

Antipasti



Carciofo Novellino (Veg, GF) 19

*Grilled Baby Artichoke, Pepperoncini Aioli,
Parmigiano Reggiano, Cured Lemon*

Vitello Tonnato Affumicato* (DF, GF) 20

*Smoked Veal Loin, Tuna Caper Sugo,
Red Pepper & Herb Salad*

Tagliere 21

*Pecorino Calabrese, Truffle Pecorino,
Bresaola, Aged Speck, Salametti Secchi,
Cornichon, Mediterranean Olive, Tarallini,
Orange Blossom Calabrian Chili Honey*

Polpo alla Luciana* 21

*Grilled Octopus, Tomato & Clam Broth,
Cured Black Olive Crumble, Grilled Ciabatta,
Micro Basil*

Insalata e Zuppa



Consommé di Pomodoro Freddo (V, GF) 17

*Chilled Tomato Consommé, Crisp Quinoa,
Tomato Carpaccio, Flamed Avocado,
Basil Oil, Micro Arugula*

Panzanella con Melone e Prosciutto (DF) 19

*Cantaloupe & Honeydew Melon,
Aged Prosciutto, Focaccia,
Rosemary & Mint Vinaigrette, Micro Arugula*

Insalata Mista (V, DF, GF) 19

*Little Gem, Radicchio, Frisée,
Heirloom Cherry Tomato, Cucumber,
Kalamata Olive, Sweet Drop Pepper,
Shaved Red Onion, Fresh Basil,
White Balsamic Vinaigrette*

Burrata e Pomodori (Veg, GF, N) 20

*Fresh Burrata, Pistachio Pesto,
Heirloom Tomato, Burrata Espuma,
Fig Vincotto, Virgin Olive Oil,
Toasted Pistachio*

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Primi



Spaghetti Pomodoro (Veg) 30

*Fresh House-Made Spaghetti,
Parmigiano Reggiano, Fresh Basil*

Pizzoccheri alla Valtellinese (Veg) 33

*Fresh House-Made Buckwheat Pasta,
Brussel Sprout, Marble Potato,
Caramelized Pearl Onion, Red Radish,
Fontina Fonduta, Parmigiano Reggiano*

Bisonte e Pancetta Polpette* 42

*Bison & Pancetta Meatballs,
Creste de Gallo, Pomodoro Sauce,
Pecorino Romano, Toasted Fennel-
Seed Gremolata, Fresh Basil*

Casarecce alla Carbonara* 42

*Fresh House-Made Casarecce,
Guanciale, Cage-Free Poached Egg,
Pecorino Romano, Freshly Cracked-
Pepper*

Ravioli alla Norma (Veg) 47

*Fresh House-Made Eggplant & Ricotta-
Pillows, Pomodoro Sauce,
Fried Eggplant, Tomato Confit,
Ricotta Espuma, Calabrian Chili Dust,
Fresh Basil*

Ragu di Agnello* 52

*Fresh House-Made Rigatoni,
Lamb Bolognese, Grilled Lamb Chops-
Scottadito, Mint Gremolata Crumbs,
Pecorino Romano*

Linguine all' Aragosta* 58

*Fresh House-Made Linguine,
Cold Water Lobster Tail, Saffron Velouté, Squid Ink Coral*

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Secondi



Parmigiano di Melanzane al Forno (Veg) 39

*Grilled Eggplant, Pomodoro Sauce,
Smoked Buffalo Mozzarella,
Marinated Tomato, Parmigiano Reggiano,
Fresh Basil*

Filetto di Branzino Scottato* (DF) 45

*Pan Seared European Sea Bass Filet,
Carrot Purée, Purple Cauliflower Crumble,
Salsa Verde, Tomato, Caper & Kalamata-
Olive Relish*

Pollo con Gnocchi* 45

*Seared Fulton Valley Chicken Breast,
Spinach Gnocchi, Pancetta, Truffle Cream,
King Oyster Mushroom,
Romanesco Cauliflower, Dark Chicken Jus*

Cacciucco* (DF) 52

*Saffron Seafood Broth, Fennel Baton,
Tomato Concasse, Grilled Octopus,
Seared Shrimp & Branzino, Steamed Mussel,
Fregola Sarda, Basil Oil*

Bistecche alla Griglia* (GF) 55

*Grilled Filet of Beef, Gorgonzola Butter,
Morel Demi-Glace, Sugar Snap Pea,
Parsnip Purée, Stuffed Yukon Potato,
Chive Oil*

Tagliata di Alce* (GF) 65

*Grilled Elk Striploin,
Blackberry & Montepulciano Reduction,
Peperonata, Farro Risotto, Fava Bean Purée*

Contorno



Carote Arrosto (V, GF) 8

*Heirloom Baby Carrot, Pearl Onion,
Parsley & Lemon Zest Gremolata*

Caponata (V) 8

*Eggplant, Summer Squash, Bell Pepper,
Celery, Kalamata Olive, Crisp Caper,
Basil Oil*

Fagiolini e Pancetta 10

*Haricot Vert, Pancetta, Goccia Olive
Oil, Lemon Zest*

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Ragazzi



Spaghetti Pomodoro (Veg) 16

Fresh House-Made Spaghetti, Parmigiano Reggiano, Fresh Basil

Ragu di Manzo* 18

Fresh House-Made Rigatoni, Beef Bolognese, Pecorino Romano

Pollo con Gnocchi* 18

*Grilled Fulton Valley Chicken Breast, Spinach Gnocchi,
King Oyster Mushroom, Dark Chicken Jus*

Insalata Mista con Branzino* (DF, GF) 19

*Pan Seared European Sea Bass Filet, Little Gem, Radicchio, Frisée,
Heirloom Cherry Tomato, Cucumber, Kalamata Olive,
Sweet Drop Pepper, Shaved Red Onion, Fresh Basil,
White Balsamic Vinaigrette*

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Dolce



Tiramisu 15

*Mascarpone Mousse, Kahlua Soaked Savoiardi Sponge,
House-Made Coffee Ice Cream*

Panna Cotta al Cioccolato Bianco con Fragole (GF) 15

White Chocolate Panna Cotta, Strawberry Compote, Meringue

Cannoli alla Ricotta (Veg, N) 15

Sweetened Ricotta, Pistachio, House-Made Elderberry Sorbet

House-Made Gelati & Sorbetto (Veg) 14

Stracciatella, Strawberry, Basil

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