

# COLUMBUS PARK

EST. 1987

## FOR THE TABLE

### BRUSCHETTA 6

DICED CHERRY TOMATOES WITH BLACK OLIVE PATE

### OSTRICHE 3 EACH OR 6 FOR 15

COPP'S ISLAND (CT) OYSTERS ON HALF SHELL OR LIGHTLY FRIED

### FRIED ZUCCHINI 9

CRISPY FRIED ZUCCHINI CHIPS WITH A TOMATO SAUCE

### CALAMARI FRITTI 12

GOLDEN FRIED CALAMARI WITH A TOMATO SAUCE

## CURED MEATS AND CHEESES

5.50 FOR ONE OR 15 FOR ANY THREE

### SALSICCIA CASALINGA

DRIED SAUSAGE

### BRESAOLA

AIR CURED BEEF

### MORTADELLA CON PISTACCHI

ITALIAN HERBED PORK WITH PISTACHIOS

### PROSCIUTTO DI PARMA

PARMA HAM

### CACIO DI ROMA

SEMI FIRM EWE'S MILK CHEESE

### PECORINO TOSCANO

FIRM SHEEP MILK CHEESE

### PARMIGIANO REGGIANO

PARMIGIANO AGED 24 MONTHS

### PRIMO SALE SICILIANO

SALTY SEMI FIRM SHEEP MILK CHEESE

## INSALATE

### MISTA DELLA CASA 8

MESCULIN GREENS  
WITH OUR BALSAMIC VINAIGRETTE

### TRICOLORE 9

ENDIVE, RADICCHIO AND RUCOLA  
WITH OUR LEMON AND OIL VINAIGRETTE

### INSALATA LOLA 10

BABY RED LEAF LETTUCE, CARAMELIZED  
WALNUTS, CRUMBLD GOAT CHEESE AND SERVED  
WITH OUR FIG BALSAMIC VINAIGRETTE

### FRISSE 10

CURLEY ENDIVE WITH SHALLOTS, CRISPY PANCETTA  
AND WARM CHAMPAGNE VINAIGRETTE

ADD SHAVED PARMIGIANO, GORGONZOLA OR WARM GOAT CHEESE 2

## ANTIPASTI

### CALAMARI ALLA GRIGLIA 12

GRILLED CALAMARI WITH A RED PEPPER VINAIGRETTE

### TARTAR DI TONNO CON AVOCADO 15

AHI TUNA, LEMON, EXTRA VIRGIN OLIVE OIL,  
AVOCADO AND TOUCH OF DIJON MUSTARD

### PANNINO DI MELANZANE E CAPRINO 13

GRILLED EGGPLANT PANNINO FILLED WITH WARM  
GOAT CHEESE, FRESH SLICED TOMATO AND TOPPED  
WITH AGED BALSAMIC VINEGAR

### CARPACCIO DI MANZO 16

BEEF CARPACCIO, RUCOLA, SHAVED PARMIGIANO,  
WHITE TRUFFLE OIL

### BURRATA E PARMA 16

FRESH BURRATA MOZZARELLA SERVED WITH THIN  
SLICES OF PARMA HAM AND ROASTED RED PEPPERS

### CREPILLE AI FUNGHI 15.5

CREPES FILLED WITH SAUTÉED WILD MUSHROOMS  
SERVED WITH A TARRAGON BÉCHAMEL SAUCE

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.  
20% Gratuity will be automatically included for parties of 6 or more.

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## PASTA

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½ PORTIONS AVAILABLE

### HOMEMADE

- CAVATELLI E RUCOLA** 24  
FRESH PLUM TOMATOES TOPPED WITH RUCOLA
- GNOCCHI CON GAMBERI** 24  
SHRIMP CHERRY TOMATOES AND JULIENNE ZUCCHINI IN A DELICATE TOMATO CREAM SAUCE
- MALTAGLIATI CON FAVE** 24  
WIDE CUT PASTA WITH FRESH FAVA BEANS, SWEET PEAS, CHERRY TOMATOES AND SAUSAGE
- FETTUCCINE SAN GIOVANNI** 24  
TOSSED WITH SUN-DRIED TOMATOES, SHRIMP, ANCHOVIES, BLACK OLIVES, CAPERS, GARLIC AND OIL
- RAVIOLI DEL GIORNO** MP  
ASK ABOUT MARIA'S FEATURED RAVIOLI

### DRY

- RIGATONI ALLA VODKA** 18  
TOSSED WITH PANCETTA, ONIONS FRESH TOMATO, CREAM AND SPLASH OF VODKA
- SPAGHETTI CON VONGOLE** 24  
NEW ZEALAND COCKLE CLAMS, FRESH HERBS, WHITE WINE AND GARLIC
- PENNE AI CARCIOFI** 23  
ARTICHOKE HEARTS, PANCETTA, WHITE WINE, GARLIC AND OIL TOPPED WITH GRATED DRIED RICOTTA
- PACCHERI AL RAGÙ BIANCO** 24  
WHITE VEAL RAGÙ AND MUSHROOMS

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## IL PESCE

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- SALMONE ALL'AQUA PAZZA** 24  
SALMON BAKED WITH PLUM TOMATOES, BLACK OLIVES, ONIONS AND A SPLASH OF WHITE WINE
- TROTA CON CAPPERI E LIMONE** 24  
BONELESS RAINBOW TROUT SAUTÉED WITH CAPERS, ONIONS, LEMON AND WHITE WINE

- PESCE SPADA UBRIACO** 27  
SWORD FISH IN A PROSECCO SAUCE WITH FRESH HERBS
- ORATA ALLA GRIGLIA** 25  
GRILLED MEDITERRANEAN SEA BASS TOPPED WITH A FENNEL RAGOUT

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## LA CARNE

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- POLLO FARCITO** 25  
WHOLE CHICKEN BREAST STUFFED WITH SPINACH, GOAT CHEESE AND ROASTED RED PEPPERS
- POLLO SCARPARELLO** 22  
1/2 CHICKEN SAUTÉED WITH HOT CHERRY PEPPERS AND BALSAMIC VINEGAR
- VITELLO SORRENTINO** 25  
TENDER VEAL TOPPED WITH EGGPLANT, PROSCIUTTO AND MOZZARELLA IN A DELICATE WHITE WINE SAUCE
- COTOLETTA DI  
VITELLO ALLA CAPRICCIOSA** 27  
BREADED VEAL CUTLET TOPPED WITH GRAPE TOMATOES, RUCOLA AND FRESH MOZZARELLA

- OSSOBUCCO** 34  
BRAISED VEAL SHANK SERVED WITH A SAFFRON RISOTTO
- LOMBATA DI VITELLO** 35  
PAN ROASTED LOIN VEAL CHOP WITH ROSEMARY, GARLIC AND HOT CHERRY PEPPERS
- RIB-EYE** 34  
ALL NATURAL ANGUS GRILLED RIB-EYE
- SCOTTADITO AL ROSMARINO** 38  
RIB LAMB CHOPS PAN ROASTED WITH ROSEMARY, GARLIC AND EXTRA-VIRGIN OLIVE OIL

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## SIDES

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- BROCCOLI RAPE** 9  
**FUNGHI TRIFOLATI** 8  
**HOT CHERRY PEPPERS** 4

- SPINACH** 9  
**FAGIOLI E PANCETTA** 8  
**PATATINE AL TARTUFO** 8

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