

ANTIPASTI

Maiella

EXECUTIVE CHEF: Raffaele Solinas

INSALATINA BIANCA 12

endive, frisee, romaine, walnuts, gorgonzola

INSALATA di SPINACI 14

baby spinach, caramelized pear, goat cheese, currants

CARPACCIO di MANZO 14

thinly sliced filet mignon, arugula, parmesan, truffle oil

INSALATA di CRESCIONE 15

watercress salad, heart of palm, beets, blood orange, blue cheese

CAPRESE di BUFALA 16

buffalo mozzarella, roast bell peppers, tomato, basil

BURRATA 18

creamy mozzarella, sundried tomato, prosciutto, fig

MELANZANE 12

eggplant, spinach, mozzarella, tomato

POLPETTE 14

beef meatballs, fresh san marzano tomato, crostini

VONGOLE al FORNO 16

little neck, herbed mollica, crispy pancetta, spicy fregola sarda

POLPO al CARBONE 18

grilled octopus, chick peas, taggiasca olives

SPIEDINO di CALAMARI 16

grilled calamari, herbed bread crumbs

CRUDO di PESCE 22

salmon tartare, branzino, little neck clams, prawn

MAIELLA MOZZARELLA TRIO 24

imported italian fresh creamy cheese, burrata, fior di latte & buffalo mozzarella,
25 years balsamic & extra virgin olive oil

PRIMI

AGNOLOTTI al CAPRINO 26

ravioli filled with goat cheese, pistachios pesto, aged ricotta, basil

PACCHERI all' ARAGOSTA 28

maine lobster, sweet peas, cherry tomato

RAVIOLI di RICOTTA 24

buffalo ricotta, brown butter, sage

SPAGHETTONI ai FRUTTI di MARE 44

fresh spaghetti, lobster, shrimp, clams, mussels, tomato

BIGOLI NERI ai CALAMARETTI 26

homemade squid ink bigoli, calamari, fava, fresh peperoncino

PAPPARDELLE al RAGU d'AGNELLO 26

lamb ragu, goat cheese, pestata

** FETTUCCINI MAIELLA 34

sangiovese wine infused pasta, parmesan, seasonal truffle

** BUCATINI "Cacio, Pepe & bottarga" 28

pecorino romano, mullet roe, arugula, grape tomato, black pepper

MACCHERONCINI al RAGU 26

spicy sausage, broccoli rabe, mollica, peperoncino

RISOTTO all' ANATRA 28

duck ragu, orange, goose berries, saffron, parmesan basket

RISOTTO ai FUNGHI 28

carnaroli rice, porcini, truffle, parmesan basket

RISOTTO ai GAMBERI 32

carnaroli rice, shrimp, lemon & arugula

-gluten free pasta is available

** pasta is prepared table side with a cheese wheel

consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

Maiella

Maiella is the name of the mountainous and coastal area in the Italian region of Abruzzo. Home of the world famous Montepulciano d' Abruzzo. Much like our menu, this Italian region offers tastes of the Adriatic sea and of the lush mountainous terrain; Mari e Monti. From free roaming lamb and duck to octopus and shellfish, our diverse menu also proudly offers a wide selection of house made pastas as well as our fettuccini prepared table side. Benvenuti e Buon Appetito!

SECONDI

SALMONE al FORNO 29

atlantic salmon, roasted bell pepper puree, asparagus

GRIGLIATA MISTA DI PESCE 38

grilled red snapper, salmon, shrimp, mussels, clams, calamari, Mediterranean arugula salad

BRANZINO 34

whole or filet mediterranean sea bass, green beans

GAMBERONI MAIELLA 36

butterfly shrimp, eggplant, herbed bread crumbs

MARI e MONTI 48

strip steak, white prawns, potato puree, asparagus

CORTA di MANZO 29

braised short rib, creamy polenta, parmesan

MAIELLA'S CHICKEN PARMESAN 26

lightly breaded organic chicken breast, three cheeses, arugula

GALLETTO 28

roasted cornish hen, pancetta, brussel sprouts, potato gratin

NODINO DI MAIALE 36

porterhouse pork chop, caramelized pear, rainbow carrots

PETTO d' ANATRA 32

pan seared long island duck, cippolini, gooseberries, red wine

SALTINBOCCA alla ROMANA 32

veal scaloppine, parma prosciutto, sage, fingerlings, broccoli rabe

FILETTO di MANZO 46

filet mignon, carrots, asparagus, truffle potato

CARRE' d' AGNELLO 48

pistachio encrusted colorado lamb chop, caponata, polenta tortino watercress

MAIELLA'S VEAL PARMESAN 36

lightly breaded veal chop, three cheeses, spaghetti, tomato

C

ONTORNI for the family 14

TRUFFLE MASHED POTATOES

BRUSSEL SPROUTS & PANCETTA

SAUTEED WILD MUSHROOMS

BROCCOLI RABE, PEPPERONCINO

GREEN BEANS, ALMONDS

ZUCCHINI FRITTI

PARMESAN ROASTED POTATOES

MARINATED OLIVES & PARMIGIANO

