

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, cara cara orange  
mâche salad, toasted baguette

### 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

### FRITTO MISTO 22

crispy calamari and shrimp  
zucchini, lemon aioli

### POLIPO 24

octopus alla piastra, artichokes  
marble potatoes, castelvetro olives

### CAPESANTE 24

seared sea scallops, shiitake mushrooms  
sunflower sprouts, green garlic purée

### BOCCONCINI 19

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

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## 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  
guancia, lemon-ricotta

### PANSOTTI 26

creamy potato-nettle ravioli, pine nuts  
preserved lemon, salsa parmigiano

### 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

#### BRANZINO 36

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

#### SALMONE 33

seared king salmon, grilled romaine  
arugula pesto, baguette crisp

#### DENTICE 35

sautéed red snapper, charred kale  
confit potatoes, hazelnut vinaigrette

#### SPADA 38

grilled swordfish, creamy fregola  
mussels, crispy baby leeks

### VEGETARIAN

#### MELANZANA 26

eggplant parmigiano, mozzarella, spinach  
tomato-basil ragù

CAN BE PREPARED GLUTEN FREE

### CARNE meat

#### POLLETTO 30

roasted chicken, fingerling potatoes  
red peppers, lemon

#### AGNELLO 37

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

#### MILANESE 34

crispy veal cutlet, arugula salad  
bacon-peach marmellata

#### TAGLIATA 43

seared prime strip steak, broccoli rabe  
salsa verde, roasted bone marrow

### CONTORNI sides 11

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

## SPECIALE DEL GIORNO

### MONDAY

Duck Breast  
*long island duck breast,  
foie gras, medjool dates*

### 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.