

ANTIPASTI ~ APPETIZERS

FORMAGGI SELECTION OF FIVE GOURMET ITALIAN CHEESES, GARNISHED WITH AGED BALSAMIC, HONEY, MARMALADE	24
FIORITURA DI AFFETTATI SELECTION OF FIVE CURED GOURMET ITALIAN MEATS, SERVED WITH PICKLED VEGETABLES	22
CERVELLATA HOMEMADE, HOT AND SWEET ITALIAN SAUSAGE, BROCCOLI RABE, CANNELLINI BEANS, EVOO, GARLIC	19
MELANZANE E ZUCCHINE BAKED EGGPLANT, ZUCCHINI, MOZZARELLA, TOMATO SAUCE, BASIL LEAF	19
MOZZARELLA E PEPERONI MOZZARELLA, ROASTED PEPPERS, HEIRLOOM TOMATOES, BASIL PESTO	21
POLIPO GRILLED OCTOPUS, CHICKPEA PUREÉ, FENNEL, GRAPE TOMATOES, WHITE BALSAMIC VINEGAR	22
FRITTURA MISTA FRIED CALAMARI, SHRIMP, ZUCCHINI, POTATOES, CARROTS	21
GAMBERI E FAGIOLI OVEN BAKED SHRIMP & CANNELLINI BEANS, EVOO, GARLIC, LEMON, TOASTED BREAD	18
BURRATA CREAMY MOZZARELLA PUGLIESE, ROASTED BEETS, BALSAMIC REDUCTION	24
PASTA E FAGIOLI HOMEMADE TRADITIONAL NEAPOLITAN, PASTA AND BEANS	12

INSALATE ~ SALADS

INSALATA MISTA MIXED BABY LETTUCE, JULIENNE OF CARROTS, SWEET PEPPER, CELERY, TOMATO, ONION	10
INSALATA DI CAMPO FARM FRESH FENNEL, RADISH, GALA APPLE, GRAPEFRUIT, POMEGRANATE	12
INSALATA FORMAGGI CURLED ENDIVE, FRISEE LETTUCE, ARUGULA, PEAR, WALNUTS, ITALIAN CHEESES	14
INSALATA TROPICALE SPRING MIX, GREEN APPLE, MANGO, AVOCADO, GRAPEFRUIT, HEARTS OF PALM, RASPBERRY VINAIGRETTE	14

CARPACCIO CRUDO \$18 ~ THINLY SLICED RAW SEAFOOD ~

CARPACCIO TONNO
YELLOW FIN TUNA, AVOCADO, SCALLION,
PEAR, LEMON, MINT

CARPACCIO SALMONE
WILD FAROE ISLAND SALMON, CAPERS, OLIVES,
LEMON, EVOO

CARPACCIO BRANZINO
MEDITERRANEAN SEA BASS, ORANGE, AVOCADO,
LIME, GRAPEFRUIT, CAPERS

CARPACCIO POLIPO
CHILLED THIN SLICES OF COOKED OCTOPUS,
MARINATED JULIENNE OF FRESH VEGETABLES

CARPACCIO DI CARNE CALDO \$18 ~ THINLY SLICED WARM FILET MIGNON ~

CARPACCIO FUNGHI
FILET MIGNON, SHIITAKE AND PORCINI MUSHROOMS,
TOMATO, GARLIC

CARPACCIO GIRASOLE
FILET MIGNON, ARTICHOKE, ASPARAGUS,
SHAVED PARMIGIANO REGGIANO, TRUFFLE OIL

CARPACCIO CONTADINO
FILET MIGNON, RED ONIONS, GREEN CHILI,
SUN-DRIED TOMATOES, CAPERS

~ THINLY SLICED RAW, CHILLED FILET MIGNON ~

CARPACCIO CLASSICO
RAW FILET MIGNON, SHAVED PARMIGIANO REGGIANO,
ARUGULA, LEMON

RISOTTO ~CARNAROLI ITALIAN RICE

RISOTTO TARTUFATO PARMIGIANO REGGIANO, WHITE TRUFFLE CREMA, SAGE	26
RISOTTO SCOGLIO FRESH SEAFOOD, EXTRA VIRGIN OLIVE OIL, GARLIC, DICED TOMATOES	28

PLEASE ALLOW 20 MINUTES FOR PREPARATION OF RISOTTO.

P A S T A ~ HOUSE MADE ARTISANAL PASTA

GNOCCHI CON BURRATA 24 CREAMY MOZZARELLA PUGLIESE, HEIRLOOM CHERRY TOMATO, BASIL LEAF
RAVIOLI VERDI 24 SPINACH RICOTTA RAVIOLI, FRESH TOMATO SAUCE, BASIL LEAF
PAPPARDELLE 26 SHIITAKE & PORCINI MUSHROOMS, PARMIGIANO REGGIANO
TAGLIOLINI 26 SHRIMP, ARUGULA, FRESH DICED TOMATO, EVOO
CHITARRA 28 SHRIMP, CALAMARI, JUMBO LUMP CRAB MEAT, CLAMS, PLUM TOMATOES
SPAGHETTINI NERI 28 BLACK THIN SPAGHETTI, JUMBO LUMP CRAB MEAT, ARTICHOKES, CHARDONNAY, BOTTARGA DI MUGGINE

P A S T A D U R A ~ AWARD WINNING PASTA

GRAGNANO-NAPOLI AND DE CECCO-CHIETI GLUTEN FREE AVAILABLE ADD \$6.00	
SPAGHETTI CARBONARA 22 GUANCIALE, EGG, PARMIGIANO REGGIANO	
BUCATINI AMATRICIANA 22 PANCETTA, ONION, PECORINO ROMANO, GRAPE TOMATOES, RED CHILI	
TAGLIATELLE BOLOGNESE 26 VEAL, PORK AND BEEF RAGÚ, BAY LEAF	
ORECCHIETTE 22 SAUTÉED BROCCOLI RABE, HOT ITALIAN SAUSAGE	
FARFALLE 19 BOW-TIE PASTA, SMOKED SALMON, LIGHT ROSÉ SAUCE	
CASARECCE 22 TUSCAN KALE PESTO, BRUSSEL SPROUTS, MUSHROOMS, ALMONDS	

PASTA TASTING OF THREE YOUR CHOICE, SERVES TWO GUESTS 58

S E C O N D I ~ MAIN COURSE

POLLO ARROSTO 32 SLOW ROASTED FREE RANGE CHICKEN, MASCARPONE, VEGETABLES, HERBS, LEMON
SALMONE 38 GRILLED WILD FAROE ISLAND SALMON, CANNELLINI BEANS, DICED BELL PEPPERS, LEMON, PARSLEY
BACCALÁ 38 LIGHTLY FRIED WILD ATLANTIC COD, BROCCOLI RABE, MARINATED HOT CHERRY PEPPERS, GREEN TOMATOES
COSTOLETTA DI VITELLO PARMIGIANA 56 16 OZ VEAL CHOP POUNDED THIN, BURRATA, MOZZARELLA, PARMIGIANO, VESUVIO TOMATO SAUCE, CRISPY KALE
OSSOBUCO 48 VEAL SHANK, PEAS, MUSHROOMS, TOMATO SAUCE
PACCHERI CON RAGÚ NAPOLETANO 38 GRAGNANO LARGE RIGATONI WITH RAGÚ OF BEEF BRACIOLA, SAUSAGE, MEATBALL, TOMATO SAUCE
TAGLIATA DI MANZO 48 SLICED BLACK ANGUS SIRLOIN FROM CREEKSTONE FARMS, ARUGULA, PARMIGIANO REGGIANO, AGED BALSAMIC
BRANZINO AL SALE 55 WHOLE MEDITERRANEAN SEA BASS BAKED IN SALT

CONTORNI ~ SIDE DISHES \$12

ROASTED POTATOES ROSEMARY
CAVOLFIORE CAULIFLOWER, GARLIC, CAPERS, OLIVES
CANNELLINI SAUTÉED WHITE BEANS, GARLIC, DILL, LEMON
PEPERONI LONG HOT PEPPERS
SPINACI SAUTÉED SPINACH, BUTTER, PARMIGIANO REGGIANO
CAVOLINI BRUSSEL SPROUTS, TRUFFLE CREMA, HAZELNUTS, PARMIGIANO
RAPINI SAUTÉED BROCCOLI RABE, GARLIC, HOT PEPPER
ASPARAGI ASPARAGUS, SMOKED SPECK CREMA
FUNGHI WILD MIXED MUSHROOMS, PARMIGIANO REGGIANO