

DINNER

REFRESHING STARTERS

Mei's Handmade Dumplings or Potstickers

Choose or Mix from Two Varieties of Mei's Handmade Dumplings or Potstickers:

Berkshire Pork & Napa Cabbage OR Trio of Seafood (Shrimp, Scallops & Crab Meat)

Served with Soy-Rice Vinegar & Hot Chili Sauces (Three Pieces for 7, Six for 11, Dozen for 16)

Chive Spring Rolls

Three Deep Fried Spring Rolls Filled with Juicy Berkshire Pork, Fresh Shrimp, Chives, Napa Cabbage & Bean Sprouts Served with a Sweet & Sour Sauce 8

Bruschetta

Grilled Slices of Sourdough Bread Lightly Rubbed with Garlic & Topped with Warm Marinated Vine-Ripened Tomatoes, Shaved Parmesan Cheese, Fresh Basil & Extra Virgin Olive Oil 8

Beef Carpaccio

Thinly Sliced Raw Beef Tenderloin Topped with Baby Arugula, Shaved Parmesan, Ground Sea Salt & a Touch of Capers & Extra Virgin Olive Oil 8

Grilled Calamari

Grilled Calamari with a Spicy Citrus Marinade Served with Baby Field Greens & Lightly Drizzled with a Roasted Garlic Herb Balsamic Vinaigrette 8

FRESH SOUPS & SALADS

Daily Soup Creation

Our Fresh Homemade Soup of the Day (Cup 4 Bowl 7)

Field Green Salad

A Mixed Green Salad Served with an Apple Cider Vinaigrette & Topped with Fresh Market Vegetables 7

The Whitehall Caesar

Crisp Hearts of Romaine Served with a Homemade Caesar Dressing Topped with a Parmesan Crisp 8

The Gold Coast Salad

A Selection of Mixed Greens, Sliced Apples & Fresh Raspberries Tossed in a Honey Mustard Vinaigrette 8

Baby Spinach Salad

Fresh Baby Spinach Salad Served with Aged Ricotta Cheese Shavings, Sliced Red Onions, Applewood-Smoked Bacon, Champignon Mushrooms, Fresh Cherry Tomatoes & Crunchy Candied Walnuts with a Warm Vinaigrette 9

MILANESE-STYLE THIN CRUST PIZZAS

Our Signature Pizza

Fornetto Mei's Trademark Pizza: Sausage, Grapes, Goat Cheese & Fine Herbs; Try It, You'll Like It! 13

Margherita, The Original

The Original Margherita Pizza, Made with Ground Vine Ripened Tomatoes, Aged Mozzarella Cheese & Fresh Basil 12

Pizza D'Asti

A Meat Lover's Dream with Just a Touch of Green: Fennel Sausage, Sliced Prosciutto & Sopressata, Aged Mozzarella & Fresh Basil 15

Shrimp & Crab Pesto Pizza

Juicy Marinated Tiger Shrimp & Lump Crab Meat Served over a Homemade Pesto Sauce & Aged Mozzarella Cheese, Topped with a Red Bell Pepper Purée 15

HANDMADE PASTAS & ENTRÉES

Berkshire Pork Bolognese

Handmade Linguini Pasta Covered in Slow Simmered Ground Berkshire Pork & Seasonal Vegetables in a Rich Tomato Sauce, Topped with Fresh Herbs & Freshly Grated Parmesan Cheese 18

Herb Linguini Pasta with Chicken

Handmade Herb Linguini Pasta Served with Tender Chicken Breast, Cherry Tomatoes, a Zesty Pesto Sauce made with a Hearty Chicken Broth & Finished with Parmesan Cheese 17

Pappardelle with Mushrooms

Handmade Pappardelle Ribbon Pasta with a Mix of Sautéed Shiitake, Crimini & Oyster Mushrooms, Tossed with Fresh Vine Ripened Tomatoes & Basil in a Roasted Mushroom Broth 18

Potato Gnocchi

Handmade Potato Dumplings Served with Slow-Braised Oxtail in a Rich, Hearty Pizzaiola Sauce with Pearl Onions, Baby Spinach, Garlic, San Marzano Tomatoes, Basil & Extra Virgin Olive Oil 19

Seafood Risotto with Scallops & Shrimp

Seafood Risotto Made with Carnaroli Rice Together with Plump Sautéed Atlantic Scallops & Marinated Juicy Tiger Shrimp; Finished with Freshly Grated Grana Padano & a Rich Aromatic Seafood Broth 23

Fresh Grilled Wild Salmon

Fresh Wild Salmon Pan-Roasted with Tomatoes, Pantelleria Capers, Fresh Sliced Garlic, Basil & Escarole in a White Wine Sauce; Topped with Crispy Vegetable Ribbons 21

Pan-Roasted, Dry-Aged 8 Ounce Steer Tenderloin

Juicy Beef Tenderloin Grilled Medium Rare & Sliced into Thin Strips; Served with a Salad of Baby Arugula & Pan Roasted Baby Carrots, Roasted Yukon Gold Potatoes & Drizzled with a Balsamic Vinaigrette 30