



## ANTIPASTI

- Arancini 9 • Polpettine 9
- Marinated Olives 6
- Burrata Caprese 12
- Fritto Misto 13
- Truffled Polenta Fries 8
- Seared Yellow Fin Tuna 14
- Carpaccio di Manzo 15
- Carpaccio di Polipo 10

## INSALATE

- Baby Arugula, Grape Tomatoes and Parmigiano 9
- Artichokes, Parmigiano, Truffle Vinaigrette 13
- Watercress, Pears, Almonds, Gorgonzola 9
- Beets, Mizuna, Goat Cheese, Pistachios 11
- Farro, Butternut Squash, Pecorino 10
- Fennel, Orange, Grilled Shrimp 13
- Kale, Tuscan Beans, Red Onions 10
- Seared Sirloin Tagliata, Arugula, Tomatoes 14

## CROSTINI

- Olive Tapenade and Goat Cheese 5
- Grape Tomatoes and Basil 5
- Chicken Liver Puree 5
- Broccoli Rabe 6
- Buffalo Ricotta and Pesto 6
- Truffle Scented Mushrooms 7
- Burrata and Prosciutto 7
- Fig and Gorgonzola 6

**Salumi e Formaggi**  
chef's assortment of  
meats and cheeses

18

## SALUMI

- Each 9 -

- BRESAOLA** *air dried beef from the Italian Alps*
- COPPA** *cured pork shoulder*
- MORTADELLA** *Bolognese sausage with pistachios*
- PROSCIUTTO DI PARMA** *cured ham from Parma*
- SPECK** *smoked pork belly from Trentino*
- SOPRESSATA** *dry cured pork sausage with black peppercorn*
- PROSCIUTTO COTTO** *cooked ham from Parma*
- PORCHETTA** *cured, cooked pork belly*

## FORMAGGI

- Three 13 • Five 18 -

- PARMIGIANO REGGIANO** *cow hard, aged over 2 years*
- PECORINO TOSCANO** *sheep hard, tangy and sharp*
- BITTO** *cow, goat hint of nut, dry fruit and hay*
- GORGONZOLA PICCANTE** *cow sharp, spicy, blue veined*
- CACIOTTA AL TARTUFO** *cow, sheep hard, sharp, with black truffles*
- ASIAGO VECCHIO** *cow hard, sharp, aged over 2 years*
- TOMA PIEMONTESE** *cow semi-hard, tangy, sharp, aged 12 months*
- CAPRINO** *goat tangy and creamy*

## PASTE

- Tagliolini al Limone** *shrimp and zucchini* ..... 18
- Pappardelle with Oxtail Ragu** ..... 16
- Rigatoni** *prosciutto cotto, peas and cream* ..... 15
- Strozzapreti** *spicy Italian sausage ragu, broccoli rabe, tomato sauce* ..... 17
- Penne alla Norma** *eggplant, ricotta salata, tomato sauce* ..... 16
- Cappellaci** *butternut squash filled fresh pasta, brown butter, sage* ..... 16
- Linguini Frutti di Mare** *calamari, shrimp, scallops* ..... 21
- Fusilli all'Amatriciana** *pancetta, plum tomatoes, onion, Pecorino* ... 15

## PIZZE

- Margherita** ..... 13
- Funghi** ..... 14
- Burrata Cheese, Grape Tomatoes and Black Olives** ..... 15
- Prosciutto and Arugula** ..... 14
- Four Seasons** *basil, artichokes, prosciutto, mushrooms* ..... 15
- Spicy Italian Sausage and Onion** ..... 13
- Quattro Formaggi** *mozzarella, ricotta, goat cheese, Parmigiano* ..... 15
- Focaccia Robiola** *white truffle oil, creamy robiola* ..... 14

**POLLO AL MATTONE**  
*roasted Amish organic chicken with  
roasted potatoes, cipollini and frisee*

22

**SALTIMBOCCA ALLA ROMANA**  
*veal cutlet topped with Prosciutto di Parma and sage,  
with sauteed wild mushrooms*

28

**SALMONE ALLA GRIGLIA**  
*grilled organic Scottish salmon  
with sauteed escarole and cannellini*

23

## SECONDI

**BRANZINO AL FORNO**  
*roasted Mediterranean sea bass on cedar  
with sauteed green beans*

24

**RISOTTO CON CAPASANTE**  
*saffron risotto with sea scallops*

25

**BISTECCA**  
*grilled Burgundy Pastures grassfed NY Strip steak  
with sauteed spinach*

29

**MANZO BRASATO**  
*braised beef short rib with root vegetable puree  
and brussel sprouts*

26

**MELANZANE AL FORNO**  
*roasted eggplant with ricotta di Bufala,  
parmigiano and tomato sauce*

15

Executive Chef Chris D'Amico

## CONTORNI

Green Beans • Root Vegetable Puree • Escarole and Cannellini • Roasted Potatoes • Spinach • Tuscan Beans • Broccoli Rabe • Brussel Sprouts