

# ANTIPASTI

## INSALATA 11

MIXED BABY LETTUCE ~ GREEN APPLES  
TOASTED PISTACHIOS ~ WHITE BALSAMIC

## CAESAR 11

ROMAINE HEARTS ~ PARMIGIANO REGGIANO  
ROASTED GARLIC VINAIGRETTE ~ CROUTONS

## POLIPO 12

GRILLED OCTOPUS ~ MARINATED OLIVES  
SWEET GARLIC ~ OVEN DRIED TOMATO ~ FRISÉE

## CALAMARI 12

CRISPY CALAMARI ~ PEPPERONCINI  
ZUCCHINI ~ FRESH LEMON ~ PARSLEY

## CARPACCIO 12

PRIME FILET OF BEEF ~ PARMIGIANO  
ARUGULA ~ CREMINI MUSHROOMS

## BURRATA 14

BUFALA MOZZARELLA DI CAMPANIA  
PROSCIUTTO SAN DANIELE ~ ROASTED PEPPERS

## ARANCINE 12

BRAISED KOBE BEEF RISOTTO CAKE  
POMODORO ~ PARMIGIANO CREMA

~ PER LA TAVOLA ~ 18  
*for the table*

SWEET SALAMI ~ BRESAOLA ~ PEGORINO ANTICO  
ROBIOLA ~ MORTADELLA ~ SALAMI PICANTE

# PASTA

*All Pastas Are Made Fresh in House Daily*

## RIGATONI

TRADITIONAL BOLOGNESE  
PECORINO ANTICO ~ CHIVES

22

## RAVIOLINI

SHORT RIB RAVIOLI ~ BARBERA WINE  
MELTED BUTTER ~ BLACK TRUFFLE

24

## GNOCCHI

SAUTÉED LOBSTER ~ BABY PORTOBELLO  
ROASTED LEEKS ~ BLACK TRUFFLE CREMA

31

## LINGUINI

SAUTÉED SHRIMP ~ SCALLOPS  
FRESH LEMON ~ CORTESE WINE

26

## AGNOLOTTI

MOZZARELLA ~ PROVOLONE ~ ASIAGO ~ FONTINA  
ITALIAN SAUSAGE ~ BASIL PESTO

24

## SPAGHETTI

FRESH CUT "CHITARRA" SPAGHETTI  
KOBE MEATBALLS ~ SAN MARZANO POMODORO

28

EXECUTIVE CHEF ~ CARLOS BUSCAGLIA

18% GRATUITY ADDED TO PARTIES OF SIX OR MORE

# CARNE E PESCE

## SALMONE 27

PAN SEARED SCOTTISH ORGANIC SALMON  
PARSNIP PURÉE ~ BRAISED CHARD

## BRANZINO 32

GRILLED MEDITERRANEAN SEA BASS  
ORANGE PANZANELLA ~ "SALMORIGLIO"

## TAGLIATA 32

PRIME GRADE FILET OF BEEF ~ SPINACH  
SAUTÉED GIPOLLINI ~ RED WINE REDUCTION

## BRASATO 36

"PIEMONTESE" BRAISED BEEF SHORT RIB  
CARAMELIZED ROOT VEGETABLES ~ POTATO PURÉE

~ PER DUE 72 ~  
*for two*

## FIorentINA

36OZ GRILLED PRIME PORTERHOUSE ~ TUSCAN POTATO

## POLLO 22

ORGANIC FREE RANGE CHICKEN ~ POLENTA BIANCA  
WILD MUSHROOMS ~ CHICKEN JUS

## CAPEsanTE 29

PAN SEARED DIVER SEA SCALLOPS ~ PORTOBELLO  
PEA PURÉE ~ ROASTED RED PEPPERS

## MERLUZZO NERO 30

OLIVE OIL POACHED BLACK COD  
PUTTANESCA ~ FRITTO MISTO

# CONTORNI

## CAVOLO DI BRUXELLES 8

BRUSSELS SPROUTS ~ PANCETTA

## ASPARAGI 9

GRILLED ASPARAGUS ~ IMPORTED PECORINO

## POLENTA 10

MASCARPONE POLENTA ~ BLACK TRUFFLE

## FUNGHI 8

SAUTÉED WILD MUSHROOMS

## PATATE 10

CRISPY YUKON GOLD POTATO ~ PARMESAN