
STUZZICHINI

NUTS

*Sweet & Spicy-Walnuts, Marcona
Almonds, Pine Nuts, Cashews*
6

OLIVES

*Marinated mixed Olives,
Calabrian Chili, Oranges, Herbs*
6

STUFFED FOCCACCIA

*Local Focaccia, Whipped Ricotta,
Rosemary, Roasted Garlic*
8

SPICY VEGETABLES

House Pickled Vegetables
6

SALUMI & FORMAGGI

SALUMI

'Nduja Calabrese
Prosciutto Di Parma D.O.P. 24mo
Mortadella E Pistacchi
Bresaola Punta D'Anca
Speck

FORMAGGI

Pecorino Toscano al Tartufo
Gorgonzola Dolce D.O.P
Mozzarella di Bufala
Scamorza Affumicata
Brillat Savarin

4-27 | 6-36 | 8-45 | 10-54

INSALATE

ITALIAN AVOCADO SALAD

*Baby Lettuce, Red Onion, Grape Tomato, Cucumber,
Mozzarella di Bufala, Oregano Vinaigrette*
15

PEAR AND GOAT CHEESE

*Shaved d'Anjou, Crumbled Chevre, Arugula,
Orange and Tomato Vinaigrette*
15

TONNATO

*Artisan Lettuce Blend, Radish, Brioche Crouton, Pecorino
Romano, Cured Egg Yolk, Imported Yellowfin Tonnato Vinaigrette*
16

FENNEL AND ORANGE SALAD

Oranges, Shaved Fennel, Olives, Champagne & Mustard Vinaigrette
15



PIATTINI

HARVEST BOARD

*Selection of Seasonal Vegetables,
Grilled and Roasted with
Accompaniments*
14

CRUDO M.P.

*Daily Catch,
See Server for Details*
MKT

OCTOPUS

*Grilled Spanish Octopus,
Fava Puree, Olive Oil, Lemon,
Calabrian Chili*
17

NDUJA MUSSELS

*Black Garlic, Mascarpone,
Croستini*
18

MEATBALLS

*Veal, Pork, Beef, Pecorino
al Tartufo, Tomato,
Pecorino Polenta Cake*
15

EGGPLANT FRITTER

*Italian Eggplant, Gold Potato,
Basil, Parmigiano Reggiano,
Broccoli Rabe Pesto*
14

BURRATINA

*24Mo Prosciutto di Parma,
Confit Tomato, Arugula*
16

ZUPPA

Crab & Langoustine Bisque

14

CARNE

CHICKEN PARM

Bone-In, Romesco, Asiago Fresco, Crispy Sage

32

BISTECCA ALLA FIORENTINA

*Dry-Aged, Bone-In Chef's Cut, Black Truffle
& Calabrian Chili Compound Butter*

For One 90 | For Two 120

VEAL MILANESE

*Pistachio and Herb Crust, Microgreen Salad,
Limoncello Vinaigrette*

32

WHOLE RACK OF LAMB

*New Zealand Lamb, Garlic & Herb Crust,
Mint and Fig Demi-Glace*

49

CONTORNI

BROCCOLI RABE

*Roasted Garlic, Calabrian Chili,
Romesco, Pesto*

9

SPUMA DI PATATE

Yukon Gold Potato Puree, Prosciutto, Fontina

9

BRUSSEL SPROUTS

Pancetta, Aged Balsamic, Pecorino

9

RISOTTO MILANESE

Riso Carnaroli, Saffron

8

MUSHROOMS

*Sautéed Portobello, Porcini, Oyster,
Shaved Black Truffle, Garlic, evoo*

13

PASTA

AGNOLOTTI

Fig, Onion, Gorgonzola Dolce Cream

25

ORECCHIETTE

*Broccoli Rabe, Spicy Italian Sausage,
Chili Flake, Garlic*

22

SPAGHETTI CARBONARA

Guanciale, Erdenheim Egg, Pecorino

20

LASAGNA

*White Asparagus, Roasted Peppers, Zucchini,
Hand Rolled Pasta, Asiago, Smoked Scamorza*

33

STRASCINATI

King Prawn, Garlic, White Wine, Bottarga, Parsley

25

PAPPARDELLE

*Hand Rolled Pappardelle, Guanciale,
Tomato, Pecorino Romano, Basil*

20

SPAGHETTI

Nonnas marinara, Basil, Pecorino Romano

16

PESCE

ACQUA PAZZA

*Prawns, PEI Mussels, Poached Fish, Fregola,
Neri, Spicy Sundried Tomato Broth*

34

WHOLE BRANZINO

Pan-Crisped, Tamarind Caper Agrodolce, Citrus Zest

32

SEARED SCALLOPS

*Crispy Potato, Perserved Lemon & Dill,
Harrissa, Pickled Watermelon Radish,
Viking Village U-10 Day Boat Scallop*

34

FISH OF THE DAY

See server for details

M.P.

*The current economic conditions impacting businesses worldwide continues to climb and despite our efforts to mitigate further impact, we intend to offset a portion of these costs by implementing an 2.5% Economic Adjustment Charge. The "EAC" will be added to all guest checks to help cover increased inflation costs and support staff wage and benefits. Our team genuinely appreciates your business and your continuous support. *Eating certain raw or undercooked foods may increase the risk of food borne illness.*
