

# Encore

BY GOODFELLAS

DINNER · ENTERTAINMENT · DRINKS

## EN·CORE

"A DEMAND FOR REAPPEARANCE, THE GRAND FINALE"

WITH A COMBINED 50 YEARS IN THE RESTAURANT INDUSTRY, WE WANTED TO BRING A MODERN INTERPRETATION OF AN ERA WHEN DINING AND ENTERTAINMENT WENT HAND IN HAND; A SPACE WHERE EATING, DRINKING AND PERFORMANCES COME ALIVE IN A LUXURY SETTING WITH EXCEPTIONAL SERVICE.

WELCOME TO OUR NEWEST VENTURE,  
OUR MAGNUM OPUS, OUR ENCORE.

BUON APPETITO,

ANDREA AND CHEF GERRY

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**STARTERS**

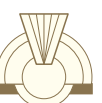
- OYSTERS TWO WAYS \$15  
ROCKEFELLER AND N'DUJA
- RICOTTA CROSTINI \$15  
HOUSE-MADE WHIPPED RICOTTA, TOPPED WITH TRUFFLE HONEY AND CHIVES ON SOURDOUGH BREAD
- BROCCOLI RABE AND SAUSAGE \$16  
SAUTÉ OF BROCCOLI RABE AND SWEET SAUSAGE IN GARLIC AND OLIVE OIL
- FRIED CALAMARI \$16  
CRISPY, TENDER CALAMARI WITH A SPICY POMODORO SAUCE NEW YORK STYLE ADD \$3.00
- PANE COTTO \$14  
CHEF GENNARO'S FAMOUS OLD WORLD MIXTURE OF ESCAROLE, CANNELLINI BEANS AND PEASANT BREAD WITH OLIVE OIL AND PARMIGIANO REGGIANO CHEESE, BAKED UNTIL GOLDEN BROWN
- MEATBALL SALAD \$15  
CHEF GENNARO'S FAMOUS MEATBALLS TOPPED WITH "SUNDAY GRAVY" SERVED AROUND A BED OF ICEBERG LETTUCE DRESSED WITH LEMON AND EXTRA VIRGIN OLIVE OIL
- GRILLED SHRIMP \$16  
JUMBO GRILLED SHRIMP SERVED OVER A WARM BEAN SALAD WITH OLIVE OIL, LEMON AND FRESH HERBS
- EGGPLANT TOWER \$15  
CRISPY EGGPLANT LAYERED WITH FRESH TOMATO AND FRESH MOZZARELLA FINISHED WITH A DRIZZLE BALSAMIC REDUCTION
- FRESH MOZZARELLA AND TOMATO \$14  
FRESH MOZZARELLA, TOMATO AND ROASTED PEPPERS DRESSED WITH BASIL AND E.V.O.O
- MEDITERRANEAN OCTOPUS \$17  
GRILLED MEDITERRANEAN OCTOPUS WITH TOMATOES, GREEN OLIVES, POTATOES, GARLIC, FRESH HERBS AND E.V.O.O.
- CLAMS CASINO \$15  
LITTLE NECK CLAMS ON THE HALF SHELL TOPPED WITH ONIONS, PEPPERS AND BACON FINISHED WITH WHITE WINE AND E.V.O.O.
- FRIED MOZZARELLA \$14  
BREADED MOZZARELLA GENTLY FRIED WITH A LIGHT POMODORO SAUCE
- ANTIPASTO BOARD M/P  
AN ASSORTMENT OF ITALIAN CHEESES, DRY CURED MEATS, OLIVES AND PEPPERS, DRIZZLED WITH E.V.O.O.
- JUMBO SHRIMP COCKTAIL \$16  
"THE CLASSIC" SERVED WITH HOUSE-MADE COCKTAIL SAUCE
- BURRATA \$15  
SOFT CENTER MOZZARELLA SERVED WITH FRESH TOMATO AND ROASTED PEPPERS DRIZZLED WITH E.V.O.O.
- EGGPLANT ROLLATINI \$14  
EGGPLANT ROLLED WITH MOZZARELLA AND RICOTTA CHEESES FINISHED WITH POMODORO SAUCE
- STUFFED MUSHROOMS \$15  
MUSHROOM CAPS FILLED WITH ITALIAN SWEET SAUSAGE AND FRESH HERBS

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

\*CONSUMER ADVISORY (SECTION 19-13-B42)  
THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH,  
OR EGGS REDUCES THE RISK OF FOOD BORNE ILLNESS

**WINES BY THE GLASS**

- QUERCETO, CHIANTI D.O.C.G. \$14  
TUSCANY ITALY
- BELLE GLOS, "LAS ALTURAS" PINOT NOIR \$19  
SANTA LUCIA HIGHLANDS, CALIFORNIA
- SEBASTIANI, CABERNET SAUVIGNON \$13  
NORTH COAST, CALIFORNIA
- QUILT, CABERNET SAUVIGNON \$15  
NAPA VALLEY, CALIFORNIA



## SOUPS

MAMA MARIA'S PASTA É FAGIOLI	\$12
ESCAROLE & BEANS	\$12
TORTELLINI IN CHICKEN BROTH	\$12

## SALADS

MEDITERRANEAN SALAD	\$14
BABY GREENS, HEARTS OF PALM, TOMATO AND ROASTED PEPPERS SIMPLY DRESSED WITH E.V.O.O. AND AGED BALSAMIC VINEGAR	
CAESAR SALAD	\$13
CLASSIC CAESAR WITH ROMAINE, SLIVERED PARMIGIANO AND CROUTONS IN OUR OWN CAESAR DRESSING	
BUTTER SALAD	\$15
BOSTON BIBB AND ARUGULA LETTUCE, AVOCADO, BEETS, RADICCHIO, CANDIED PECANS, ROASTED TOMATOES, WITH A HONEY LIMONCELLO DRESSING	
FRESH BEETS AND PEARS	\$15
OVEN-ROASTED BEETS COOKED TO PERFECTION, SERVED WITH GORGONZOLA AND PEARS OVER HAND GATHERED BABY GREENS, FINISHED WITH E.V.O.O. AND BALSAMIC DRESSING	
ADD CHICKEN \$10    ADD 3 SHRIMP \$12    ADD SALMON \$14	

## PASTA

RIGATONI VODKA	\$25
RIGATONI FOLDED IN A VODKA CREAM SAUCE	
PENNE ARRABIATTA	\$24
PENNE PASTA WITH A SIMPLE YET SPICY SAUCE OF CHOPPED TOMATOES E.V.O.O. AND RED PEPPER FLAKES	
GNOCCHI POMODORO	\$24
HOUSE-MADE POTATO DUMPLINGS DRESSED WITH POMODORO SAUCE AND FRESH MOZZARELLA	
PENNE NORCINA	\$25
PENNE PASTA WITH FRESH SAUSAGE AND BASIL FINISHED WITH A DELICATE CREAM SAUCE	
BUCATINI AMATRICIANA	\$25
LONG HOLLOW PASTA WITH ONIONS, BACON AND POMODORO SAUCE FINISHED WITH SHARP PECORINO ROMANO CHEESE	
ORECCHIETTE BOLOGNESE	\$25
CLASSIC ITALIAN SLOW SIMMERED MEAT SAUCE TOSSED WITH "LITTLE EAR" ORECCHIETTE PASTA	
PASTA TOSCANA	\$26
PAPPARDELLE PASTA TOSSED WITH PROSCIUTTO, PEAS, ONIONS AND SWISS CHEESE WITH A TOUCH OF CREAM	
LINGUINE AND CLAMS	\$28
RHODE ISLAND LITTLE NECK CLAMS OVER LINGUINE, SERVED RED OR WHITE	
BEGGARS PURSE	\$26
LITTLE PASTA PURSES FILLED WITH PARMIGIANO REGGIANO, RICOTTA CHEESE AND FRESH PEAR, BROWN BUTTER SAGE SAUCE	
RAVOLI OF THE DAY	M/P
HOUSE MADE PASTA PILLOWS PREPARED WITH SAUCE OF THE DAY	
FETTUCCINE ALFREDO	\$26
"THE CLASSIC" EGG NOODLES FOLDED WITH PARMIGIANO REGGIANO CREAM SAUCE \$28	
RISOTTO OF THE DAY	M/P
THE DAY'S FRESH SELECTION OF SLOW SIMMERED ARBORIO RICE	
LASAGNA AND MEATBALLS	\$27
CLASSIC MEAT LASAGNA SERVED WITH CHEF GERRY'S FAMOUS MEATBALLS TOPPED WITH "SUNDAY GRAVY"	
CAVATELLI CALEBRESE	\$26
HOUSE MADE CAVATELLI PASTA WITH ANDOUILLE SAUSAGE, ONION, MUSHROOMS, SMOKED MOZZARELLA AND FRESH TOMATO	
SPAGHETTI ALLA SOPHIA LOREN	\$24
SPAGHETTI WITH POMODORO SAUCE	

## ENTRÉES

SICILIAN PORK CHOPS	\$29
GRILLED PORK CHOPS WITH SWEET AND HOT PEPPERS, ONIONS AND FRIED POTATOES	
NEW YORK STRIP	\$38
GRILLED NEW YORK STRIP SMOTHERED WITH ONIONS AND MUSHROOMS	
CHILEAN SEA BASS	\$36
EGG-BATTERED CHILEAN SEA BASS SERVED WITH SAUTÉED, FRESH SPINACH AND MASHED POTATO FINISHED WITH LEMON, WHITE WINE	
CHICKEN ROLLATINI	\$27
BONELESS CHICKEN BREAST, ROLLED WITH PARMA PROSCIUTTO, MOZZARELLA AND SPINACH, FINISHED WITH TOMATO, AND MUSHROOM GORGONZOLA CREAM SAUCE	
JUMBO SHRIMP & SCALLOPS	\$32
PAN SEARED JUMBO SHRIMP AND FRESH SCALLOPS WITH A RED PEPPER PESTO SAUCE OVER CAPELLINI	
TUNA	\$32
SEARED RARE, SESAME CRUSTED, SUSHI GRADE TUNA, SERVED OVER BUCKWHEAT GARLIC NOODLES WITH EDAMAME AND BOK CHOY, FINISHED WITH SESAME SOY VINAIGRETTE	
RIB EYE CONTADINA	\$39
BONELESS RIB EYE STEAK WITH ROASTED PEPPERS, MUSHROOMS, ARTICHOKE HEARTS, GARLIC, E.V.O.O. AND WHITE WINE SAUCE	
DUCK	\$29
SEMI BONELESS, HONEY GLAZED HALF DUCK WITH AN ORANGE SWEET CHILI SAUCE OVER VEGETABLE RISOTTO	
PORTERHOUSE VEAL CHOP	\$36
VEAL CHOP WITH SWEET & HOT PEPPERS ONIONS AND FRIED POTATOES	
ATLANTIC SALMON	\$29
BLACKENED, GRILLED ATLANTIC SALMON TOPPED WITH CHERRY TOMATO OVER WARM LENTIL SALAD FINISHED WITH WHITE WINE MUSTARD SAUCE	
FILET COGNAC	M/P
CHEF GENNARO'S SIGNATURE DISH...GRILLED ANGUS BEEF TENDERLOIN TOPPED WITH PORTABELLA MUSHROOMS AND PICKED LOBSTER MEAT, FINISHED WITH GORGONZOLA CREAM SAUCE	
MURRAY'S CHICKEN	\$27
OVEN ROASTED BONE IN MURRAY'S CHICKEN SERVED WITH POTATO PUREE, CHARRED BROCCOLI AND CHIMICHURRI	
SWORDFISH	\$30
GRILLED SWORDFISH WITH PESTO CREAM OVER CAPELLINI	
VEAL SALTIMBOCCA	\$29
MEDALLIONS OF VEAL, LAYERED WITH PARMA PROSCIUTTO, MOZZARELLA AND PEAS FINISHED WITH A SHERRY DEMI-GLAZE	
CHICKEN PARMIGIANA	\$27
CHICKEN CUTLET TOPPED WITH POMODORO SAUCE, FRESH MOZZARELLA AND PARMIGIANO REGGIANO OVER LINGUINI	
CIOPPINO	\$38
A MEDLEY OF FRESH SHRIMP, CLAMS, CALAMARI, LOBSTER, SCALLOPS, MUSSELS, AND DUNGENESS CRAB IN A LIGHT TOMATO BROTH	
LAMB CHOPS	\$34
COLORADO LAMB CHOPS SERVED WITH BROCCOLI RABE, FINISHED IN A PORT WINE REDUCTION	
VEAL CLAUDIO	\$29
EGG-BATTERED MEDALLIONS OF VEAL TOPPED WITH PROSCIUTTO, SWISS CHEESE AND SPINACH, FINISHED WITH A WHITE WINE DEMI-GLAZE	