

SALADS

Mango & Arugula \$16

Sliced mango, arugula, cranberry, goat cheese in raspberry vinaigrette

Pear & Arugula \$17

Sliced pear, arugula, pepato cheese in balsamic vinaigrette

Caprese \$16

Sliced beef tomato, buffalo mozzarella, basil in EVOO

Caesar Salads \$13 (Chicken \$18 / Shrimp \$20)

Crispy romaine lettuce, crouton, parmesan with caesar dressing

CRUDO & CARPACCI

James River Oyster \$3/17/33

Mild and meaty, from James River Southern Virginia

Blue Point Oyster \$3.5/20/36

Medium salinity, springy meat, light mineral finish from Long Island Sound

Wellfleet Oyster \$3.5/20/36

High salinity, light body and clean finish from the New England area

Sweet Petite Oyster \$3.5/20/36

High salinity, smooth, cocktail size from Canadian Pacific region

Tuna Carpaccio \$21

Pan-seared poppy-seed-crusting thin sliced tuna over asparagus and roasted pepper

Beef Carpaccio \$22

Thin-sliced beef tenderloin, arugula, shaved Parmesan in EVOO

Octopus Carpaccio \$21

Thin-sliced octopus, pistachio, arugula in lemon vinaigrette

Salmon Tartare \$21

Salmon, caper berry, avocado in EVOO

Tuna Tartare \$21

Tuna, potatoes, avocado, herbs in EVOO

Meat Plate for Two \$27

Chef's Selection

Cheese Plate for Two \$27

Chef's Selection

Meat & Cheese Plate for Two \$36

Chef's Selection



#8 Best Wine Bar in NYC by TimeOut

424 East 161st Street, Bronx, NY 10451 ♦ 929-376-7866

Happy Hours

4pm-7pm

House Shots \$5

Gin, Rum, Tequila, Vodka or Whiskey

House Draft Beer \$6

Seasonal Selection

Porto Beer Shot \$9

House Draft + House Shot

OMBRA House Wine \$7

Montepulciano Red or Pinot Grigio White

Porto Sangria \$8

Red, White or Rosé

Well Drinks \$9

House Liquor Mixed with any Juice or Soda

Margarita \$10

Made with Fresh Squeezed Lime Juice

DESSERTS

Tiramisu \$7

Ladyfinger, mascarpone cheese, cream, cocoa, espresso coffee

Pannacotta \$7

Fresh cream flan, mixed berry sauce

Tartufo \$7

Italian style ice cream

Crème Caramel \$7

Crème custard, caramel sauce

Basil Crème Brulee \$7

Infused basil crème custard, brulee sugar

BRUSCHETTE

Salsiccia e Mozzarella \$16

Peasant bread, sweet Italian sausage, mozzarella cheese

Caprese \$16

Peasant bread, tomato, mozzarella, basil, EVOO

Funghi e Fontina \$17

Peasant bread, mixed mushrooms, fontina cheese, truffles oil

Mascarpone e Gamberi \$18

Peasant bread, zucchini, mascarpone cheese, shrimp

SMALL PLATES

Olive Miste & Caprino \$12

Mixed olives, feta cheese, herbs in EVOO

Frittelle di Cavolfiore \$14

Cauliflower zeppole, lightly breaded and fried

Calamari In Umido \$16

Sautéed calamari, olives, garlic, and capers in tomato sauce

Zucchini a Scapece \$13

Napolitaner style fried zucchini marinated in vinegar, mint

Involtini di Melanzane e Ricotta \$16

Eggplant rollatini stuffed with ricotta & pecorino cheese, herbs, tomato sauce

Crab Meat Mac & Cheese \$20

Baked macaroni & cheese sauce topped with shredded crab meat

Crab Cake \$18

Homemade pan-seared crab cake served over mixed sautéed greens

Grilled Octopus \$20

Served over homemade hummus, capers, cherry tomatoes and olives

Frittura Mista \$20 (add Shrimp \$8)

Roman style Fried calamari, zucchini, green apples, cauliflowers

Polpette di Carne \$17

Luigi's grandma style veal meatballs in tomato sauce

Eggplant Parmigiana \$18

Baked eggplant, mozzarella, Parmesan cheese

Impepata di Cozze \$18

Mussels in lemon white wine sauce served with toasted Tuscan bread

MAIN

Spaghetti alle Vongole \$22

Spaghetti, Manila clams in white wine sauce

Paccheri ai Frutti di Mare \$25

Large rigatoni pasta, mix seafood in tomato sauce

Trofie al Pesto di Pistacchi \$21

Homemade pasta with Sicilian style pistachio pesto

Tagliatelle alla Bolognese \$21

Homemade pasta with peasant veal ragu

Cavatelli Salsiccia \$22

Homemade pasta, sweet Italian sausage, bell pepper in tomato sauce

Pappardelle al Ragu' di Agnello \$22

Homemade pasta with braised lamb ragu

Ravioli di Zucca e Salvia \$19

Homemade ravioli filled with butternut squash in butter sage sauce

Costolette di Agnello alla Griglia \$28

Three grilled lamb chops, string beans and roasted potatoes

Tagliata alla Fiorentina \$30

Tuscan style skirt steak, arugula & cherry tomato with roasted potatoes

Pollo alla Milanese \$24

Breaded chicken breast topped with arugula, avocado & tomato salad

Salmone al Pomodoro \$28

Grilled salmon over seasonal veggie and roasted potatoes topped with fried onion and roasted tomato

Caciucco \$30

Tuscan style mixed seafood stew topped with salmon in tomato sauce dipped with garlic toasted bread

Branzino al Vino Bianco \$28

Branzino filet in white wine capers sauce served with seasonal vegetables and roast potatoes

Short Ribs con Risotto ai Funghi \$28

Braised short ribs in Barbera red wine with mushroom risotto

All Parties of 5 or more will be added 18% service charge

All our dishes are made to order, so they might take a little more time and they are best consumed at the restaurant right after it is prepared. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.