

AntiPasto

Carciofi Fritti	for 2 \$15.00
Fresh fried artichokes	for 4 \$20.00
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Grilled Tenderloin Brochettes	\$12.50
Served with Bernaise Sauce	
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Smoked Irish Salmon	\$13.00
Served with chopped onion, hard-cooked egg, lemon, capers, whole-grain toast points	
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Calzone Romano	\$16.00
Turnover-style pastry filled with Italian meats and mozzarella cheese - Serves four	
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Homemade Toasted Ravioli	\$13.00
With our meat sauce - Serves four	
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Soup of the Day	\$6.50
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Jumbo Crab Cakes	\$13.00
With spicy mayonnaise	
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Shrimp Cocktail	\$12.00
Jumbo shrimp	
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Calamari Fritti	\$12.00
for two	
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Broiled Oysters Alla Gaetana	\$10.00
With Mrs. Kemoll's special topping	
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Steamed Mussels Alla Crema	\$11.00
Especially recommended	
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Steamed Clams Sicilian	\$10.00
Garlic, olive oil, parsley	
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Frutta Del Mare	\$13.00
Clams, squid, shrimp and mussels sautéed in olive oil, garlic, and parsley	
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Insalata

Kemoll's House **\$7.50**
Romaine, hard-cooked eggs, red onions,
roasted peppers, garbanzo beans,
freshly grated Asiago cheese

Baby Lettuces **\$7.50**
Red onion, bleu cheese, toasted walnuts,
balsamic vinaigrette

Grilled Portabella Mushroom **\$8.75**
Grilled asparagus, sweet-basil
vinaigrette, bleu cheese

Caesar Salad **\$7.50**

From the Broiler

Grilled Pork Rib Chops **\$27.00**
Two 8 ounce chops with choice of
lemon rosemary cream or Marsala
wine sauce

Grilled Fresh Catch Of The Day **\$34.00**
Lemon, Butter and capers; olive oil and
oregano; blackened; anchovy; or
pancetta relish

Rack of Lamb **\$37.00**
16 ounce New Zealand French cut,
mint demi-glaze

Mixed Grill **\$35.00**
Lamb chop, beef tenderloin, Volpi
sausage

Choice Strip Steak **\$35.00**
16 ounce

Choice Filet Mignon **\$35.00**
9 ounce, natural demi-glaze

Prime Ribeye **\$35.00**

16 ounce, wild mushroom sauce

Bisteca

Tenderloin Conti **\$36.00**

Prosciutto, slivered green olives in a dry vermouth cream sauce

Tournedos Au Poivre Vert **\$36.00**

Filet mignon prepared in a tart cream sauce with green peppercorns

Filet Douglas **\$50.00**

Medallions of beef tenderloin in cognac and cream sauce with lobster. A recipe created by a fourth generation member of our family

Tenderloin "Hunter Style" **\$36.00**

Roasted garlic and mushroom sauce

Gratuity added to separate checks

Pollo

Petto Di Pollo Conti **\$23.00**

Boneless breasts of chicken with prosciutto, silvered green olives in a dry vermouth sauce

Petto Di Pollo All'agro Dolce **\$23.00**

Boneless breasts of chicken in a sweet sour sauce with capers, toasted almonds and raisins

Petto Di Pollo Fedelinaro **\$23.00**

Boneless breasts of chicken topped with prosciutto, mozzarella cheese, sautéed in butter and wine

Petto Di Pollo Buon Gusto **\$23.00**

Boneless breast of chicken char-broiled topped with Kemoll's breadcrumbs, garlic cream sauce, and toasted pine nuts

Pesce

Fresh Trout **\$26.00**

Broiled with olive oil, oregano, red onion and lemon

Broiled Lobster Tails **Market Price**

Shrimp and Artichoke Moutarde **\$34.00**

Published in Bon Appétit magazine. Shrimp and sliced fresh artichokes sautéed in a tarragon mustard sauce

Scampi **\$34.00**

Dijon-pesto crumbs, fresh basil garlic butter

Pasta

Pan Seared Beef Tenderloin Tips **\$27.50**

Risotto

With merlot demi-glaze, served over pancetta wild mushroom risotto

Penne Molica **\$19.00**

Tossed with olive oil, fresh tomatoes, garlic, parsley and topped with feta cheese

Fettuccine Al Toscano **\$20.00**

Fettuccine with smoked salmon, capers, cream and Asiago cheese

Cannelloni Alla Toscana or Alla **\$22.00**

Crema

Homemade noodles stuffed with chicken, pork, and veal filling, choice of our meat sauce, Marinara sauce or Balsemela (cream) sauce topped with mozzarella cheese

Mannicotte Alla Toscana or Alla **\$22.00**

Crema

Homemade noodles stuffed with ricotta

cheese and parsley filling, choice of our meat sauce, Marinara sauce or Balsemela (cream) sauce topped with mozzarella cheese

Linguini Con Vongole **\$22.00**

Pasta tossed with fresh clams, olive oil, garlic and parsley

Fettuccine Alfredo or Green Noodle Alfredo **\$19.00**

Tossed with pure sweet butter, cream and freshly grated Asiago Cheese

w/sautéed fresh mushrooms or meat sauce **\$20.00**

Linguini Monte Mare **\$50.00**

Tossed with lobster, shrimp, mussels, clams, and mushrooms in a garlic cream sauce

Risotto "Frutta Del Mare" **\$35.00**

Lobster, scallops, mussels

Farfalle Basilica **\$18.00**

Bow tie noodle tossed with cream, Asiago cheese, fresh basil, pine nuts, sundried tomato

w/ grilled chicken **\$21.00**

w/ sautéed shrimp **\$28.00**

Paglia Fieno **\$21.00**

Green and white fettuccine tossed with peas, prosciutto, mushrooms, cream and Asiago cheese

Vitello

Veal Saltimbocca **\$36.00**

Stuffed with mozzarella, prosciutto and sage, sautéed in a sherry wine sauce

Veal Con Porcini **\$34.00**

Veal slices sautéed with cream, bleu, cheese, brandy and porcini mushrooms

Veal Piccata **\$34.00**

Sautéed in sweet butter with lemon

Veal Francesco **\$34.00**
Topped with prosciutto, asparagus,
mozzarella cheese and sautéed in wine

Veal Parmigiano **\$34.00**
Breaded veal cutlet with tomato sauce
and mozzarella cheese

Veal Marsala **\$34.00**
Sautéed with fresh mushrooms and
Marsala wine

Dolci All our desserts are made on the premises by our staff

Our Own Special Cannole **\$6.25**
Flaky pastry shell filled with sweetened
ricotta, toasted almonds and bits of
chocolate

White Chocolate Mousse **\$6.25**
With Raspberry sauce

Fudge Almond Ice Cream Pie **\$6.25**

Meringue Ice Cream Pie **\$6.25**
With chocolate or caramel sauce and
toasted almonds

Italian Cream Cake **\$6.25**
Wonderfully rich white cake with
coconut and pecans

Chocolate Love Cake **\$6.25**
Dark Chocolate cake for lovers only

Tiramisu **\$6.25**
Classic espresso-soaked lady fingers
covered with mascarpone and chocolate
mousse

Bananas Foster **\$8.50**
Bananas flamed with Jamaican Rum
and Cointreau served over French
vanilla ice cream

Tartufo di Cioccolata	\$6.25
Chocolate ice cream creation from the Trè Scalini café in Rome	
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Strawberry Amaretto Ice Cream	\$6.75
Drink	
Delightfully refreshing	
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Crème Brulée	\$6.25

-menu selections and pricing are subject to change-

-Gratuity added to separate checks-

*- Private Rooms -
for parties of ten to five hundred at Kemoll's or Top of the Met*