

OUR MENU IS RECOMMENDED AS A \$78 FOUR COURSE PRIX FIXE

{Appetizer • Pasta • Entrée • Dessert}

ANTIPASTI appetizers

INSALATA DI CAVOLO 17

kale salad, roasted beets, delicata squash
candied almonds, ricotta salata

ROMANA 18

baby romaine, endive, parmigiano
black pepper-anchovy vinaigrette

BURRATA 20

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 28

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

BLACK TRUFFLES

4 grams 40 | 8 grams 75

MICHAEL WHITE Chef & Owner

CESAR GUADARRAMA Chef di Cucina

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 buco
potato gnocchi cacciatore, oregano

MILANESE 34

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

FIorentina 110

38 oz. porterhouse steak for two, choice of two sides

limited availability • prix fixe supplement \$48

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.