

OUR MENU IS RECOMMENDED AS A \$75 FOUR COURSE PRIX FIXE

{Appetizer • Pasta • Entrée • Dessert}

ANTIPASTI appetizers

INSALATA DI CAVOLO 16

kale salad, green apples, grilled squash
candied almonds, ricotta salata

ROMANA 17

baby romaine, endive, parmigiano
black pepper-anchovy vinaigrette

BURRATA 19

creamy mozzarella, heirloom tomatoes
watermelon, rosemary croutons

ASTICE 27

chilled maine lobster, robiola bosina
shaved asparagus salad, basil pesto

TONNO* 24

bigeye tuna tartare, trout roe
crispy shallots, chive crema

TERRINA 26

foie gras torchon, blackberries
macadamia nuts, lemon, brioche

CAVIAR

siberian sturgeon 95 • ossetra 145
egg, chives, crème fraîche, toasted brioche

ZUPPA 17

chilled english pea soup, jumbo lump crabmeat
elderflower gelée, fresh mint

CALAMARI 24

calamari alla piastra, sweet corn
coco bean panzanella, watercress

BOCCONCINI 19

tomato-braised chicken-eggplant meatballs
mozzarella di bufala, basil

POLIPO 23

octopus alla piastra, artichokes
marble potatoes, castelvetro olives

FRITTO MISTO 22

crispy calamari and shrimp
zucchini, lemon aioli

PRIMI PIATTI all pasta made in house

TORTELLI 28

maine lobster ravioli, seppia
crustacean brodetto

RISOTTO 27

acquerello risotto, english peas, shrimp
asparagus, lobster reduction

FARFALLE 26

butterfly pasta, spring pesto
guanciale, lemon-ricotta

PANSOTTI 26

creamy potato ravioli, pine nuts
preserved lemon, fava beans

SPAGHETTI

pomodoro & basil 19
clams, bianco or rosso 24

TAGLIATELLE 27

classic ragù bolognese

TORTELLONI 23

basil & ricotta ravioli "a piacere"
choice of: parmigiano or pomodoro

AGNOLOTTI 26

veal ravioli, oyster mushrooms, pencil asparagus

SPACCATELLE 25

puttanesca, taggiasca olives, calabrian chili

FUSILLI 27

neapolitan pork shoulder ragù, pecorino fonduta

LOW GLUTEN PASTA AVAILABLE

ENTRÉES seasonal fish & meat entrées

PESCE fish ALL FISH CAN BE SIMPLY PREPARED

DENTICE 35
sautéed red snapper, tomato caponata
summer corn, chanterelles

SPADA 38
grilled swordfish, creamy fregola
mussels, crispy baby leeks

SALMONE 33
seared king salmon, grilled romaine
arugula pesto, baguette crisp

BRANZINO 36
grilled sea bass, baby zucchini
pearl onion agrodolce, salsa romesco

VEGETARIAN

MELANZANA 26
eggplant parmigiano, mozzarella, spinach
tomato-basil ragù
CAN BE PREPARED GLUTEN FREE

CARNE meat

FILETTO 43
prime beef tenderloin, broccolini
braised potatoes, black truffle jus

POLLETTO 30
roasted chicken, chickpea puree
spiced tomato ragù, baby fennel

AGNELLO 37
seared lamb chops, snap peas
roasted spring onions, cherry tomatoes

MILANESE 34
crispy veal cutlet, arugula salad
bacon-peach marmellata

CONTORNI sides 11

SHISHITO PEPPERS • ROASTED CORN • CRISPY POTATOES
GRILLED ASPARAGUS • SAUTEED SPINACH

SPECIALE DEL GIORNO

MONDAY

Duck Breast
*creamy farrotto, foie gras
smoked cherries*

TUESDAY

Dover Sole
*pan roasted dover sole, lemon
capers, brown butter*

WEDNESDAY

Grilled Orata
*simply prepared, palermitana
charred lemon*

THURSDAY

Black Cod
*manila clams, tuscan kale
tomato-pancetta ragu*

FRIDAY

Veal Chop
*fingerling potatoes
cherries, onions agrodolce*

SATURDAY

Lobster Del Giorno
*butter poached maine lobster
fava beans, asparagus crema*

SUNDAY

Mixed Grill
*Chef's daily selection of
grilled meats*

*consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness especially if you have a medical condition.