

## Antipasti

<i>Judith Point Calamari Affogati</i>	16
Poached in San Marzano tomato, basil, English peas	
<i>Stuffed Artichoke Hearts</i>	13
Brioche breadcrumbs, capers, Gaeta olives minced San Daniele prosciutto	
<i>“ Flying Meatballs® ”</i>	13
Blended beef and veal with Grana Padano meatballs in traditional pomodoro, drizzled with basil pesto	
<i>Mozzarella di Bufala con Melanzane Arrosto e Bresaola</i>	17
Fresh imported bufala mozzarella cheese, roasted italian eggplant, bresaola, tomato vellutine	
<i>Seafood Salad con Serpentaria</i>	18
Poached calamari, shrimp, scallops, octopus, crabmeat, marinated artichokes, mushrooms, tarragon emulsion	
<i>Oysters Ripiene</i>	16
Beau Soleil oysters stuffed, crabmeat, Holland peppers, spinach, pancetta, creamy brandy sauce, hollandaise	
<i>Crudo di Tonno</i>	16
Cubed ahi tuna, Bermuda onions, capers, Gaeta olives. Marinated, lemon juice extra virgin olive oil over farro	
<i>Crudo Swordfish Straccetti</i>	18
Thin sliced swordfish marinated olive oil, lemon, taragon infusion	
<i>Kobe Beef Carpaccio</i>	18
Thin slice American Wagyu beef over upland cress, Parmigiano Reggiano cheese shavings	
<i>Vitello Tonnato</i>	18
Sous vide, thin slices of veal, capers, ventresca tuna dressing	

## Insalate Salads

<i>Roasted Golden Beets &amp; Caprino</i>	13
Extra virgin olive oil and raspberry vinaigrette goat cheese	
<i>Spinach, Pancetta and Walnuts</i>	13
Tender spinach leaves & roasted walnuts gorgonzola “Dolce”, crispy pancetta balsamic vinegar sprinkled with duck boiled egg	
<i>Insalata di Finocchio e Arance con Parmigiano Reggiano</i>	13
Fresh fennel salad with orange, pomegranate berries in ginger dressing with Parmigiano shavings	
<i>Farmer’s Salad</i>	13
Cocktail tomato, fresh corn, green & red bell peppers, Tropea red onion with fresh basil	
<i>Insalata di Campo</i>	13
Blend of Trevisano, endive, upland cress, roquette, mache and micro greens in a honey truffle balsamic dressing	
<i>Insalata di Fagiolini Freschi</i>	13
Fresh haricot verts beans salad with tomato and red onions	
<i>Insalata di Vegetali Misti Croccante</i>	14
Fresh mixed crunchy vegetable salad cucumber, zucchini, red bell pepper, radish, red onions and sweet corn	

## Pasta

<i>Pappardelle ai Porcini</i>	26
Fresh pappardelle porcini mushroom infusion with prosciutto	
<i>Kamut Spaghetti con Ventresca</i>	26
Ancient grain, organic spaghetti tossed with poached tuna toro, caper berries, black Gaeta olives, Campari tomatoes, fresh basil	
<i>Tagliatelle Bolognese</i>	26
Egg noodle in a creamy beef bolognese sauce mascarpone cheese, English peas	
<i>Maccheroni alla Chitarra con Bottarga</i>	28
Fresh homemade guitar string spaghetti in aglio e olio, Sardinian bottarga, crushed Sicilian pistachio nuts, peperoncino	
<i>Gnocchi di Ricotta e Spinaci</i>	26
Fresh spinach ricotta dumpling in light tomato sauce and Parmigiano Cheese	
<i>Foglie di Ulive Aglio Olio, Ulive Schiacciate, Peperoncino e Pignoli</i>	26
Fresh olive shape leaves pasta, garlic oil, stone crushed Calabrian olives, peperoncino, toasted pignoli nuts	
<i>Linguine alle Vongole</i>	26
Linguini with New Zealand clams garlic and oil light tomato sauce	
<i>Tagliatelle Aragosta Mare Monti</i>	28
Homemade fresh tagliatelle pasta, fresh lobster, New Zealand clams, wild mushrooms, spicy Pachino tomato sauce	
<i>Orecchiette con Salsiccia Calabrese e Cime di Rape</i>	26
Fresh orecchiette with Calabrian spicy sausage, broccoli rabe	
<i>Pici Toscani in Cestino di Parmigiano Cacio e Pepe</i>	26
Fresh pici pasta with ground black pepper, pecorino cheese	
<i>Zuppa di Lenticchie</i>	13
Beluga Lentil soup	

## **Pesce** *Fish*

<b><i>Sea Bass “Cannellini e Cime di Rapa”</i></b>	<b>42</b>
Our signature Chilean sea bass over sautéed broccoli rabe and cannellini beans drizzled with extra virgin olive oil	
<b><i>Salmone Croccante al Rosmarino</i></b>	<b>35</b>
Crispy king salmon filet with rosemary sauce with zucchini and tomato au gratin	
<b><i>Capesante in Vellutina di Zucca</i></b>	<b>35</b>
Roasted day boat scallops, in a creamy butternut squash puree with polenta, pancetta and sautéed seasonal wild mushrooms	
<b><i>Branzino al Forno *</i></b>	<b>45</b>
Fresh, whole, roasted Mediterranean sea bass garlic and aromatic herbs (*not available on Saturday)	
<b><i>Scrigno di Mare</i></b>	<b>38</b>
Semi-shelled lobster, jumbo scallops, wild shrimp with seasonal wild mushrooms in a velvety brandy “Salsa Americana”	
<b><i>Filetto di Sogliola Oreganata</i></b>	<b>35</b>
Filet of sole in lemon sauce with wild oregano garlic bread crumbs	
<b><i>Trancio di Tonno in Crosta di Pepe</i></b>	<b>36</b>
Center cut ahi tuna in crust of mix pepper corn over brandy sauce and mix vegetable	
<b><i>Gamberi Selvatici Aglio Olio e Limone</i></b>	<b>38</b>
Wild imported shrimp (scampi) with garlic lemon white wine sauce served with risotto	
<b><i>Filetto di Branzino alla Griglia con Borlotti e Radicchio</i></b>	<b>45</b>
Grilled filet of European sea bass, borlotti beans, radicchio, fresh herbs warm dressing	
<b><i>Trancia di Pesce Spada Milanese con Pure di Fave e Catalogna</i></b>	<b>45</b>
Sliced of fresh hawaiian swordfish milanese served over puree of fava beans and dandelions	

## **Carne** *Meat*

<b><i>Veal “Ossobuco”</i></b>	<b>44</b>
Braised center cut milk fed veal shank served with risotto	
<b><i>Veal Milanese</i></b>	<b>42</b>
Breaded boneless imported organic loin of veal over arugula tomato, onions, parmesan shavings	
<b><i>Ventaglio di Vitello alla Griglia</i></b>	<b>42</b>
Grilled imported organic boneless rack of veal spinach, potato puré	
<b><i>Cotoletta di Vitello “Parmigiana”</i></b>	<b>42</b>
Imported organic boneless rack of veal light tomato sauce, buffalo mozzarella cheese	
<b><i>Ossobuco di Cinghiale con Farinacio di Ceci</i></b>	<b>45</b>
Wild boar ossobuco with chickpea timballo	
<b><i>Beef Short Rib “Stracotto”</i></b>	<b>38</b>
Slow cooked boneless grass-fed Piemontese short ribs with fregula sarda	
<b><i>Filet Mignon Ripieno e Polenta</i></b>	<b>44</b>
Filet Mignon stuffed with four cheeses, walnuts wrapped with smoked prosciutto (speck) served with polenta	
<b><i>Filetto di Bue ai Ferri</i></b>	<b>50</b>
10 oz Prime center cut grilled filet mignon	
<b><i>NY Strip Piemontese</i></b>	<b>50</b>
All natural (hormone & antibiotic free) New York strip steak Piemontese roasted with sautéed dandelion greens fingerling potatoes	
<b><i>Costatine D’Agnello in Crosta di Pistacchio</i></b>	<b>42</b>
Fresh Colorado rack of lamb in pistachio crust	
<b><i>Pollo Biologico al Mattone</i></b>	<b>28</b>
Half semi-boneless free-range chicken in garlic, lemon and rosemary served with spinach	
<b><i>Suprema di Pollo Biologico Arrosto</i></b>	<b>28</b>
Roasted organic breast of chicken with fresh herbs in apple cider vinegar sauce	
<b><i>Costoletta di Maiale Iberico</i></b>	<b>35</b>
Rack of Iberico pork, imported from Spain spicy peperoncini onions, potato vinegar rosemary infusion	

## **Contorni** *Sides*

<b><i>Sautéed Spinach</i></b>	<b>12</b>
<b><i>Broccoli Rabe Sautéed</i></b>	<b>12</b>
<b><i>Roasted Fingerling Potatoes</i></b>	<b>12</b>
<b><i>Asparagus Milanese</i></b>	<b>12</b>
<b><i>Sautéed Mix Mushrooms</i></b>	<b>12</b>