

FESTA DELLA MAMMA

Sunday May 12, 2024

Menu by Executive Chef Klidi Lazimi

gli antipasti

appetizers

PROSCIUTTO E PARMIGIANO

Chunks of Parmigiano Reggiano D.O.P. & delicate sheets of Prosciutto di Parma D.O.P. Balsamic reduction. Serves 2-4. 40

FRITTURA

Fried calamari, shrimp, sardines, vegetable julienne, sweet chili sauce. 29

CROSTONE

Avocado, chopped boiled egg, crispy taro chip, house-made sourdough.yogurt sauce, mint. 25

SLIDERS

Trio of mini lamb burgers with house made buns. Topped individually with gorgonzola sauce, spicy mayo, and feta & dill cream. 27

CARPACCIO DI MANZO

Thinly sliced Angus tenderloin finished with fresh arugula, stracciatella di burrata, pomodorini confit. 25

le insalate

salads

PANZANELLA DI MARE

Calamari, shrimp, B.C. mussels salad tossed with house made sourdough croutons, ripe heirloom tomato, cucumber, & red onion. 27

CAPRESE E MELONE

Heirloom tomato, fresh cantaloupe, stracciatella, Speducci EVOO. 25

SICILIANA

Market greens, clementine, fennel, crushed pistachio, ricotta salata, citronette. 21

le pizze

pizza

PRIMAVERA

Green pea & mint puree, sliced bresaola, smoked burrata, crushed pistachio. 25

ROSA CORALLO

Stracciatella cheese, fresh arugula, beet cured salmon, fresh cucumber. Pizza dough is rolled into pinwheels, and garnished with fresh toppings. 29

i primi

pasta & risotto, made fresh in-house

RISOTTO ALLA MILANESE

Acquerello rice, saffron, braised osso buco, crema di pecorino. 40

PACCHERI

House made paccheri, guanciale, pistachio paste, egg yolk, Parmigiano Reggiano D.O.P., crushed pistachio. 34

STROZZAPRETI

House made strozzapreti, shrimp, calamari, B.C. mussels, clams, & cuttlefish. Fresh tomato, white wine sauce. 39

da condividere

family-style main course, finished and served tableside by Executive Chef Klidi Lazimi

BISTECCA ALLA FIORENTINA

Angus Porterhouse steak, cut minimum three inches thick and dry aged for 60 days by Head Butcher, Michele.

Seasoned with coarse sea salt, sage, and Speducci EVOO, and grills to a perfect medium rare. As is tradition.

Served with garlic sage roasted potatoes and fagioli al fiasco. 64 oz, serves 4-6. 250

Pair With:

Scopone Brunello di Montalcino D.O.C.G. or Poggio alla Poggio alla Sala Vino Nobile di Montepulciano Riserva

ROMBO INTERO

Whole turbot fish, seasoned simply with extra virgin olive oil and our signature green salt, then roasted until succulent.

Served with cherry tomato, taggiasca olives, sweet onion and roasted potatoes. serves 4-6. 250

Pair With:

Fumanelli Vermentino Toscana IGT

i secondi

individually plated main course

GALLETO AL MATTONE

Cornish game hen, butterflied and roasted to perfection. Served with skewer of pomodorini, and roasted potatoes. 34

BRASATO D'AGNELLO

Braised lamb shank, Jerusalem artichoke puree, potato millefoglie. 39

ORATA

Sea bream, roasted until crisp, with pancetta butter sauce, basil mollica fritta. 44

HALIBUT AL VAPORE

Milk poached halibut, crab bisque, chestnut crumble, salsa verde, cruschi pepper. 37