

Escape to NY for Dinner!

Starters

Arthur Ave. Calamari

Flash fried tender calamari, pepperoncinis and onion tossed in a with a rustic balsamic vinaigrette & diced tomatoes. 9

Lobster Meatballs

Maine lobster meat, special seasonings and parmesan cheese rolled together, fried crispy and served over basil pesto...to make "not your mother's meatballs"! 8

NYNY Signature Blue Cheese Chips

Our housemade potato chips topped with Maytag blue cheese fondue, chopped scallions and an aged balsamic drizzle. 6

The Bowery Drunken Mussels

A full pound of mussels sautéed with garlic, shallots, fresh herbs and white wine. 9

Baked Stuffed Lobster

A half Maine lobster stuffed with rock shrimp dressing and baked with drawn butter and lobster veloute. 13

Casual Bites & Flatbreads

The Bianca Flatbread

Fresh buffalo mozzarella, ricotta, parmesan, roasted garlic, fresh herbs and olive oil. 8

Spanakopitta Flatbread

Baby spinach, feta cheese and basil pesto. 5

Black & Blue Chicken Flatbread

Rich blue cheese sauce, blackened chicken, roasted red peppers and mozzarella cheese. 9

New Yorker Burger

Topped with sautéed onions & mushrooms, blue cheese, peppercorn crusted bacon & frizzled onion strings on a kaiser roll with housemade chips & a pickle. 9

Open Faced New York Strip

Six ounce chargrilled sirloin served sliced on toasted rosemary focaccia with blue cheese fondue, crispy frizzled onions, mashed potatoes and asparagus. 12

Fish & Chips

Freshly battered Atlantic cod served with housemade chips and tartar sauce. 14

Uptown Plates

Pan Roasted Salmon

Over wilted spinach with warm balsamic-pancetta reduction and roasted potatoes. 19

Butternut Cannelloni

Fresh pasta sheets stuffed with ricotta & fontina cheeses, butternut squash and arugula served with crispy fried basil and saffron alfredo sauce. 15

NEW Sinfully Sexy Sea Scallops

Jumbo sea scallops topped with a spicy lump crab topping and served with mashed potatoes and asparagus. 22

Lobster Risotto

Maine lobster meat, arborio rice, truffle oil and shaved imported cheeses with a side of asparagus. 21

Little Italy...Picatta, Marsala or Saltimboca

Your choice: Picatta...lemon, white wine & capers, Marsala...mushrooms, shallots and Marsala wine or Saltimboca topped with ham & fontina in a white wine sauce. Chicken Breast \$17 or Veal Scallopini \$20

Rock Shrimp Cakes

Pan fried and served with a fresh tangerine sauce & baby greens. 10

Crispy Duck Wings

Tossed in a toasted sesame-plum chili sauce. 9

China Town Spring Rolls

Our housemade springrolls filled with duck confit and Asian vegetables served with a mandarin dipping sauce. 7

Portobello Mushroom Fries

Sliced portobellos in tempura batter with truffle oil and a house ground horseradish aioli. 7

Roasted Tomato Blue Cheese Bisque

A rich and creamy tomato bisque with fresh basil and imported blue cheese. 3 cup / 5 bowl

The Wedge

A wedge of iceberg lettuce, tomato, bacon & housemade blue cheese dressing. 7

Greenwich Salad

Baby greens, tomato and cucumber tossed in a honey shallot vinaigrette and topped with goat cheese. 6

Chopped Shrimp Salad

Sautéed rock shrimp, blue cheese, kalamata olives, roasted peppers, cucumber, tomato & capers tossed with romaine lettuce and honey-shallot vinaigrette. 14

Greenwich Chicken Salad

Grilled chicken breast over baby greens with goat cheese, cucumber and tomato tossed in a honey shallot vinaigrette. 12

Bruschetta Flatbread

Topped with basil pesto, diced plum tomatoes & fresh mozzarella cheese. 5

Shrimp Scampi Flatbread

Virgin olive oil, garlic, fresh herbs, sautéed rock shrimp and fontina and parmesan cheeses. 11

Kalamata Olive Flatbread

Kalamata olives, caramelized onions and sundried tomato pesto topped with asiago, provolone and goat cheese. 5

Hot Pastrami on Rye

Ten ounces of premium pastrami piled up high on marbled rye and served warm with deli style mustard, housemade chips and a pickle! 9

Herb Crusted Cod

Served over porcini mushroom risotto with roasted sweet shallot sauce and asparagus. 21

Osso Bucco Ravioli

Chef's house ravioli stuffed with tender braised veal osso bucco served in a Barolo demi cream sauce topped with crispy frizzled onions, toasted pinenuts, bell pepper confetti and shaved cheeses. 16

Petite Filet Mignon

6 ounce filet peppercorn crusted, creamy mushroom demi glace, mashed potatoes & asparagus. 22

NYNY Strip Steak

12 oz NY strip steak with blue cheese fondue, sautéed onion, mashed potatoes & asparagus. 24