

## *Antipasti*

<b>CALDO</b>	
<b>Fritto Misto</b>	12
Tender fried Shrimp, Calamari, Sepia and Filet of Sole served with a Pesto drizzle and Marinara sauce.	
<b>Cozze e Vongole alla Ligure</b>	10
Baby Clams and PEI Mussels steamed with Garlic, diced Tomatoes, Aromatic Herbs and fresh Fennel	
<b>Sardine con Salsa di Capperi</b>	12
Pan seared fresh Sardines served with fresh Lemon, Tomatoes, Capers and fresh Oregano	
<b>Torre di Ortolana</b>	10
Warm grilled vegetable tower with Zucchini, Eggplant, yellow Squash, heirloom Tomatoes, sharp Provolone and Filetto di Pomodoro sauce	
<b>Polpetto in Umido</b>	14
Braised tenderized baby Octopus in a Citrus ragu served with baby Arugula and roasted Red Peppers	

## **FREDDO**

<b>Prosciutto di Parma con Frutta</b>	11
Shaved Prosciutto di Parma, seasonal Melon, and Strawberries with fresh Mint	
<b>Antipasto Vernazza</b>	14
Chef's selection of cured Meats and imported Cheeses served with roasted Red Peppers, Olives and Mesclun	
<b>Gamberi Rio Maggiore</b>	14
Jumbo Shrimp cocktail served with Cocktail and Mignonette sauces	
<b>Mozzarella Burrata</b>	12
Handmade Mozzarella ball with Prosciutto, baby Arugula, Tomatoes and a Pesto drizzle	
<b>Asparagi Freddi</b>	12
Steamed Asparagus, hearts of Artichoke and roasted Peppers with a Lemon Basil Aioli	

## *Insalata*

<b>Endiva e Gorgonzola</b>	9
Belgian Endive, crisp Radicchio, Gorgonzola cheese and fresh Pears in a Lemon Caper dressing	
<b>Cinque Terre</b>	10
Baby Arugula, Endive, Radicchio, caramelized Apples and sundried Cranberries with a Fig dressing topped with shaved Parmigiano Reggiano cheese	
<b>Lattuga con Crostini di Pane</b>	9
Grilled Romaine stalk topped with a classic Caesar dressing and Garlic Croutons finished with toasted Pine Nuts and sundried Tomatoes	
<b>Barbietole e Formaggio di Capra</b>	10
Roasted Beets served with Goat cheese, micro Greens, and candied Walnuts in a champagne Vinaigrette	
<b>Frutti di Mare</b>	14
Fresh Seafood salad with diced red Onions, fresh Fennel, Lemon, aromatic Herbs and Extra Virgin Olive Oil	

## *Farinacei*

<b>Ravioli d'Aragosta</b>	22
Homemade Lobster ravioli with fresh Shrimp and jumbo lump Crabmeat in a Cognac Lobster sauce	
<b>Triofo Monterosso</b>	18
Homemade triofo pasta sauteéd with sundried Tomatoes, Pesto, and Pecorino Romano cheese	
<b>Risotto al Gorgonzola</b>	20
Arborio rice sauteéd with fresh diced Tomato, baby Spinach, Gorgonzola cheese and candied Walnuts in a light Cream sauce	
<b>Pappardelle di Manzo</b>	18
Fresh broad-noodle pasta in an authentic Bolognese ragu with sweet green Peas and a dollop of Cambro Ricotta cheese	
<b>Farfalle Cinque Terre</b>	21
"Butterfly" pasta sauteéd with grilled Eggplant, sundried Tomatoes, Capers, fresh Basil, Gaeta Olives and white Anchovie fillets	

## *Carne*

<b>Vitello Cinque Terre</b>	26
Veal scaloppine served with wild Mushrooms and roasted Peppers in a Marsala demi-glace served with grilled Asparagus tips	
<b>Bistecca alla Griglia</b>	38
Grilled Filet Mignon served with Truffie mashed Potatoes and julienne Vegetables	
<b>Torre Di Maiale</b>	30
Double-thick oven roasted Pork Chop with Cippolini Onions, Brussel Sprouts, crispy Pancetta in a Chianti demi-glace	
<b>Polletto Arrosto</b>	22
Oven roasted free-range boneless half Chicken with Garlic roasted Potatoes and Green Beans	
<b>Costoletta di Vitello</b>	42
Charcoal grilled milk fed Veal Chop served with a Porcini Mushroom and Barolo wine demi-glace with Saffron risotto	

## *Pesci*

<b>Branzino con Insalatina</b>	32
Pan seared Mediterranean Sea Bass with a mixed Mushroom Truffie sauté and a garden salad	
<b>Dentice Ligure</b>	30
Oven roasted fresh Red Snapper topped with caramelized Onions, Olives and a Tomato pureé	
<b>Spigola Striato con Granchio</b>	32
Striped Bass served with Crab risotto finished with a Lobster reduction	
<b>Salmone con Finocchio</b>	28
Pan seared North Atlantic Salmon seved with a Fennel puree and roasted Tomatoes in a Lemon Caper sauce over Spinach	
<b>Orata Intera</b>	32
Whole roasted Mediterranean Sea Bream with herbs, seasonal Vegetables and Garlic roasted Potatoes	



## *About Cinque Terre*

**C**inque Terre is located in the Italian Riviera off of Italy's Ligurian coast. It is where the Italian staple pesto originated and is known for having the freshest seafood and produce available. Anchovies, sardines and fresh fruit form the menus throughout the five lands: Corniglia, Manarola, Monterosso, Riomaggiore and Vernazza. Each town boasts that they carry the best Grappa. Experience Cinque Terre for yourself, right here in Huntington.

## **Dinner Menu**

*Lunch and Dinner*

*7 days a week*

**On and off premise  
catering for any occasion!**

872 East Jericho Tpke.  
Huntington Station, NY

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(631) 923-1255

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[cinqueterreli.com](http://cinqueterreli.com)