

GLI ANTIPASTI

SPEDUCCI *Five skewers, lamb or chicken.* 15

TARTARE DI MANZO *Angus tenderloin, crispy caper, cured egg, mustard dressing, crostini.* 27

CARPACCIO DI TONNO *Ahi tuna, Campari-infused tomato, Speducci EVOO.* 26

CROSTONE ALLA 'NDUJA *Fresh ricotta, house made 'nduja, fried eggplant, house made sourdough.* 22

PIADINA ROMAGNOLA *Traditional Italian flat bread, sliced culatello, stracchino, fresh arugula, crushed pistachio.* 25

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

SALUMI E FORMAGGI *Award winning salumi, premium imported cheeses, house made bread, garnishes.* 45 | 75

LE INSALATE

CAPRESE E MELONE *Heirloom tomato, fresh cantaloupe, stracciatella, Speducci EVOO.* 25

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

BELGA E FAGIOLINI *Green beans and potato tossed with Belgian endive, cherry tomato, pickled red onion, & taggiasca olives, smoked honey & yogurt dressing.* 20

POLPO E PATATE *Octopus, potato, grilled zucchini, taggiasca olives, citronette.* 28

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

CAVOLO *Black kale, fresh fig, thinly sliced bresaola, toasted walnut, feta, balsamic vinaigrette.* 23

LE PIZZE

Made from Speducci's own mother yeast

FORNARINA BIANCA

TONNO E CIPOLLA *Squaquerone, preserved albacore tuna, caramelized sweet onion, toasted pine nuts, fresh basil.* 25

GENOVESE *Basil pesto, smoked provola, fresh cherry tomato, sliced culatello, toasted walnuts.* 23

PIZZE CLASSICHE

ORTOLANA *Fior di latte, mushroom, zucchini, eggplant, sweet pepper, fresh cherry tomato.* 25

DIAVOLA *San Marzano tomato sauce, fior di latte, spicy soppressata, peperoncino oil.* 24

MARGHERITA *San Marzano tomato sauce, fior di latte, fresh basil.* 21

FINOCCHIONA *San Marzano tomato sauce, fior di latte, fennel sausage, caprino, sundried tomatoes, pistachio.* 26

I PRIMI

House-made, fresh pasta

TAGLIOLINI AL BRANZINO *European sea bass, fresh lemon zest, garlic, fresh chili, Speducci EVOO.* 27

CAVATELLI BARESI *Rapini puree, house made Barese sausage, mollica fritta.* 29

PAPPARDELLE AL BRASATO DI MANZO *Barolo wine and tomato braised short rib, Parimigiano.* 30

CASARECCE 'NDUJA E FUNGHI *House made 'nduja, sauteed shiitake, fresh ricotta, Parmigiano.* 27

CALAMARATA ALL'ASTICE *Poached lobster, fresh cherry tomato, fried zucchini, rich lobster bisque.* 35

DA CONDIVIDERE

Family-Style

BISTECCA ALLA FIORENTINA

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

Chef Klidi then seasons 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 Sala Vino Nobile di Montepulciano Riserva D.O.C.G.

PORCHETTA

Thick cut pork roast & cracklings, seasoned liberally with our butcher's secret blend of herbs and spices, and roasted to perfection until crisp on the outside and juicy throughout.

Served with crispy, smashed, fingerling potatoes and grilled fennel. Serves 2-4. 70

Pair With:

Cormòns Pinot Grigio D.O.C. Collio or Ceretto Nebbiolo D'Alba Bernardina

GRIGLIATA MISTA DI CARNE

A selection of our finest cuts to share among friends and family. Seared 12 oz New York strip loin, house made sausage, boneless balsamic chicken leg, 4 lamb chops.

Served with French fries and seasonal green salad. Serves 2-4. 175

Pair With:

Gavi Il Poggio di Gavi D.O.C.G. or Gattavecchi Vino Nobile di Montepulciano D.O.C.G.

I SECONDI

Main course

TAGLIATA DI MANZO Dry-aged 16 oz ribeye. Topped with fresh arugula, cherry tomato, shaved Parmigiano 85

BRANZINO Chilean sea bass, potato rosemary millefoglie, asparagus tips, pecorino crisp, saffron vellutata. 48

DENTICE Red snapper rolled with vegetable brunoise, salsa verde mashed potatoes. 37

AGNELLO IN CROSTA Half rack, pistachio crusted lamb, grilled endive, heirloom carrots, minty salsa verde, yogurt sauce. 52

DALLA GRIGLIA

Selections from our butcher counter

Chicken Breast 6 oz 15

Boneless Balsamic Chicken leg 12

Speducci House Made Sausage (2) 12

Strip Loin 14 oz 45

Filet Mignon 8 oz 45

Ribeye 16 oz 75

Frenched Lamb Chops (3) 30

Bone-in Veal Chop 14 oz 30

Bone-in Pork Chop 12 oz 20

I CONTORNI

On the side

Fagioli al fiasco 12

Grilled market vegetables 14

Truffle fries 14

Rapini 12

Crispy smashed fingerling potatoes 10

Please be advised we cannot split bills