

APPETIZERS

Formaggi e Pere Selected cheeses and fresh pears.	\$24	Speck e Mellone Dry-cured, and lightly smoked Italian ham with melon.	\$22
Carpaccio Thin slices of raw beef tenderloin with Romano cheese & arugula.	\$22	Minestrone Vegetable soup.	\$16
Bruschetta all'Aglio Toasted garlic bread.	\$10	Bruschetta al Pomodoro Toasted bread topped with fresh tomato, garlic & basil.	\$15
Burrata Creamy Burrata cheese served with fresh marinated tomatoes.	\$22	Caprese 'Mozzarella di bufala' with fresh tomato & basil.	\$22
		Braised Artichoke with Garlic Oven braised artichoke with garlic with side of butter.	\$22

SALADS

Carpaccio di Barbabietola Red beet slices with arugula, Parmesan cheese, truffle oil.	\$18	Carciofi la Bebel's Raw artichoke salad with anchovies & capers.	\$14
Indivia al Gorgonzola Endive with Gorgonzola & walnuts.	\$16	Insalata Quinoa Quinoa salad with celery & tomato.	\$14
Insalata Finocchio Fennel and pear salad w/ arugula, Parmesan, pine nuts & horseradish.	\$16	Insalata Rucola Arugula Salad, Parmesan cheese.	\$14
		Insalata Mista Mixed green salad.	\$14

PASTA

Spaghetti al Pomodoro Spaghetti with tomato sauce.	\$23	Penne Checca Penne with fresh tomato, garlic & basil.	\$23
Penne alla Puttanesca Penne with fresh tomato, olives, anchovies & capers.	\$24	Ziti alla Norma Ziti with eggplant, tomato, garlic & ricotta salata cheese.	\$24
Fettuccine al Pesto Fettucini with basil pesto and potatoes.	\$24	Fettuccine Primavera Fettucini with roasted zucchini & radicchio in a tomato/ bechamel sauce.	\$24
Fettuccine Mare e Terra Fettucini with shrimp & asparagus in a tomato/cream sauce.	\$25	Linguine con Nero di Seppia Linguini with baby squid in a squid ink sauce.	\$25
Linguine alle Vongole Linguini with fresh clams & garlic.	\$25	Linguine alle Bottarga Linguini with cured mullet roe, anchovies, parsley & olive oil.	\$25
Bucatini all'Amatriciana Bucatini with a tomato, bacon & chili sauce.	\$25	Rigatoni alla Bolognese Home made Rigatoni with meat sauce.	\$25
Lasagne Lasagna with fresh pasta, meat sauce and bechamel (Allow 30 mins.).	\$25		

RISOTTO

Risotto ai Porcini Risotto with porcini mushrooms.	\$38	Risotto all'Aragosta Lobster risotto.	\$42
Risotto ai Nero di Seppia Black squid ink risotto with fresh clams.	\$38		

MEATS

Agnello Scottadito Grilled lamb chops.	\$38	Tagliata di Manzo Sliced beef tenderloin on arugula.	\$42
Cotoletta alla Milanese Breaded pork cutlet with fresh tomatoes & basil.	\$38	Ossobuco e Risotto Braised beef shank on a saffron risotto (Allow 30 mins.).	\$42

SEAFOOD

Carpaccio de Pesce di Spada Thinly sliced raw marinated swordfish on a bed of arugula.	\$18	Rucola con Calamaretti Fried baby squid on arugula salad.	\$18
Torta di Granchio con Finocchio Home made crab cake with fennel salad.	\$24	Scampi alla Griglia Whole grilled sweet shrimp.	\$32
Cappesante Wild-caught seared sea scallops on a bed of arugula.	\$36	Pesce di Spada ai Ferri Grilled Swordfish on a bed of arugula.	\$34
Tonno ai Ferri Seared Ahi-tuna on a bed of arugula.	\$34	Branzino al Sale Whole Sea Bass baked in a salt crust, served deboned (Allow 30 mins.).	\$42

SIDES

Piselli Green peas.	\$8	Spinaci Steamed spinach.	\$8
Asparagi Steamed green asparagus.	\$8	Patate Pan fried potato with garlic and parsley.	\$10
Extra Bread & Tapenade An additional order of bread with olive and tomato tapenades.	\$6		

DESSERTS

Tiramisu Espresso dipped cookies layered with mascarpone-cream and cocoa.	\$16	Chocolat Mousse Dark chocolate mousse.	\$16
		Berries & Cream Cookies with vanilla whipped cream and blueberries.	\$16