

**ASK YOUR SERVER ABOUT FERRARO'S FAVORITES THAT ARE STILL AVAILABLE UPON REQUEST
CONSUMING RAW OR UNDER COOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.**

ARANCINI

3 Mini Crispy Fried Rice Balls Served with a San Marzano Tomato Sauce

\$11.95

TOMATO BRUSCHETTA

Tuscan Toast Points, Vine Ripe Tomatoes, Fresh Mozzarella and Balsamic Reduction

\$9.95

P.E.I. MUSSELS

Poaches in a White Wine Tomato Garlic Broth Served Hot or Sweet

\$15.95

CAJUN CALAMARI

Tender Fried Calamari Tossed with Cajun Spices, Balsamic Glaze, Diced Tomatoes and Chives

\$17.95

CHICKEN ORZO

ROASTED BEET

Organic baby Arugula, Walnuts, Sliced Pears Crumbled Goat Cheese in a Honey Lemon Vinaigrette

\$14.95

FAMOUS HOUSE

Mixed Greens, Cucumbers, Tomatoes, Olives in Our Famous House Dressing

\$10.95

Add Grilled or Cajun Jumbo White Shrimp \$3.00 each, Grilled or Cajun Chicken, add \$5.00

*** BROOKLYN SQUARE**

Square Thin Crust Sicilian Made in the Old Fashioned Style, Mozzarella Cheese, Vine Sweetened Tomato Sauce, Fresh Basil

\$13.95

ANNAS SAUSAGE LASAGNA

Homemade Pasta Layered with Mild Sausage, Ricotta & Topped with Mozzarella in a Fresh Pork Ragu

\$19.95

SHORT RIB PAPPARDELLE

Wide Ribbon Pasta Tossed with Pulled Slow Braised Short Ribs, Sliced Exotic Mushrooms and Peas in a light Vodka Sauce

\$27.95

*** PENNE VODKA**

Sweet Baby Peas & Prosciutto Served in a Pink Vodka Sauce

\$19.95

HOMEMADE FETTUCCINE BOLOGNESE

Tossed in our Famous Hearty Meat Sauce with a touch of Cream

\$20.95

GRILLED SALMON

Seared Broccoli Rabe & Sun Dried Tomatoes, Aged Balsamic Reduction

\$29.95

CHICKEN GIAMBOTTA or MURPHY

Served Hot or Sweet Pan Seared chicken Medallions Sauteed with Onions Mushrooms, Peppers and Sliced Potatoes in a White Wine Demiglace

\$24.95

*** CHICKEN GIUSEPPE**

Lightly Panko Crusted Breast, Baby Arugula, Tomatoes & Mozzarella in a Light Balsamic Vinaigrette

\$22.95

***CHICKEN PARMIGIANA**

Lightly Breaded Topped with Mozzarella & Sauce

\$22.95

8oz FILET MIGNON

Certified Angus 100% Natural Grass Fed Finished With a Barolo Wine Reduction And Roasted Garlic Herb Mashed Potatoes

\$MKP

VEAL PARMIGIANA

Tender Veal Scalopini Lightly Breaded Topped with Mozzarella and Sauce Served with Homemade Fettuccine

\$32.95

-ANTIPASTI-

TUNA CRISP

Ahi Tuna Tartar served with an Avocado Salsa Served on a Sesame Cracker Drizzled with a Thai Wasabi Aioli

\$15.95

*** ZUCCHINI FRITTI**

Crispy Fried Zucchini Tomato Marinara Sauce

\$9.95

*** FRIED CALAMARI**

Tomato Marinara Sauce

\$15.95

SHRIMP & AVOCADO

Sauteed Shrimp, Cannellini Beans, Cherry Peppers, Fresh Herbs, Roasted Plum Tomato Sauce

\$16.95

FRESH BURATTA

Heirloom Tomatoes, Organic Baby Arugula, Fig Jam, Aged Balsamic Reduction

\$16.95

COLD ANTIPASTO FOR TWO

Assorted Imported Italian Meats, Cheeses, Olives, and Marinated Vegetables

\$24.95

MOZZARELLA EN CARROZZA

Lightly Battered Fresh Mozzarella with Marinara Sauce

\$11.95

NONNA'S FAMOUS MEATBALLS

100% All Beef Certified Served in Nonna's Sauce

\$10.95

-ZUPPE DI CASA-

Bowl \$7.95

PASTA FAGIOLI

-INSALATE-

CHOPPED MURRAY

Iceberg, Romaine, Grape Tomatoes, Avocado, Red Onions, Corn, BlackBeans, Cucumbers, Aged Red Wine Vinaigrette & Parmigiano Reggiano

\$13.95

PORT POACHED PEARS

Organic Baby Arugula, Shaved Fennel, Applewood Smoked Bacon, Sundried Cranberries, Goat Cheese, Roasted Fig

Vinaigrette

\$14.95

DAILY SPECIAL

FERRARO'S

Organic Baby Greens, Fresh Strawberries, Sugar Coated Walnuts & Goat Cheese in a Raspberry Vinaigrette

\$12.95

CLASSIC CAESAR

Crisp Romaine, Homemade Croutons, & Parmigiano Reggiano

\$11.95

-PIZZA SPECIALTIES 12 INCH PERSONAL-

*** MARGHERITTA**

Sliced Seasoned Roma Tomatoes, Fresh Mozzarella, Basil & Olive Oil

\$12.95

DELLA NONNA

Traditional Margheritta, with Fresh Mozzarella, Plum Tomato Sauce, Basil and Extra Virgin Olive Oil

\$13.95

GIUSEPPE PIZZA

Diced Panko Crusted Chicken Cutlet, Fresh Mozzarella, Tomatoes, Baby Arugula and Aged Balsamic Reduction

\$16.95

***OUR FAMOUS TRADITIONAL CHEESE PIZZA**

\$10.95

-TRADIZIONALE-

***EGGPLANT PARMIGIANA**

Topped with Mozzarella & Marinara Sauce

\$17.95

BAKED LASAGNA

Homemade Pasta layered with Seasoned Beef, Ricotta, Mozzarella & Meat Sauce

\$19.95

*** RAVIOLI**

Ricotta Cheese Filled served with Marinara or Meat Sauce

\$16.95

-FARINACEI-

LOBSTER RAVIOLI

Tossed With Shrimp, Heirloom Tomatoes, Shaved Asparagus in a Pink Vodka Cream Reduction

\$33.95

STUFFED GNOCCHI

With a Truffel Mushroom Duxelle Served with Filet Mignon Tips, Asparagus, Cherry Tomatoes, Madeira with a Touch of Mascarpone

\$24.95

PAPPARDELLE ALA FERRARO

House Made Fresh Egg Pappadella Served in a Fresh Cherry Tomato Pomodoro Tomato Sauce Topped with Stacciatella Cheese and Basil

\$22.95

GNOCCHI NAPOLITANO

Potato Dumplings, Fresh Mozzarella, Plum Tomato Sauce or Pesto Sauce

\$19.95

*** LINGUINI ALLA VONGOLE**

Whole Fresh & Chopped Manilla Clams Sauteed over a Bed of Linguini

\$23.95

-PESCE-

SWORDFISH

Fresh Herb and Lemon Zest Crusted Center Cut Swordfish Served over Roasted Orzo Diced Shrimp and Shaved Asparagus Drizzled with a Watercress Pesto

\$32.95

*** FIVE JUMBO WILD CAUGHT SHRIMP**

PREPARED AS YOU WISH

Marinara, Fra'Diavolo, Scampi, Served Over a Bed of Linguini

\$29.95

SALMON NAPOLITANO

Baked North Atlantic Salmon Topped with Diced Roma Plum Tomatoes, Basil served with Roasted Garlic Chardonnay Balsamic Glaze over Saffron Risotto

\$28.95

-CARNE-

BRAISED SHORT RIB

Certified Angus Beef Short Ribs served over a Roasted Butternut Squash Risotto

\$33.95

CHICKEN MARSALA

Sauteed with Exotic Mushrooms in a Marsala Wine Demi Glaze

\$22.95

CHICKEN FRANCOISE

Lightly Battered, sauteed in White Wine & Lemon Butter Sauce

\$22.95

***AVAILABLE IN GLUTEN FREE FOR AN ADDITIONAL CHARGE**

Ferraro's
 **WINES BY THE GLASS** 

SPARKLING

Prosecco, Chloe, California	\$10
Brut n/v, Mumm, Napa	\$14
Brut Rose n/v, Faire La Fete, France	\$18

WHITES

Pinot Grigio, Barone Fini DOC, Italy	\$11
Moscato, Villa Pozzi, Italy	\$10
Riesling, Shades of Blue, Mosel, Germany	\$10
Sauvignon Blanc, 13 Celsius, Marlborough, NZ	\$12
Sauvignon Blanc, Emmolo by Caymus, Napa	\$14
Chardonnay, Chloe, California	\$12
Chardonnay, Hess "Shirttail", Monterey	\$14

ROSE

Fleur de Prairie, Provence, France	\$13
Miraval, Cotes de Provence, France	\$17

REDS

Sangiovese, San Polo "Rubio", Tuscany, Italy	\$12
Chianti Classico Riserva Nozzole, Tuscany, Italy	\$18
Merlot, Napa Cellars, California	\$12
Malbec, Alta Vista Estate, Mendoza-Argentina	\$14
Pinot Noir, Acrobat, Oregon	\$13
Pinot Noir, Meiomi, Sonoma, California	\$15
Red Blend, Decoy by Duckhorn, Sonoma	\$15
Cabernet Sauvignon, Josh Cellars, North Coast	\$14
Cabernet Sauvignon, Bonanza by Caymus, Napa	\$17

* House Wines Also Available \$10

WINES BY THE BOTTLE

CHAMPAGNE & SPARKLING

120 Rose n/v, Mumm, Napa, California	\$55
127 Imperial Brut n/v, M&C, Reims, France	\$150

WHITE WINE

130 Pinot Grigio, Bollini, Friuli, Italy	\$30
131 Pinot Grigio, Santa Margherita, Italy	\$52
135 Sauvignon Blanc, Kim Crawford, Marlborough	\$38
136 Sauvignon Blanc, J. Dumont, France	\$42
138 Chardonnay, Simi, Sonoma	\$45
146 Chardonnay, Cakebread, Napa	\$95

HALF BOTTLES

101 Sauvignon Blanc, Kim Crawford, Marlborough	\$20
110 Cabernet Sauvignon, Bonanza by Caymus, Napa	\$25

RED WINES

201 Pinot Noir, Jadot, Burgundy, France	\$48
204 Pinot Noir, Resonance, Willamette, Oregon	\$62
206 Merlot, Decoy by Duckhorn, Sonoma, California	\$42
210 Tempranillo, Campo Viejo, Rioja, Spain	\$42
212 Zinfandel, St. Francis, Sonoma, California	\$50
218 Nobile D'Montalcino, Tor Calvano, Montepulciano, Italy	\$50
219 Ruffino, Modus "Super Tuscan", Italy	\$65
222 Chianti Classico, Oro, Ruffino, Tuscany, Italy	\$85
224 Barolo, Franco Amaroso, Piedmont, Italy	\$75
225 Brunello of Montalcino, San Polo, Tuscany, Italy	\$105

CABERNET SAUVIGNON

230 Joel Gott "815", Sonoma	\$45
231 Austin by Austin Hope, Paso Robles	\$53
232 Hess "Allomi Vineyard", Napa	\$65
234 Stags Leap Winery, Napa	\$98
238 Silverado Vineyards, Napa	\$115
240 Cakebread, Napa	\$165
242 The Prisoner, Napa	\$105
244 Faust, Napa	\$110

Ask your server for our hand picked "Reserve Wine List"

FERRARO'S COCKTAILS "Of The Season"

\$16.00

Spicy Margarita

Tanteo, Jalapeno Tequila, Prickly Pear, Honey Syrup & Lime Juice

Pomegranite Margarita

Gran Coramino Reposado Cristolino, Pama Liqueur & Margarita Mix

Passion Fruit Cosmo

ALB NY Vodka, Chinola Passion Fruit Liqueur
Cranberry Juice & Fresh Lime

Bourbon Smash

Rabbit Hill Boxer Rye, Apricot Liqueur, Raspberry
Honey Syrup & Fresh Lemon Juice

Southside

Japanese Yuzi Liqueur, Hendricks Neptunia, Lime Juice &
Simple Syrup With Fresh Mint Leaves

Paloma-ish

Deep Eddy Ruby Red, Dry Curacao & Grapefruit Soda

Blood Orange Martini

Ketel One Vodka, Cointreau, Orange Juice & Antoinette's Sangria

Guava Passion Spiked Punch

Bacardi Mango Chile Rum, Guava Syrup, Tazo Hibiscus Tea
Splash Of Honey & Lime Juice

Ferraro's Espresso Martini

Cantera Negra Tequila Café, ALB NY Vodka, Vanilla Syrup &
Fresh Espresso

Penicillin

Patron Silver, Tamarello, Ginger Syrup & Fresh Lemon Juice

Old Fashioned Your Way

Muddled Marashino Cherries, Orange & Touch Of Bitters
Great Jones Manhattan Bourbon, Redemption Rye
Patron Reposado Tequila

Antoinette's Home Made Sangrias Available In Red Or White

MOCKTAILS

Virgin Cosmopolitan

Cranberry and Lime Juice, Agave Syrup, Shaken & Served Up

Pineapple Ginger Beer

Fresh Squeezed Lime Juice, Pineapple Juice & Ginger Beer

NoPaloma

Grapefruit Soda, Fresh Squeezed Lime Juice, Club Soda, Agave Nectar

IN GOOD SPIRITS

Whiskey

Bourbon

Elijah Craig
Basil Hayden
Woodford

Rye

Redemption
Knob Creek
Whistle Pig
Widow Jane Applewood

Tequila

Patron Reposado
Patron Extra Anejo
Don Julio Blanco
Don Julio 1942
Clase Azul Plata
Clase Azul Reposado
Vago Mezcal
Casamigos Reposado

Vodka

Ketel One
Chopin
Belvedere
Grey Goose
ALB NY Vodka

Scotch Single Malt

Glenfiddich 15yr
Macallan 12yr
Macallan 18yr
Balvenie 12yr
Johnnie Walker Blue