

Antipasti

<i>Judith Point Calamari Affogati</i>	13
Poached San Marzano tomato, basil, English peas	
<i>Stuffed Artichoke Hearts</i>	12
Brioche breadcrumbs, capers, Gaeta olives, minced San Daniele prosciutto	
<i>“ Flying Meatballs® ”</i>	9
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>	14
Fresh imported bufala mozzarella cheese, roasted Italian eggplant, bresaola, tomato vellutine	
<i>Seafood Salad con Serpenteria</i>	17
Poached calamari, shrimp, scallops, octopus, crabmeat, marinated artichokes, mushrooms, tarragon emulsion	
<i>Oysters Ripiene</i>	13
Beau Soleil oysters stuffed, crabmeat, Holland peppers, spinach & pancetta, creamy brandy sauce, hollandaise	
<i>Crudo di Tonno</i>	14
Cubed ahi tuna, Bermuda onions, capers, Gaeta olives. Marinated, lemon juice extra virgin olive oil over farro	
<i>Crudo Swordfish Straccetti</i>	15
Thin sliced swordfish marinated olive oil, lemon, taragon infusion	
<i>Kobe Beef Carpaccio</i>	15
Thin slice American Wagyu beef over upland cress, Parmigiano Reggiano cheese shavings	
<i>Vitello Tonnato</i>	15
Sous vide, thin slices of veal, capers, ventresca tuna dressing	

Insalate Salads

<i>Roasted Golden Beets & Caprino</i>	11
Extra virgin olive oil and raspberry vinaigrette goat cheese	
<i>Spinach, Pancetta and Walnuts</i>	11
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>	11
Fresh fennel salad with orange, pomegranate berries in ginger dressing with Parmigiano shavings	
<i>Farmer’s Salad</i>	11
Cocktail tomato, fresh corn, green & red bell peppers, Tropea red onion with fresh basil	
<i>Insalatina di Campo</i>	11
Blend of Trevisano, endive, upland cress, roquette, mache and micro greens in a honey truffle balsamic dressing	
<i>Insalata di Fagiolini Freschi</i>	11
Fresh haricot vert beans salad with tomato and red onions	
<i>Insalata di Vegetali Misti Croccante</i>	11
Fresh mixed crunchy vegetable salad cucumber, zucchini, red bell pepper, radish	

Pasta

<i>Pappardelle ai Porcini</i>	22
Fresh pappardelle porcini mushroom infusion with prosciutto	
<i>Kamut Spaghetti con Ventresca</i>	22
Ancient grain, organic spaghetti tossed with poached tuna toro, caper berries, black Gaeta olives, Campari tomatoes and fresh basil	
<i>Tagliatelle Bolognese</i>	22
Egg noodle in a creamy beef bolognese sauce mascarpone cheese, english peas	
<i>Maccheroni alla Chitarra</i>	22
Fresh guitar string spaghetti in aglio e olio, Sardinian bottarga, crushed Sicilian pistachio nuts, peperoncino	
<i>Gnocchi di Ricotta e Spinaci</i>	22
Fresh spinach ricotta dumpling in light tomato sauce and Parmigiano Cheese	
<i>Foglie di Ulive Aglio Olio, Ulive Schiacciate, Peperoncino e Pignoli</i>	22
Fresh olive shape leaves pasta, garlic oil, stone crushed Calabrian olives, peperoncino, toasted pignoli nuts	
<i>Linguine alle Vongole</i>	22
Linguini with New Zealand clams garlic and oil light tomato sauce	
<i>Tagliatelle Aragosta Mare Monti</i>	26
Homemade fresh Tagliatelle pasta, fresh lobster, New Zealand clams, wild mushrooms mildly, spicy Pachino tomato sauce	
<i>Orecchiette con Salsiccia Calabrese e Cime di Rape</i>	22
Fresh orecchiette with Calabrian spicy sausage, broccoli rabe	
<i>Pici Toscani in Cestino di Parmigiano Cacio e Pepe</i>	22
Fresh pici pasta with ground black pepper and pecorino cheese	
<i>Zuppa di Lenticchie</i>	12
Beluga lentil soup	

Pesce *Fish*

Sea Bass “Cannellini e Cime di Rapa”	35
Our signature Chilean sea bass over sautéed broccoli rabe and cannellini beans drizzled with extra virgin olive oil	
Salmone Croccante al Rosmarino	29
Crispy king salmon filet with rosemary sauce with zucchini and tomato au gratin	
Capesante in Vellutina di Zucca	28
Roasted day boat scallops, in a creamy butternut squash puree with polenta, pancetta and sautéed seasonal wild mushrooms	
Branzino al Forno *	35
Fresh, whole, roasted Mediterranean sea bass garlic and aromatic herbs (*not available on Saturday)	
Scrigno di Mare	35
Semi-shelled lobster, jumbo scallops, wild shrimp with seasonal wild mushrooms in a velvety brandy “Salsa Americana”	
Filetto di Sogliola Oreganata	28
Filet of sole in lemon sauce with wild oregano garlic bread crumbs	
Trancio di Tonno in Crosta di Pepe	30
Center cut ahi tuna in crust of mix pepper corn over brandy sauce and mix vegetable	
Gamberi Selvatici Arrosto Aglio Olio e Limone	30
Wild imported shrimp (scampi) with garlic lemon white wine sauce served with risotto	
Filetto di Branzino alla Griglia con Borlotti e Radicchio	30
Grilled filet of European sea bass, borlotti beans, radicchio, fresh herbs warm dressing	
Trancia di Pesce Spada Milanese con Pure di Fave e Catalogna	28
Sliced of fresh hawaiian swordfish milanese served over puree of fava beans and dandelions	

Carne *Meat*

Veal “Ossobuco”	38
Braised center cut milk fed veal shank served with risotto	
Veal Milanese	32
Breaded boneless imported organic loin of veal over arugula tomato, onions, parmesan shavings	
Ventaglio di Vitello alla Griglia	34
Grilled imported organic boneless rack of veal spinach, potato puré	
Cotoletta di Vitello “Parmigiana”	32
Imported organic boneless rack of veal light tomato sauce, buffalo mozzarella cheese	
Ossobuco di Cinghiale con Farinacio di Ceci	35
Wild boar ossobuco with chickpea timballo	
Beef Short Rib “Stracotto”	32
Slow cooked boneless grass-fed Piemontese short ribs with fregula sarda	
Filet Mignon Ripieno	40
Filet Mignon stuffed with four cheeses and walnuts wrapped with smoked prosciutto (speck) served with polenta	
Filetto di Bue ai Ferri	40
10 oz Prime center cut grilled filet mignon	
NY Strip Piemontese	40
All natural (hormone & antibiotic free) New York strip steak Piemontese roasted with sautéed dandelion greens fingerling potatoes	
Costatine D’Agnello in Crosta di Pistacchio	35
Fresh Colorado rack of lamb in pistachio crust	
Pollo Biologico al Mattone	27
Half semi-boneless free-range chicken in garlic, lemon and rosemary served with spinach	
Suprema di Pollo Biologico Arrosto	27
Roasted organic breast of chicken with fresh herbs in apple cider vinegar sauce	
Costoletta di Maiale Iberico	30
Rack of Iberico pork, imported from Spain spicy peperoncini onions, potato vinegar rosemary infusion	

Contorni *Sides*

Sautéed Spinach	12
Sautéed Broccoli Rabe	12
Roasted Fingerling Potatoes	12
Asparagus Milanese	12
Sautéed Mix Mushrooms	12