

Benvenuti a Ferraro!

Since 1985, we at Ferraro's Restaurant & Wine Bar have dedicated ourselves to serving only the freshest, highest- quality ingredients to achieve superior flavor without the excessive use of garlic, oregano, or other spices. We are an authentic Italian Restaurant.

Our family remains proud of our achievements over the years, and we invite you to enjoy our fine cuisine complemented by a selection from our award- winning wine collection- I'm proud to say we offer one of the top Italian wine programs in the world, recognized and awarded by Gambero Rosso!

Buon Appetito-

The Ferraro Family

ANTIPASTI

Gamberoni Genovese 44

Australian Head-on Tiger prawns, citrus sauce, herb oil, toasted parmigiana bread crumbs

***Vitello Tonnato 36**

Thinly sliced roasted veal, tuna sauce, caper berries, capers, lemon- **A MUST!**

Prosciutto Crudo, Parmigiano, e Fichi 38

Del Re Prosciutto di Parma, fried Parmigiano Dumpling, stracciatella, figs, hazelnuts, Saba

Bufala alla Siciliana 34

Blistered cherry tomatoes, crispy capers, Mediterranean olives, pine nuts, basil oil micro basil

Polipo 38

Marinated Mediterranean Octopus, potato, black olive, fried capers

CRUDO

***Carpaccio di Manzo 36**

Thinly sliced raw prime sirloin, arugula Parmigiano Reggiano, lemon oil, mustard sauce

***Carne Battuta 44**

Prime beef tartare, truffle Reggiano reduction, black truffle, Crostini

***Crudo di Coda Ricciola 44**

Yellowtail, shaved fennel, white balsamic citrus honey dressing, hazelnuts, capers, smoked sea salt, citrus zest, Calabrese chili oil

***Crudo di Salmone 36**

Premium Scottish Salmon, Olive Tapenade, pistachio, lemon oil

INSALATE

Insalata Mimmo 18

Valdiva tomatoes, avocado, red onion, fresh Bufala mozzarella, EVOO, 4 Foglie balsamic dressing

***Cesare 16**

Classic Caesar salad, Cetara anchovy dressing

ZUPPE

Pasta e Fagioli 18

Pasta and bean soup

Tortellini di Ricotta in Brodo 22

Cheese Tortellini in Capon broth

RISOTTI

Aragosta e Tartufo Nero 82

Acquerello risotto, lobster, seasonal fresh black truffle, Mascarpone cheese

18% Service charge on Parties of 6 or more.

20% Service charge on Parties of 12 or more. Split Dish Charge \$15.00.

NO ITEMIZED SPLIT CHECKS PLEASE! MAXIMUM OF (4) CREDIT CARDS PER TABLE

*Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs May increase your risk of food- borne illness

PASTA

Served Al Dente-
All our pasta is made on premise daily!

Spaghetti Scoglio 78

Spaghetti, clams, shrimp, scallops, lobster, mussels, squid, Campari tomatoes

Pappardelle Mimmo 78

Long wide pasta with scallops, Lobster asparagus, butter, sage, fresh black truffle

Rigatoni Spilinga 48

Rigatoni pasta, house made spicy sausage Nduja, Caciocavallo cheese, toasted breadcrumbs **"BEST PASTA"**

Tagliatelle Cacio, Pepe, e Granchio 58

Pecorino, lump crab, zucchini flowers black pepper, lemon zest, breadcrumbs

Tagliatelle Funghi e Tartufo Nero 58

Mixed Mushrooms, porcini, thyme, Parmigiana, fresh black truffles

Paleo Bread and Pasta Available - additional \$7

House made pasta, made from almond flour, arrowroot, tapioca, and eggs

Gluten-free - additional \$3

PESCE

Branzino 68

Mediterranean Seabass, Hazelnut crust, guanciale, figs, tarragon, white wine spinach

Sogliola ai Capperi 98

Oven roasted Holland Dover Sole, lemon, butter, white wine, capers, deboned table side with roasted potato, grilled asparagus

SECONDI

We are proud to serve our guests Grass fed, free range/ pasture raised,
No hormones and No antibiotics EVER!

Osso Buco 88

Veal shank braised in red wine reduction served with saffron risotto

"Our House Specialty"

Vitello Piccata 48

Veal scaloppini, **lemon**, butter, white wine, capers, served with grilled asparagus, roasted potatoes

Pollo Limone 48

10 oz Airline chicken breast, lemon, white wine, garlic, rosemary, spinach potato puree

Trippa Satriano 42

Slow Braised Honeycomb beef stomach lining, spicy tomato sauce **"AWESOME!"**

Lombata alla Valdostana 78

Pounded, breaded Butcher's Block Bone-in veal chop, Prosciutto cotto, Mozzarella, white wine demi, gorgonzola reduction

Coniglio Brasato 48

Hermi Farms Braised rabbit, soft polenta, roasted mushrooms **"MAYBE OUR BEST DISH!"**

***Filetto di Manzo 72**

8oz Butcher's Block Prime Filet Mignon, Balsamic demi reduction, topped with crispy shallots, spinach, potato purée

***Controfiletto Tagliata 72**

14oz Prime NY Strip, arugula, Parmigiano, EVOO, Saba

***Costolette d'Agnello 110**

Colorado Superior Lamb chops, potato purée, Tinker bell peppers, asparagus, lamb mint demi

***Wagyu e Capesante 98**

4oz Royal American Wagyu Rib cap, seared Scallops, black Truffle sauce, grilled asparagus, potato purée

SHARE YOUR REVIEWS WITH US!



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