



APPETIZER

HOUSE MADE RICOTTA	\$ 20
Served with Sweet and sour peach sauce, candied tomato and fresh basil	
TUNA TARTARE	\$ 25
with Cantaloupe and mint granita cucumber salad, and Baie Timur pepper	
PORCINI MUSHROOM ARANCINI ✓	\$ 20
Served with Pecorino Romano Fondue	
BRANDY SAUTÉED SHRIMP	\$ 22
Over fresh white corn cream	
GREEN SEASONAL FINDS 	\$ 15
Salad with Balsamic Vinaigrette	
BREAD	\$ 9

FIRST COURSE

TAGLIOLINI WITH LEMON SAUCE	\$ 25
with sauteed shrimp	
TAGLIOLINI WITH TOMATO SAUCE ✓	\$ 20
Fresh tomato slow-cooked with basil, garlic and thyme	
PAPPA AL POMODORO TORTELLI ✓	\$ 28
Parmigiano Reggiano basil cream and fresh ricotta	

MAIN COURSES

FILET MIGNON ROLL	\$ 46
Stuffed with prosciutto di Parma, Parmigiano Reggiano, caramelized onion and wine sauce	
SEA BASS	\$ 46
Zucchini and basil velouté and saffron sauce	
CAULIFLOWER STEAK 	\$ 26
Italian capers, olives, cherry tomato	

SIDE DISH

SCALLOPED POTATO ✓	\$ 10
Rosemary, garlic and caramelized onions	
SAUTÉED MUSHROOMS 	\$ 10

DESSERT

STRAWBERRY SEMIFREDDO	\$ 16
Strawberry sauce and short bread cookies	
CHOCOLATE MILLEFOGLIE	\$ 16
Hazelnut and almond praline	