

ANTIPASTI

SAFFRON MUSSELS

MUSSELS + SAFFRON TOMATO BRODO + NDUJA + CROSTINI 23

BREAD SERVICE*

PIZZA BIANCA + OLIO NUOVO + SEA SALT 6

CANNELLINI BEAN DIP*

PIZZA BIANCA 12
* ADD VEGETABLE CRUDITE \$6

NEAPOLITAN MEATBALLS

PORK & BEEF MEATBALLS + SAN MARZANO RED + PARMIGIANO REGGIANO + PINE NUTS 17

FAMOUS FRIED ARTICHOKE*

ROMAN FRIED ARTICHOKE + AGED BALSAMIC + STRACCIATELLA 16

ARTICHOKE TOASTED RAVIOLI*

BASIL PINE NUT PESTO + PARMIGIANO REGGIANO 16

BRUSSELS SPROUTS AGRODOLCE

PAN ROASTED BRUSSELS SPROUTS + PANCETTA + SHALLOTS + BARBERA AGRODOLCE + CURRANTS + PINE NUTS 17

BLOOD ORANGE CURED SALMON

ORA KING SALMON + CRÈME FRAICHE + CAPERBERRIES + DILL + ARUGULA + PINE NUTS + CROSTINI 20

OYSTERS FELLINI - MINIMUM ORDER OF 3

FRESHLY SHUCKED MARKET OYSTER + CIPRIANI MIGNONETTE + STURGEON CAVIAR + HORSERADISH & LEMON CRUMBLE + CALABRIAN FIRELLI SAUCE + LEMON 5 ea

ROLANDO'S MERRY CHRISTMAS CHICKEN NOODLE SOUP

HAND-CUT CHRISTMAS TREE NOODLES + SMOKED CHICKEN THIGHS + SOFFRITTO + ROSEMARY + LEMON + PARMIGIANO REGGIANO 11

CHARRED CAULIFLOWER*

LEMON PRESERVE + PECORINO 15

BUTTERNUT SQUASH ARANCINI

CARNAROLI RISOTTO + CHICKEN JUS + ROASTED BUTTERNUT SQUASH + SMOKED CACIOCAVALLO + MASCARPONE LABNEH 18

BUFFALO RICOTTA*

WHIPPED BUFFALO RICOTTA + ROASTED PERSIMMONS + PISTACHIOS + CHESTNUT HONEY + PIZZA BIANCA 17

EGGPLANT PARMIGIANO*

PARMIGIANO CRUSTED EGGPLANT + SAN MARZANO RED SAUCE + FIOR DI LATTE 18

FRITTO CALAMARI

FRIED CALAMARI + FRIED LEMON + CALABRIAN CHILI SAN MARZANO RED SAUCE + LEMON GREMOLATA 23

WILD BOAR RAGU & POLENTA

BAROLO BRAISED WILD BOAR + ROSEMARY & FONTINA POLENTA + HEIRLOOM CARROTS + PARMIGIANO REGGIANO 25

BEEF TARTARE

BEEF TENDERLOIN TARTARE + MUSTARD SEEDS + LEMON + CRISPY CAPERS + PINE NUTS + PARMIGIANO REGGIANO + FLOWERS + CROSTINI 26

BURRATA

BLOOD ORANGE MARMALADE & PROSCIUTTO BURRATA

BLOOD ORANGE MARMALADE + PROSCIUTTO DI PARMA + BURRATA + CROSTINI 21

CHANTERELLE MUSHROOM BURRATA*

CHANTERELLE MUSHROOM AGRODOLCE + BURRATA + CROSTINI 22

BURRATA BLACK GARLIC "CHEESE BREAD"*

BLACK GARLIC + BURRATA + ROASTED GARLIC + SHAVED GARLIC + PECORINO ROMANO + CHIVES 20

TRUFFLE BURRATA*

FRESH TRUFFLES + TRUFFLE OIL + BURRATA + CROSTINI 25

INSALATA

INSALATA MISTA*

ARUGULA + PARMIGIANO REGGIANO + TOMATOES + PINE NUTS + BALSAMIC VINAIGRETTE 15

TOM'S CHOPPED

MARKET LETTUCE + SOPRESSATA SALAMI + WILD FENNEL + FONTINA + GARBANZO BEANS + CASTELVETRANO OLIVES + PECORINO ROMANO + RED WINE VINAIGRETTE 19

FIG & BEET*

ARUGULA + MULTICOLOR BEETS + FETA + POMEGRANATE + DRIED FIGS + WALNUTS + BALSAMIC VINAIGRETTE + WILDFLOWER HONEY 19

FAMOUS FRIED ARTICHOKE*

ROMAN FRIED ARTICHOKE + ROASTED ASPARAGUS + WILD SPRING GREENS + PISTACHIOS + BAETJE FARMS GOAT CHEESE + BALSAMIC VINAIGRETTE 19

CALABRIAN KALE CAESAR

SHAVED KALE + CALABRIAN CHILI CAESAR DRESSING + COLATURA DI ALICI + FRIED CAPERS + CIABATTA CROUTONS + PARMIGIANO REGGIANO + WHITE ANCHOIVES 19

BLOOD ORANGE CITRUS*

ARUGULA + MARKET CITRUS + SHAVED FENNEL + KALAMATA OLIVES + PARMIGIANO REGGIANO + PISTACHIOS + LEMON VINAIGRETTE + AGED BALSAMIC 21

ADD TO YOUR SALAD... ROASTED CHICKEN 9 PRAWNS 14 MEATBALLS 12 SCALLOPS 18 WHITE ANCHOIVES 5

TASTING MENU

*PRICE IS PER PERSON

4 COURSE SEASONAL PASTA TASTING*

BUTTERNUT SQUASH ARANCINI + FIG & BEET SALAD + PUMPKIN CAPPELLETTI + TIRAMISU 55

4 COURSE SEASONAL PIZZA TASTING*

BUTTERNUT SQUASH ARANCINI + FIG & BEET SALAD + NDUJA & CHARRED BROCCOLINI PIZZA + TIRAMISU 55

*VEGETARIAN

HAND-CRAFTED PASTA

FIORI ARRABIATA*

KATIE'S SIGNATURE FIORI NOODLE + SPICY ARRABIATA TOMATO SAUCE + WILD ARUGULA + MASCARPONE + PARMIGIANO REGGIANO

21

SPAGHETTI & MEATBALLS

SPAGHETTI NOODLE + NEAPOLITAN MEATBALLS + SAN MARZANO RED SAUCE + TOASTED PINE NUTS + PARMIGIANO REGGIANO

25

CRESPONE & RICOTTA TORTELLINI

HAND-MADE SALUME BEDDU CRESPONE & RICOTTA TORTELLINI + SAN MARZANO RED SAUCE + CALABRIAN CHILI + SHERRY + PARMIGIANO REGGIANO

28

FIAMA MAFALDA BOLOGNESE

MAFALDA NOODLE + FIAMA BOLOGNESE + CALABRIAN CHILI + WHIPPED BUFFALO RICOTTA

34

CRAB & CELERY ROOT RAVIOLI

HAND-MADE SAFFRON INFUSED CRAB & CELERY ROOT FILLED RAVIOLI + TOMATO REDUCTION + CHIVES

35

LEMON PACCHERI*

LEMON PACCHERI NOODLE + CHARRED CAULIFLOWER + LEMON BUTTER + CREAM + PISTACHIOS + PECORINO ROMANO

22

PUMPKIN CAPPELLETTI*

HAND-MADE PUMPKIN FILLED CAPPELLETTI + SAGE BROWN BUTTER + PARMIGIANO REGGIANO + PEPITAS + AGED BALSAMIC

25

CHANTERELLE LASAGNOTTE*

ARUGULA LASAGNOTTE NOODLE + ROASTED CHANTERELLE MUSHROOMS + SHALLOTS + TALEGGIO FONDUTA + MUSHROOM JUS + PARMIGIANO REGGIANO + AGED BALSAMIC

30

BLACK SPAGHETTI

SQUID INK SPAGHETTI + LEMON BUTTER + PRAWNS + SCALLOPS + CLAMS + CALABRIAN CHILI + PARSLEY GREMOLATA + SALMON ROE

34

ADD TO YOUR PASTA...

ROASTED CHICKEN 9 PRAWNS 14
MEATBALLS 12 SCALLOPS 18 WHITE ANCHOVIES 5

HAND-CRAFTED PIZZA

PESTO QUATTRO FORMAGGIO*

BASIL PINE NUT PESTO + FIOR DI LATTE MOZZARELLA + FONTINA + BAETJE FARMS GOAT CHEESE + PECORINO

19

MARGHERITA OLIO DI BUFALA*

OLIO NUOVO + TOMATO + MOZZARELLA DI BUFALA + FRESH BASIL

20

ROASTED CHICKEN

ROASTED GARLIC + ROASTED CHICKEN + CARAMELIZED CIPOLLINI ONIONS + ROSEMARY + ARUGULA + BAETJE FARMS GOAT CHEESE + AGED BALSAMIC + FIOR DI LATTE MOZZARELLA

21

PEAR & PROSCIUTTO

OLIO NUOVO + PROSCIUTTO DI PARMA + TALEGGIO + FONTINA + PEAR

21

MORTADELLA

OLIO NUOVO + FONTINA + MORTADELLA SAUSAGE + ARUGULA + FRESH MOZZARELLA DI BUFALA + PISTACHIO CRUMBLE + LEMON

21

MEATBALL

SAN MARZANO RED + NEAPOLITAN MEATBALLS + PINE NUTS + FIOR DI LATTE MOZZARELLA + PARMIGIANO REGGIANO

22

BOLOGNESE SAUSAGE

BALSAMELLA + SALUME BEDDU BOLOGNESE SAUSAGE + CURRANTS + FRESH HERB & ARUGULA SALAD + RED WINE VINAIGRETTE + SHAVED PARMIGIANO REGGIANO + VINCOTTO

22

NDUJA & CHARRED BROCCOLINI

NDUJA & TOMATO BUTTER + WOOD OVEN ROASTED BROCCOLINI + BUFFALO RICOTTA + WILDFLOWER HONEY

22

SAUSAGE & BALSAMELLA

BALSAMELLA + FENNEL SAUSAGE + FONTINA + LEEK + CALABRESE PEPPER + PINE NUTS + FENNEL POLLEN

23

MARGHERITA RED DI BUFALA*

SAN MARZANO RED + MOZZARELLA DI BUFALA + FRESH BASIL

20

PERSIMMON & FENNEL*

OLIO NUOVO + GOAT CHEESE + PERSIMMONS + PECORINO ROMANO + CHARRED FENNEL + FENNEL POLLEN + LEMON + CHESTNUT HONEY + MINT

20

POTATO

BALSAMELLA + FONTINA + ALTO ADIGE SPECK PROSCIUTTO + FINGERLING POTATOES + ONION + PARMIGIANO REGGIANO + ROSEMARY ADD EGG \$3

21

BLACK GARLIC & ARTICHOKE*

BLACK GARLIC + KALE + BAETJE FARMS GOAT CHEESE + ARTICHOKE + PARMIGIANO REGGIANO + LEMON + WILDFLOWER HONEY

21

PUTTANESCA

SAN MARZANO RED + WHITE ANCHOVIES + FIOR DI LATTE MOZZARELLA + SMOKED CACIOCAVALLO + BASIL + CAPERS + CASTELVETRANO OLIVES + PEPPERONCINO + SICILIAN OREGANO

21

EZZO PEPPERONI

OLIO NUOVO + STRACCIATELLA + EZZO PEPPERONI + WILDFLOWER HONEY + CALABRIAN CHILI PASTE

22

PANCETTA & FIG

OLIO NUOVO + FONTINA + BAETJE FARMS GOAT CHEESE + PANCETTA + FRESH FIGS + SHALLOTS + PARMIGIANO REGGIANO + ARUGULA + AGED BALSAMIC

22

MARGHERITA EXTRA DI BUFALA

SAN MARZANO RED + MOZZARELLA DI BUFALA + PROSCIUTTO DI PARMA + WILD ARUGULA + FRESH BASIL

23

TRUFFLE*

OLIO NUOVO + SMOKED CACIOCAVALLO + FONTINA + CHANTERELLE MUSHROOMS + GARLIC + PARMIGIANO REGGIANO + FRESH SHAVED TRUFFLES + TRUFFLE OIL

36

SECONDI

CHICKEN PARMIGIANO

CRISPY CHICKEN PARMIGIANA STUFFED WITH FONTINA & PROSCIUTTO DI PARMA + TOMATO & ARUGULA SALAD + CALABRIAN CHILI BOMBA + WILDFLOWER HONEY

34

MAINE LOBSTER TAIL THERMIDOR

WHOLE MAINE LOBSTER + CREAMY CONTRATTO BIANCO VERMOUTH + SALMON CAVIAR + DILL + TARRAGON

50

ORA KING SEARED SALMON

CURED & SEARED ORA KING SALMON + CHICKPEA & SUMMER VEGETABLE STEW + MINT

42

TEMPURA FRIED WHOLE BRANZINO

WHOLE TEMPURA BRANZINO + SALSA VERDE + FENNEL + CUCUMBER + LEMON & CASTELVETRANO OLIVE SALAD

39

E3 RANCH FILET MIGNON

CHARCOAL GRILLED 10 OUNCE FILET + GORGONZOLA BUTTER + CHIANTI REDUCTION + ROASTED BROCCOLINI + LEMON VINAIGRETTE + PEPPERONCINO + CIABATTA BREADCRUMBS + PARMIGIANO REGGIANO

66

E3 RANCH RIBEYE ALLA FIORENTINA

CHARCOAL GRILLED 24 OUNCE BONE-IN RIBEYE + FENNEL POLLEN + ROSEMARY + ARUGULA + PARMIGIANO REGGIANO + AGED BALSAMIC + ROASTED FINGERLING POTATOES + TALEGGIO FONDUTA

89