



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
- Escarole, Fava Beans, Pecorino, Mint 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 Short Rib Ragù**..... 16
- Rigatoni** *prosciutto cotto, peas and cream* 15
- Orecchiette** *spicy Italian sausage, broccoli rabe*..... 17
- Penne alla Norma** *eggplant, ricotta salata, tomato sauce* 16
- Mezzalune** *burrata, rainbow Swiss chard ravioli, pomodori freschi* 16
- Linguini Frutti di Mare** *calamari, shrimp, scallops* 21
- Fusilli Primavera** *fresh spring vegetables* 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
- Valtellina** *arugula, bresaola, Parmigiano, fresh tomatoes*..... 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 grilled white and green asparagus, salsa verde*

23

SECONDI

BRANZINO AL FORNO
*roasted Mediterranean sea bass on cedar
with sauteed brussel sprouts*

24

CAPESANTE IN PADELLA
*seared local dayboat scallops with sauteed corn,
tomatoes and asparagus*

25

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

29

DENTICE LIVORNESE
*pan roasted red snapper, tomato sauce with
capers and black olives, with sauteed green beans*

27

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

15

Executive Chef Chris D'Amico

CONTORNI

Green Beans • Grilled Asparagus • Corn • Roasted Potatoes • Spinach • Tuscan Beans • Broccoli Rabe • Brussel Sprouts