 10 oz chops grilled with long hot peppers & roasted potato</i>	
Pork Osso Buco	\$38
<i>Braised pork with celery, carrots & a light tomato sauce, over risotto</i>	

CHICKEN SPECIALTIES

Chicken Paillard*	\$35
<i>Grilled marinated breast topped with mixed greens, tomatoes, cucumbers & red onion in balsamic vinaigrette, or a grilled vegetable platter</i>	
Chicken Savoy ~ Boneless	\$35
<i>Slow-roasted breast with roasted peppers, garlic, onions, oregano, balsamic vinegar & roasted potatoes</i>	
Chicken Scarpariello ~ Boneless	\$35
<i>Chicken & sweet Italian sausage sautéed in a brandy demi-glace over roasted potatoes</i>	
Chicken Rossini	\$35
<i>Lightly egg-battered boneless breast with melted mozzarella & fresh tomatoes over linguine</i>	
Chicken Milanese	\$35
<i>Thinly pounded, lightly breaded & fried, topped with arugula, tomatoes, balsamic & oil, garnished with parmesan</i>	
Famous Oven Roasted Chicken Cacciatore*	\$37
<i>Deboned half chicken with a plum tomato, pepper & onion sauce</i>	

Weddings, Parties, Corporate Events & More

If you're looking for an authentic Italian experience for your next meeting or special occasion, let us host in one of our fabulous venues.

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FAMOUS BUONA SERA VEAL & LAMB CHOPS

16 oz Veal Chop Milanese	\$85
<i>Lightly breaded & fried, with fresh green salad</i>	
16 oz Veal Chop Paillard*	\$85
<i>Pounded & grilled or breaded, with long hot peppers & potatoes "Puglisi style"</i>	
16 oz Veal Chop Brennan*	\$85
<i>Sautéed in a sweet vermouth sauce with wild mushrooms, onions & spinach</i>	
Veal Chop Grilled	\$85
French Cut Veal Parmigiana	\$85
Australian Free Range Lamb Chops	\$70
<i>Three double-cut lamb chops grilled & finished with a port wine demi</i>	

STEAK SPECIALTIES

All steaks are sliced & seasoned

20 oz Prime Ribeye Steak*	\$85
20 oz Prime New York Strip Steak*	\$80
12 oz Prime Filet Mignon*	\$85
32 oz In-House Dry Aged Prime Kansas City NY Strip*	\$100
24 oz In-House Dry Aged Prime Porterhouse*	\$100
44 oz In-House Dry Aged Prime Porterhouse for Two*	\$150
40 oz In-House Dry Aged Prime Tomahawk Steak for Two*	\$150
20 oz Snake River Farms Wagyu NY Strip	\$140

SIDES

Steak Fries*	\$10	Cacio e Pepe Roasted Potatoes	\$20
Beer Battered Onion Rings	\$10	Asparagus Oreganata	\$20
Baked Potato*	\$10	Roasted Brussels Sprouts with Pancetta*	\$18
Loaded Potato*	\$15	Sautéed Mushrooms & Onions*	\$10
Mashed Potatoes*	\$10	Sautéed Roasted Peppers with Garlic & Oil*	\$14
Spinach*	\$12	Crab Mac & Cheese	\$30
Creamed Corn with Bacon	\$16	Lobster Mac & Cheese	\$32

GOURMET SAUCES

2.5 oz servings — \$7 each

Au Poivre · Chimichurri · Port Wine Demi

STEAK COOKING

Select the doneness of your steak

Rare cool red center · **Medium Rare** warm red center · **Medium** warm pink center, touch of red
Medium Well warm brown, pink center · **Well Done** hot brown center, no pink

All (*) items are gluten free · We do not charge a credit card fee · We can only split checks between two credit cards