La Famiglia Ristorante

Menu Updated October 21, 2026

DINNER

ANTIPASTI

Arancini allo Zafferano 16.00

Crispy golden saffron rice croquettes

Bruschetta 12.00

Toasted bread topped with fresh tomatoes, basil, onion, garlic, and extra virgin olive oil

Crocchette di Patate e Mozzarella 14.00

Crispy potato croquettes filled with melted mozzarella and lightly fried until golden brown

Mozzarella alla Milanese 18.00

Creamy mozzarella layered with Prosciutto di Parma, lightly breaded and deep-fried until golden and crisp

Rucola con Cuori di Palma 18.00

Arugula with hearts of palm, red onion, avocado and cucumber dressed with olive oil and lemon

Gamberi e Carciofi 25.00

Tender shrimp and artichokes sautéed with garlic and white wine, topped with toasted almonds

Insalata di Polipo 26.00

Pan seared octopus salad with celery, cherry tomatoes, red onions, black olives and basil

Vitello Tonnato 22.00

Thinly sliced cold veal with a creamy tuna, caper and anchovy sauce

Tagliere di Salumi e Formaggi 30.00

Assorted meats and cheeses served with olives and marinated vegetable

Tortino di Melenzane 25.00

Sweet eggplant layered with truffle-porcini mousse, mozzarella, and tomato sauce, served with a white wine and basil infusion

I PRIMI

Pappardelle con Pancetta, Scalogno, Piselli e Gorgonzola 30.00

Pappardelle in a smoked bacon, pea, shallot, white wine and gorgonzola cream sauce

Paccheri con Salmone Affumicato e Pomodori Cilegino 26.00

Oversized rigatoni with a smoked salmon, onion and cherry tomatoe sauce

Penne alla Famiglia 25.00

Penne with slow-caramelized onions, crispy prosciutto di Parma, Parmigiano Reggiano, and a touch of fresh tomato sauce

Trinette con Capesante e Granchio 55.00

Linguine topped with jumbo lump crabmeat, scallops, clams and mussels in a fish stock and white wine sauce

Ravioli con Burrata e Cipolle 30.00

Homemade ravioli filled with burrata, goat cheese, and caramelized onions, served with a delicately sweet eggplant cream sauce

I SECONDI

Filetto di Tonno 50.00

Filet of Ahi tuna seared with a roasted heirloom tomato sauce

Branzino Intero 50.00

Whole branzino baked in a salt crust, expertly filleted tableside

Pollo con Asparagi e Cipollini 25.00

Breast of chicken served with asparagus in a white wine, garlic and rosemary sauce topped with pearl onions

Filetto di Manzo 50.00

8oz Filet mignon in a juniper berry and Barolo wine sauce

Salmone con Caperi e Limone 30.00

Pan seared salmon in a lemon and caper cream sauce

Vitello alla Milanese 33.00

Veal medallions pounded, breaded and fried topped with tomato, basil and onion

Costata di Maiale 35.00

16oz Bone in pork chop slowly roasted and served with a white wine, garlic, banana pepper and caper berry sauce

Vitello con Gamberi e Arugula 35.00

Veal medallions topped with shrimp, arugula, cherry tomatoes and shaved parmesan

CONTORNI

Peperoni Rossi Arrostiti 16.00

Sweet roasted red bell peppers marinated with garlic, herbs, and extra virgin olive oil

Asparagi Gratinate 16.00

Tender asparagus topped with Parmigiano Reggiano, finished until golden and lightly crisp

Patate Arrosto 13.00

Roasted baby potatoes seasoned with herbs, garlic, and extra virgin olive oil

DOLCE

Various Italian tortes, cheese course, sorbet, ice cream or various biscotti

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A TASTE OF CAMPANIA

APERITIVO

Vetere Rosé con Selezione di Salumi Artigianali

Vetere Rosé served handmade cured meats

ANTIPASTO

Involtino di Dentice con Capesante e Granchio

Rolled red snapper with scallops and crab, paired with Falanghina

PRIMO

Tagliatelle al Ragù di Lepre

Tagliatelle with hare sauce, paired with Ceraso Aglianico

SECONDO

Manzo Brasato

Braised beef, paired with Aglianico Riserva

DOLCE

Selezione di Dolci

Dessert course paired with Moscato