

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, roasted baby beets  
grape marmellata, pistachios

### ASTICE 27

chilled maine lobster, radicchio salad  
squaquerello, hazelnuts, truffle

### TONNO\* 25

bigeye tuna crudo, sunchoke crema  
parsley-caper purée, trout roe

### ZUPPA 18

creamy sunchoke soup, granny smith apples  
black pepper crema, brown butter

### CAPESANTE 23

seared diver scallops, parsley root  
bartlett pears, pancetta, sage

### BOCCONCINI 20

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

### POLIPO 24

octopus alla piastra, artichokes  
marble potatoes, castelvetro olives

### FRITTO MISTO 23

crispy calamari and shrimp  
zucchini, lemon aioli

## PRIMI PIATTI all pasta made in house LOW GLUTEN PASTA AVAILABLE

### TORTELLI 28

maine lobster ravioli, seppia  
crustacean brodetto

### RISOTTO 27

acquerello risotto, celery root  
taleggio, cranberry gremolata

### ORECCHIETTE 27

lamb sausage, sundried tomatoes  
tuscan kale, parmigiano

### PANSOTTI 27

creamy potato ravioli, acorn squash  
pumpkin seeds, fennel

### SPAGHETTI

pomodoro & basil 21  
clams, **choice of:** bianco **or** rosso 25

### TAGLIATELLE 27

classic ragù bolognese

### TORTELLONI 25

basil & ricotta ravioli  
**choice of:** parmigiano **or** pomodoro

### AGNOLOTTI 26

veal ravioli, trumpet mushrooms, brussels sprouts

### SPACCATELLE 26

puttanesca, taggiasca olives, calabrian chili

### FUSILLI 27

neapolitan pork shoulder ragù, pecorino fonduta

WHITE TRUFFLES

4 grams 70 | 8 grams 120

# ENTRÉES seasonal fish & meat entrées

## PESCE fish

ALL FISH CAN BE SIMPLY PREPARED

### DENTICE 35

sautéed red snapper, swiss chard  
parsnips, bagna cauda

### IPPOGLOSSO 37

olive oil poached halibut, livornese  
golden raisins, lemon confit

### SALMERINO 34

seared artic char, braised leeks  
crisp apple salad, oyster crema

### BRANZINO 37

grilled sea bass, creamy lentils  
butternut squash purée, cotechino

## VEGETARIAN

### MELANZANA 26

eggplant parmigiano, mozzarella, spinach  
tomato-basil ragù

CAN BE PREPARED GLUTEN FREE

## CARNE meat

### FILETTO 44

prime beef tenderloin, broccolini  
braised potatoes, black truffle jus

### POLLETTO 31

roasted chicken, chickpea puree  
spiced tomato ragù, baby fennel

### AGNELLO 38

braised lamb osso bucco  
potato gnocchi cacciatore, oregano

### MILANESE 34

crispy veal cutlet, mushroom crema  
prosciutto, sage, arugula salad

## CONTORNI sides 11

SHISHITO PEPPERS • BRUSSELS SPROUTS • CRISPY POTATOES  
ROASTED BABY CARROTS • SAUTÉED SPINACH

## SPECIALE DEL GIORNO

### MONDAY

Short Ribs

*braised short ribs, saffron risotto  
meyer lemon gremolata*

### TUESDAY

Dover Sole

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

prix fixe supplement \$10

### WEDNESDAY

Grilled Orata

*simply prepared, palermitana  
charred lemon*

### THURSDAY

Black Cod

*manila clams, tuscan kale  
tomato-pancetta ragù*

### FRIDAY

Veal Chop

*baby red potatoes  
sautéed chicory, pomegranate*

prix fixe supplement \$8

### SATURDAY

Lobster al Forno

*baked maine lobster  
endive salad, beurre blanc*

prix fixe supplement \$9

### 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.