
FERRARO

ANTIPASTO (STARTERS)

\$9. - ARANCINI SICILIANI

breaded saffron risotto stuffed with
fiordilatte over tomatoe sauce

\$11. - INSALATA CESARE

romaine, pecorino, croutons is in-house dressing
\$12.- ADD CHICKEN//\$4.-each shrimp

\$15. - POLPETTE DI MANZO (3)

homemade beef meatballs, in napoli
sauce

\$28 - ANTIPASTO ITALIANO

assorted meats & cheeses, sicilian olives, honey
pistachio, focaccia bread

\$13. - FOCACCIA

in house made focaccia bread with garlic
rosemary grana-padana
\$4.- ADD TOMATOES FOR BRUSCHETTA

\$15. - FIOREDILATTE TOMATO SALAD

fresh mozzarella, vine ripe tomatoes with
arugula, balsamic pesto vinaigrette

\$18. - CALAMARI FRITTI & ZUCCHINI

fried calamari and zucchini

\$12- MISTA SALAD

romaine, arugula, tomatoes, red onions, olives in a
sun-dried tomato dressing, topped with shaved
parmigiano

PRIMI: PASTA FRESCA DI CASA (HOMEMADE SIGNATURE FRESH PASTA)

ADD \$8 FOR GLUTEN FREE: CHOICES OF GLUTEN FREE PASTA ARE: FETTUCINI, SPAGHETTI

\$21. - SPAGHETTI BOLOGNESE

spaghetti in a beef ragu sauce

\$28.- SPAGHETTI A LA GIGI

spaghetti in a prosciutto mushrooms cream
tomato sauce

\$28. - RAVIOLI FORMAGGIO

ravioli stuffed with ricotta, spinach, in creamy
arugula sauce

\$26. - RIGATONI CARBONARA

rigatoni, pancetta, egg, pecorino, black pepper

\$41. - FETTUCCINE MARE

fettuccine with prawns, scallop's, w/w, fresh
tomato sauce

\$24. - FETTUCINE ALFREDO

fettuccine in a parmigiano cream sauce

\$26. - PACCHERI FUNGHI

paccheri, truffle, brandy, mushrooms, cream,
demi-glacé sauce

\$28. - RAVIOLI MANZO

ravioli stuffed with beef in a rose sauce

\$29. - LASAGNA EMILIANA

bechamel sauce, braised beef ragu, parmigiano
mozzarella, basil sauce

\$28.- RISOTTO

risotto: with truffle cream w/w sauce mushrooms

FERRARO

TERRA E MARE

\$31. - POLLO BOLOGNESE

breaded chicken breast, prosciutto, fiordilatte, cream sauce

PARMIGIANA: *tomato sauce, mozzarella*

\$41. - ANATRA

lac brome duck breast in a fig marsala demi-glace sauce (veggie or pasta)

\$32. - SALMONE

salmon garlic, capers, olives, w/w, cherry tom, (veggies or pasta)

M.P. - TOMAHAWK (45oz AAA)

black angus, rosemary, garlic, butter potato & veggies

M.P. - FIORENTINA (34 oz) AAA

porter house in a rosemary, garlic butter

\$48. - BISTECCA DI MANZO

12 oz AAA ribeye in a mushroom Dijon brandy cream sauce (veggies or pasta)

\$48. - AGNELLO SCOTTADITO

grilled lamb chops in a Dijon rosemary, balsamic sauce (veggies or pasta)

FERRARO

STONE BAKED PIZZA (IN-HOUSE MADE DOUGH 12")

\$21. – MARGHERITA

fiordilatte, basil, san marzano tomato sauce

\$21. – NEW JERSEY

san marzano tomato sauce, pecorino cheese, mozzarella

\$23. – PEPPERONI

san marzano tomato sauce, pepperoni, mozzarella

\$25. – NORCIA

san marzano tomato sauce, pepperoni, italian sausage, mozzarella

\$25. – MONTREALER (a.k.a. all dressed)

san marzano tomato sauce, pepperoni, mushrooms, peppers, mozzarella

\$26. – PARMA

san marzano tomato sauce, prosciutto, arugula, fiordilatte, truffle oil

\$26. – CAPRICCIOSA

san marzano tomato sauce, prosciutto cotto, olives, mushrooms, artichokes, fiordilatte

\$27. – CARNIVORE (MEAT LOVER)

san marzano tomato sauce, pepperoni, prosciutto cotto, italian sausage

\$24. – ARRABIATA

san marzano tomato sauce, calabrese salami, onions, chili peppers, mozzarella

all add -on's & extra's to any dish

(\$5. – vegetables) (\$6. – sausage) (\$4. - sauce) (\$5. – chicken) (\$4.- each shrimp) (\$5. – each meatball)

FERRARO

BEVANDE E DOLCE

BEVERAGES

DOLCE (IN HOUSE MADE DESSERTS)

\$7. – italian sparkling water 750ml

\$3.5. – italian soft drinks (aranciata rosa
& limonata

\$3. – soft drinks (coke/diet, sprite, ice tea, ginger ale

\$4/6. – espresso (single/double)

\$6. – cappuccino

\$6.5. – latte

\$4. – macchiato

\$4.5. – americano

\$11. – sicilian cannoli

\$11.- tiramisu

\$11.- crème brulee

PLEASE ASK YOUR SERVER FOR OUR FEATURRED DESERT

GROUPS OF EIGHT (8) AND MORE ARE SUBJECT TO ONE (1) BILL AND 20% GRATUITY