

## DINNER

Our famous Focaccia bread served to every table from our wood burning oven.  
First serving complimentary, second serving \$3.25

### SALADS

#### CAESAR SALAD \$4

*Ferrari's version of the classic Caesar Salad.*

#### HOUSE SALAD \$4

*Mixed greens tossed with a Dijon-balsamic vinaigrette.*

#### INSALATA DEL BOSCO \$6

*Mixed greens tossed with port wine vinaigrette, gorgonzola, pears, and pine nuts.*

#### WEDGE SALAD \$7

*Romaine wedge topped with gorgonzola cheese dressing and toasted hazelnuts.*

### SOUPS

#### PASTA E FAGIOLI \$4

*Mamma's hearty Italian bean, pasta, and fresh vegetable soup.*

#### ZUPPA DEL GIORNO \$4

*Our soup of the day. (Ask your server).*

### ANTIPASTO

#### MOZZARELLA DEL SUD \$8

*Fried mozzarella served with fresh pesto-tomato sauce over a bed of mixed greens.*

#### FRIED CALAMARI \$8

*Calamari batter-dipped and fried, served with our traditional tomato sauce.*

#### PICCOLO CIOPPINO \$11

*Fresh clams, muscles, shrimps, and calamari swimming in our spicy seafood broth.*

#### CARPACCIO FERRARI'S \$9

*Thinly sliced aged raw filet mignon with onions, pine nuts, sun-dried tomatoes, capers and extra-virgin olive oil.*

*-Rated "Best Carpaccio in Dallas" by The Dallas Morning News.*

### PRIMI

#### RISOTTO CON SALSICCE E FUNGHI \$15

*Arborio rice combined with Italian sausage, roasted mushrooms, garlic, olive oil and grated parmesan cheese.*

#### GNOCCHI DELLA MAMMA \$14

*Our home-made gnocchi served with a rich gorgonzola cream sauce.*

#### CANNELLONI FIORENTINA \$12

*Italian crepes, roasted veal, roasted vegetables with cream, tomato sauce and parmesan cheese.*

#### LINGUINI PESCATORE \$16

*Mixed fresh seafood, tomato sauce, garlic, olive oil and basil.*

#### RAVIOLI ALLA STEFANO \$14

*Cheese ravioli tossed with mushrooms, sun-dried tomatoes, cream, tomato sauce and parmesan cheese.*

#### LASAGNA AL FORNO \$12

*Mamma's special style, meat, cream, tomatoes and parmesan cheese, baked to perfection.*

#### ORECCHIETTE ALLA PINOCCHIO \$14

*Spicy Italian sausage tossed with ear shaped pasta, tomato sauce, rapini and parmesan cheese. A boss Favorite!*

## SECONDI

All entrees served with vegetables of the day and garlic creamed potatoes.

#### POLLO PIZZAIOLA \$15

*Chicken, capers, garlic, tomato, oregano and black olives.*

#### POLLO VALDOSTANA \$15

*Chicken breast, cooked ham, mozzarella, heavy cream and sautéed mushrooms.*

#### SALMON BELLA DONNA \$18

*Atlantic salmon topped with shrimps in a creamy parmesan-vodka sauce.*

#### SCAMPI DELLA MAMMA \$22

*Grilled jumbo shrimps marinated in olive oil and garlic, served over linguini tossed with olive oil, sun-dried tomatoes, garlic, basil, and crushed red pepper.*

#### VITELLO ALLA FERRARI'S \$17

*Scaloppini of Veal, eggplant, tomato and mozzarella cheese.*

#### OUR FAMOUS VEAL CHOP: MARKET PRICE

*USDA prime veal chop grilled, served plain or*

*Ferrari's Style: generously stuffed with prosciutto & mozzarella cheese.*

#### FILET MIGNON: MARKET PRICE

*USDA prime beef aged over 21 days and grilled to your liking served with a creamy black pepper sauce.*

#### NEW YORK STRIP: MARKET PRICE

*USDA prime strip steak marinated with balsamic vinegar and olive oil, grilled and served with a creamy porcini mushroom sauce.*

## FINISHED TABLESIDE

*(Ferrari's Signature Dishes)*

#### MEDALLIONS OF FILET MIGNON ALLE FIAMME \$26

*USDA prime filet sautéed tableside with onion, garlic, Portobello mushrooms, and a rich brandy cream sauce.*

#### SCAMPI ALLE FIAMME \$22

*Jumbo shrimps sautéed with garlic, olive oil, Pinot Grigio and Brandy served over linguini aglio e olio.*

#### ZABAGLIONE WITH SEASONAL FRUIT

**PER PERSON: \$8 (MIN 2 PEOPLE)**

*A traditional Italian dessert assembled tableside.*

*A rich custard made with sweet marsala wine and draped over fresh seasonal fruit.*

## DESSERTS

#### CIOCOLATA ALLA STEFANO \$7

*Rich chocolate and hazelnut cream custard.*

#### CRÈME BRULEE "PANNA COTTA" \$6

*Silky, rich vanilla-citrus custard, fired to order.*

#### TIRAMISU \$5

*Our famous classic dessert, mascarpone, espresso, marsala, ladyfinger cookies & cream.*

#### ORANGES IN GRAND MARNIER \$6

*Oranges with caramelized sugar and cognac, served over vanilla ice cream.*