

A: 119 E.18TH STREET  
P: 212.228.3494  
W: TOMMYLASAGNA.COM



# DINNER

## SMALL PLATES

### MEATS

\$7 each

PROCUITTO  
MORTADELLA  
SOPRESATTA  
CAPPICOLLA  
MEATBALLS  
SALUME  
BRESOLA

### CHEESE

3 for \$11 / 5 for \$16 / all for \$18

MOZZARELLA  
PROVOLONE  
GORGONZOLA  
RICOTTA  
GOAT  
PARMAGIANO  
REGGIANO

### FISH

\$7 each / all for \$30

TUNA CRUDO  
Arugula & Spicy Oil  
OCTOPUS  
Celery, Red Onion  
& Olive  
SHRIMP  
Lentil & Chilies

CRAB  
Sriracha Mayo  
& Scallions

MUSSELS  
Spicy Red Sauce

FRITO MISTO  
Fried Calamari, Clam  
& Lemon Aioli

### VEGETABLES • \$5 each / all for \$18

BEETS  
ESCAROLE  
& BEANS  
EGGPLANT CAPONATTA  
ROASTED PEPPERS  
OLIVES  
CHIPOLINE  
AGRO DOLCE

### SALADS • \$8 each

PEAR PINE NUT  
RADDICCIO & FENNEL  
CAESAR  
BEET SALAD  
TRI COLOR

## LASAGNA

<b>TOMMY LASAGNA</b> Bolognese, Bechamel, Mozzarella	\$18.00	<b>MUSHROOM LASAGNA</b> Porcini, Portobello, Shiitake, Hen of the Woods	\$22.00
<b>NONNA'S LASAGNA</b> Marinara, Ricotta, Mozzarella	\$19.00	<b>LAMB LASAGNA</b> Lamb, Goat Cheese, Mint	\$22.00
<b>GREEN MARKET LASAGNA</b> Seasonal Union Square Vegetables	\$20.00	<b>CHICKEN LASAGNA</b> Chicken, Peas, Scallions, Carrots, Bechamel	\$19.00
<b>LOBSTER LASAGNA</b> Maine Lobster with Sherry Sauce	\$24.00	<b>TRUFFLE LASAGNA</b> Black Truffles, Chantrelle Mushrooms	\$26.00

## PASTA

<b>PAPPARDALE BOLANESE</b> Thin Ribbon Pasta with Meat Sauce	\$15.00
<b>BLACK TRUFFLE LUNETTA</b> Half-Moon Pasta, Truffle Ricotta, Cream Sauce	\$18.00
<b>PASTA ALLA CHITTARA CON PESTO</b> Thin Pasta with Homemade Pesto	\$16.00
<b>LINGUINI VONGOLE</b>	\$18.00
<b>FUSSILI WITH SAUSAGE &amp; CHARD</b> Corkscrew Pasta, Spicy Sausage, Sautéed Chard	\$16.00
<b>RIGATONI WITH LAMB RAGU</b> House Made Rigatoni, Lamb Ragù, Mint Pesto	\$18.00

## ENTRÉE

<b>ROASTED CHICKEN</b> with Crispy Sweet Potatoes & Escarole	\$20.00
<b>JUMBO SHRIMP</b> in Preserved Lemon Sauce over Herb Spaetzle	\$20.00
<b>PORK RIBS</b> with Soft Polenta and Fennel Cabbage Slaw	\$22.00
<b>SEARED SEA BASS</b> with Mushroom Ragù & Roasted Root Vegetables	\$22.00
<b>VEAL OSSO BUCO</b> over Saffron Risotto & Topped with Gremolata	\$25.00