

## **Antipasti**

### **Judith Point Calamari Affogati**

Stewed in San Marzano tomato & basil  
garnished with English peas drizzled with extra virgin olive oil

**13**

### **Stuffed Artichoke Hearts**

Brioche breadcrumbs, capers, Gaeta olives and minced  
San Daniele prosciutto

**12**

### **“Flying Meatballs ®”**

Blended beef and veal with Grana Padano meatballs in  
traditional pomodoro, drizzled with basil pesto

**9**

### **Mozzarella di Bufala al Passato di Pomodoro con Pesto**

Fresh Bufala mozzarella with cocktail tomato  
pure’ basil pesto

**13**

### **Prosciutto San Daniele con Melone**

Prosciutto San Daniele with seasonal melon

**13**

### **Seafood Salad**

Poached calamari, shrimp, scallops, octopus and  
crabmeat with marinated artichokes and mushrooms  
in tarragon emulsion

**13**

### **Oysters Ripiene**

Beau Soleil oysters stuffed with crabmeat,  
Holland peppers, spinach & pancetta in creamy  
brandy sauce and Hollandaise

**13**

### **Crudo di Pesce Spada con Zenzero e Ananas**

Fresh Row swordfish with lime, ginger dressing and pineapple  
with balsamic pearls

**13**

### **Polpette di Polpa di Granchio**

Crab meat balls in Nest of parmesan cheese

**13**

### **Vitello Tonnato**

Thin slice veal tenderloin sous vide with tuna  
ventresca dressing

**13**

## **Contorni**

Sides

12

### **Sautéed Spinach**

### **Broccoli Rabe Sauté**

### **Roasted Fingerling Potatoes**

### **Sautéed Escarole**

### **Sautéed Mixed Seasonal Mushrooms**

### **Sautéed Dandelion Greens**

### **Zucchini Milanese**

### **Asparagus Milanese**

### **Friarielli al Forno Hot long Pepper Roasted with Garlic**

## Pasta

### **Pappardelle ai Porcini**

Square shaped pasta in a porcini mushroom crême with bits of Parma prosciutto

**20**

### **Kamut Spaghetti con Ventresca**

Ancient grain, organic spaghetti tossed with poached tuna toro, caper berries, black Gaeta olives and teardrop tomatoes finished with extra virgin olive oil

**20**

### **Tagliatelle Bolognese**

Long egg noodle in a creamy beef Bolognese sauce mascarpone cheese & English peas

**20**

### **Maccheroni alla Chitarra**

#### **Bottarga & Pistacchio**

Guitar string spaghetti in Aglio e olio & Sardinian Bottarga, crushed pistachio nuts and peperoncino

**20**

### **Linguine Fresche con Scampi e Granchio**

Fresh linguine with langostino and crabmeat in tomato concasse

**20**

### **Trofie con Ragu di Coniglio al Vino Rosso**

Trofie pasta quills in rabbit ragout in red wine sauce

**20**

### **Orecchiette con Salsiccia Calabrese e Cime di Rape**

Fresh Orecchiette pasta with Calabrian spicy sausage, broccoli rabe

**20**

### **Linguine Fresche con Nduya**

Fresh linguine garlic and oil with spicy Calabrese home made nduya

**20**

### **Tagliolini con Rucola Pomodoro e Gorgonzola**

Fresh tagliolini with arugola, fresh tomato and gorgonzola

**20**

## Zuppe

*Soups*

### **Cuccia di Grano**

Wheat berry soup with Crotonese cheese shavings and olive oil

**12**

### **Zuppa di Lenticchie**

Beluga lentil soup

**11**

## Carne

*Meat*

### **Beef Short Rib “Stracotto”**

Slow cooked boneless grass-fed Piemontese short ribs with Fregula Sarda

**26**

### **Veal “Boscaiola”**

Tender veal scallopine with mixed seasonal mushrooms, sundried tomatoes and asparagus al vino bianco e salvia

**25**

### **Organic Roasted Free-Range Chicken “Al Mattone”**

Half semi-boneless free-range chicken in garlic, lemon and rosemary served with spinach

**24**

### **Pork Costoletta Arrosto**

All-natural pork rack, oven roasted with golden delicious apples and grapes in vincotto

**25**

### **Veal Milanese**

Thinly pounded tenderloin of veal, breaded, topped with roquette, tomato, red onion and Parmigiano cheese shavings

**28**

### **Tagliata di Vitello alla Griglia**

Thinly pounded veal tenderloin grilled, spinach

**28**

### **Bistecca Oreganata**

Hanger steak with oreganata seasoning and garlic with mixed mushrooms sauté

**26**

### **Petto D’Anatra All’Arangia**

Breast of duck with orange and grand marnier sauce

**26**

## **Pesce**

*Fish*

### **Sea Bass “Cannellini e Cime di Rapa”**

Our signature Chilean sea bass over sautéed broccoli rabe and cannellini beans drizzled with extra virgin olive oil

**32**

### **Salmone allo Zafferano e Sedano Rapa**

King Salmon in saffron with seleriac

**28**

### **Capesante in Vellutina di Zucca**

Roasted day boat scallops, in a creamy butternut squash puree with polenta, pancetta and sautéed seasonal mushrooms

**27**

### **Tuna Agrodolce con Caponata Siciliana**

Yellow fin tuna in a sweet and sour, balsamic vinegar reduction over a bed of vegetable caponata

**27**

### **Misto di Mare**

Semi-shelled lobster, jumbo scallops, clams, calamari and Maya prawns al pomodoro over linguine

**28**

### **Pesce Spada alla Griglia con Salmoriglio**

Grill center cut swordfish with zucchini, tomatoes, herbs dressing

**28**

### **Branzino alle Erbe Aromatiche**

Fresh, whole, roasted Mediterranean sea bass with roasted garlic and aromatic herbs

**30**

### **Filetto di Sogliola Milanese**

Filet of sole alla Milanese served with zucchini and Carrot

**26**

## **Insalate**

*Salad*

### **Roasted Golden Beets & Caprino**

Extra virgin olive oil and raspberry vinaigrette with goat cheese

**11**

### **Spinach, Pancetta and Walnuts**

Tender spinach leaves & roasted walnuts tossed with gorgonzola “Dolce”, crispy pancetta in balsamic vinegar sprinkled with granulated hard-boiled egg

**11**

### **Insalata di Finocchio e Arange con Pamiggiano**

Fresh d fennel salad with orange, pomegranate berries in ginger dressing with Parmiggiano shavings

**11**

### **Farmer’s Salad**

Cocktail tomato, fresh corn, green & red bell peppers Tropea red onion with fresh basil

**11**

### **Insalatina Di Campo**

Blend of Trevisano, endive, upland cress, roquette, mache and micro greens in a honey truffle balsamic dressing with shavings of Parmigiano cheese

**11**

### **Indivia Riccia con colatura di alici**

Frisee salad with lemon, anchovies colatura dressing

**11**