

# Sinfonia di Paste

## Insalata Cesare

*Becco's version of the classic Caesar salad*

~ or ~

## Antipasto Misto


*An assortment of marinated & grilled vegetables with assorted seafood*

~followed by~

**Our renowned unlimited table side service of our Chef's  
Three Daily Pasta Preparations**

**\$17.95**

### ~INSALATA~

**Insalata Cesare \$6**  *page 58*

*Becco's version of the classic Caesar salad*

**Insalata di Barbabietola con Caprino \$9**

*Roasted golden & red baby beet salad with apples, beet tops & goat cheese  
dressed in aceto & extra virgin olive oil*

**Insalata Mista \$8**

*Mesclun greens, Tuscan beans, red onion & oven-dried tomatoes  
tossed with Lidia's aged Chianti vinaigrette*

### ~ZUPPA~

**Zuppa di Manzo e Faro \$7**

*Beef & vegetable soup with faro*

**Zuppa del Giorno P/A**

### ~ANTIPASTI~

**Polentina con Speck \$12**

*Soft white polenta with Montasio cheese & crispy prosciutto*

**Mozzarella Lavorata in Casa \$12**

*Fresh mozzarella with roasted red peppers, toasted pine nuts & golden raisins,  
drizzled with extra virgin olive oil & fresh basil*

**Cozze alla Triestina \$12**  *page 43*

*Mussels steamed in garlic with green beans, onions & savory bread crumbs*

**Gamberi 'al Forno' \$14**

*Lidia's crispy baked shrimp with spicy tomato sauce*

**Antipasto Misto \$7**  *page 56*

*An assortment of marinated & grilled seasonal vegetables with assorted seafood*

**Fried Mozzarella "in Carrozza" \$12**

*House-made mozzarella sandwiched between slices of bread,  
fried & served with pesto & oven-dried tomato puree*

**Antipasto Caldo (For Two or More, \$9 per person)**  *page 276*

*Baked stuffed clams, stuffed mushroom caps,  
eggplant rollatini & crispy baked shrimp*

## ~LUNCHEON DISHES~

A 'mid' course featuring the three pastas of the day may be added to each individual entrée for **\$9 (per person)**.

### **Paillard \$16**

*Grilled pounded chicken breast with arugula & oven-dried tomatoes*

### **Spaghetti al Pomodoro \$13**

*Spaghetti with fresh tomato & basil, finished tableside with a drizzle of extra virgin olive oil & fresh Parmigiano Reggiano cheese*

### **Lasagna alla Bolognese \$14**

*Housemade pasta layered with classic Bolognese & Béchamel sauces*

### **Pollo al Limone \$19**

*Sautéed boneless chicken breast with lemon, Cerignola olives, Selina caper berries & sautéed Mesa greens*

### **Galletto 'al Forno' \$24**

*Savory Bell & Evans Organic Chicken in "pollo brodo" with scallions, green beans & Jerusalem artichokes*

### **Fegato \$22**

*Pan-seared calf's liver with caramelized onions, bacon & crispy polenta*

### **Tagliata di Manzo \$25**

*Slices of rare beef tenderloin over arugula with freshly shaved Parmigiano Reggiano & extra virgin olive oil*

### **Trancio di Salmone \$24**

*Pan-seared salmon with roasted Brussels sprouts & extra virgin olive oil*

### **Pesce Spada \$25**

*Grilled swordfish with roasted baby sweet potatoes, sautéed onions & extra virgin olive oil*

### **Zuppa di Pesce Misto \$24**

*Sautéed day-boat seafood in "lobster brodo" served over soft polenta*

### **Pesce Intero del Giorno P/A**

*Whole roasted fish of the day with broken potatoes & wilted leeks, finished tableside with extra virgin olive oil*

### **Peperoni Ripieni \$19** *page 251*

*Cubanelle peppers stuffed with beef, pork & veal braised in tomato sauce & served on a bed of crispy spaetzle*

### **Osso Buco alla Becco \$31** *page 280*

*Becco's signature braised veal shank served with farro tossed with butternut squash*

### **Vitello alla Parmigiana \$35**

*Pan-fried breaded veal with tomato, fresh mozzarella & Grana Padano*

### **Bistecca alla Becco \$30**

*Grilled Black Angus rib eye, dry-aged & rubbed with porcini mushrooms with garlic mashed potatoes & seasonal vegetables (add **funghi trifolati** \$7)*

### **CONTORNI. \$7.**

**Funghi Trifolati ~ Broccoli Rabe ~ Spinach  
Garlic Mashed Potatoes ~ Polenta ~ Scaffata  
(A vegetarian assortment of All Contorni \$18)**

*18% gratuity added to parties of 6 or more*

*Executive Chef William Gallagher*



Lidia's Italy



Lidia's Family Table



Lidia's Italian-American Kitchen



Lidia's Italian Table



La Cucina di Lidia