

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

