

ANTIPASTI

VERDURE 8

Roasted asparagus, speck, parmesan, fried egg
Sicilian eggplant caponata
Summer squash carpaccio, french feta, pine nut, mint
Soft polenta, mushroom, taleggio

FRITTI 9

Cauliflower florets with anchovy mayonnaise
Spicy fried calamari
Baby artichokes with grated sheep's milk cheese
Saffron risotto balls filled with braised veal, roasted tomato, gremolata

CARNE 10

Pan seared quail, roasted grape mostarda
Thin sliced pork loin, classic tuna caper sauce
Lamb meatballs, pine nut, currant, yogurt
Mixed salumi plate, pickled onions, olives

PESCE 9

Oil cured tuna, chickpea, arugula
Mussels marinara, grilled bread
Clam gratinate, oregano, garlic and peperoncino

CRUDO 11

Yellowfin tuna, avocado, melon
Hamachi with tangerine oil, pollen
Albacore tuna, basil, tomato, balsamic gelée
Beef carpaccio, green olive mayonnaise, caper

INSALATE 9

Mixed greens, charred tomato vinaigrette
Chicory, prosciutto, fig, bufala mozzarella, balsamic
Local tomato, red onion, fresh oregano
Roasted beets, pistachio, gorgonzola piccante, pumpkin seed vinaigrette

PIZZA DEL GIORNO 9

THIN CRACKER CRUST

PASTA 9/18

GARGANELLI CARBONARA
pancetta, fava beans

ORECCHIETTE
cherry tomatoes, arugula, pecorino

STROZZAPRETI
Sunday gravy, veal meatballs

RAVIOLI
bufala ricotta, speck, tomato, basil

TOMATO & SHRIMP RISOTTO

SPAGHETTI NERI
Manila clams, pork sausage,
toasted breadcrumbs

HOUSE MADE FARFALLE
white wine braised rabbit, shell peas

CONTORNI

6

SAUTEED RAPINI
garlic, fennel seed

"CREAMED" SPINACH
chevre, toasted garlic

TOMATO-FONTINA GRATIN

RISOTTO PARMIGIANO

FINGERLING POTATOES
salmoriglio

SECONDI

HALF CHICKEN "UNDER A BRICK"
ceci beans, eggplant, salmoriglio 17

GRILLED SKIRT STEAK "TAGLIATA"
arugula, cherry tomato bread salad 21

PAN ROASTED BEEF RIBEYE
charred radicchio, balsamic 29

BRAISED BEEF SHORTRIB
rapini and gigante beans 22

SUCKLING PIG
mustard greens, grilled onions 17

GRILLED SWORDFISH
sweet peppers, fregola sarda 24

PAN FRIED TROUT
farro, speck, sweet corn 19

VEAL MEATBALL SANDWICH
provolone 10

HAMBURGER
all-natural angus prime beef
asiago, foccacia 12

SPECIALE

SUNDAY – THURSDAY
CHOOSE
one antipasti
+ one entree pasta + one dolci
32

FRIDAY
LOBSTER GNOCCHI
Maine lobster, white truffle
beurre blanc
20 / 40

SATURDAY
GRILLED BONE-IN VEAL
CHOP FOR TWO
32 per person

DOLCI

8

BAKED ALMOND
FRANGIPANE CREPES
with sweetened mascarpone

STEAMED CHOCOLATE SPICE CAKE
Amarene cherries, olive oil gelato

RICOTTA PANNA COTTA
roasted figs, candied pecans

ROSEMARY SHORTCAKE
sweet tomato jam, candied lemon gelato

GELATO SANDWICH TRIO

TASTING OF HOUSEMADE GELATI
AND SORBETI

BABA AU RHUM
vanilla cream custard