

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**

\$22.95

~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

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

Calamari Fritti \$21  *page 159*

Crispy, tender rings of fried squid with spicy tomato sauce

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

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

~SECONDI~

All entrée prices include Becco's classic Caesar salad, served as a separate course.

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

Pollo al Limone \$21

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

Trancio di Salmone \$25

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 \$26

Sautéed day-boat seafood in "lobster brodo" served on a bed of 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 \$21 page 215

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

Maiale Arista \$28

Tender pulled pork roasted for 24 hours in Super Baladin served warm with smashed new potatoes, matchstick Granny Smith apples & "salsa verde" made from fresh herbs & herb tops

Fegato \$24

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

Porterhouse d'Agnello \$32 page 232

Succulent grilled domestic porterhouse lamb chop with scaffata, finished with extra virgin olive oil

Costolette di Maiale alla Maniera dello Chef \$29 page 214

Brined double cut pork chop grilled & served alla pizzaiola (green, red, yellow peppers, green pepperoncini, sweet & hot cherry peppers, onions, tomato & extra virgin olive oil)

Osso Buco alla Becco \$32 page 280

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

Costoletta di Vitello alla Joe \$35

"Joe's Veal Chop" grilled & served with garlic mashed potatoes, caramelized shallots & braised escarole with prosciutto, finished in extra virgin olive oil (add **funghi trifolati** \$7)

Vitello alla Parmigiana \$35

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

Bistecca alla Becco \$34

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 \$20)**

\$18.00 food minimum per person ~ an 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