



ANTIPASTI

HOUSE-MADE RICOTTA ✓ \$ 20
with olive tapenade and crostini

POLPETTINE DI BARBARA \$ 23
Slow-cooked meatballs in our signature house-made tomato sauce

PORCINI MUSHROOM ARANCINI ✓ \$ 22
Golden, crispy risotto balls stuffed with earthy porcini mushrooms and mozzarella

BRANDY SAUTÉED SHRIMP \$ 23
Sautéed shrimp served on a bed of silky cannellini bean cream, finished with a hint of garlic and rosemary.

FRIED KING OYSTER MUSHROOM ✓ \$ 19
Crispy fried king oyster mushrooms served on top of creamy English peas and green onions

GREEN SEASONAL FINDS  \$ 15

FRESH BAKED FOCACCIA  \$ 9

PASTE

OUR PASTA IS MADE IN-HOUSE DAILY

TAGLIOLINI WITH LEMON SAUCE \$ 26
Pasta is tossed in a light, zesty lemon sauce with sautéed shrimp.

POMODORO ESSENCE TAGLIOLINI ✓ \$ 24
A blend of five or more varieties of the finest fresh tomatoes.

GENOVESE FILLING FOR TORTELLI \$ 30
The filling combines tender, slow-braised filet mignon with caramelized onions, Parmigiano Reggiano fondue, peas, and Bergamot gel.

GNOCCHI ALL'AMATRICIANA \$ 30
Handmade potato gnocchi with Amatriciana sauce, house-made guanciale, tomato sauce, peperoncino, and freshly grated Pecorino Romano.


SECONDI

FILET MIGNON ROLL \$ 46
Stuffed with 24-month Parmigiano Reggiano and Prosciutto di Parma, slow-cooked in Barolo and Marsala wines, and reduced to a velvety sauce.

Our signature premium filet mignon is now served without Prosciutto di Parma.

MAIALE AL LATTE \$ 40
Tender pork slow-cooked in milk, creating a rich, creamy sauce with garlic, thyme, rosemary, and sage.

SEA BASS \$ 46
Roasted Sea Bass with a velvety sauce made from roasted red bell peppers, onion, olives, capers, and bread crumbs

CAULIFLOWER STEAK  \$ 28
Thick-cut cauliflower slice, seasoned and roasted to golden perfection, topped with Italian capers, olives, cherry tomato. Cooking time 25 min

CONTORNI

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


SAUTÉED MUSHROOMS  \$ 10
With Garlic and thyme

SAUTEED PEAS  \$ 10

DOLCI

SEMIFREDDO OF THE DAY \$ 16
Discover today's unique semifreddo creation, made with the freshest seasonal ingredients your host will be delighted to share more details.

SBRISOLONA \$ 18
Made with coarsely ground almonds, cornmeal, and butter served with sauteed apple and pastry cream

TORTA CAPRESE  \$ 18
A flourless chocolate cake made with dark chocolate and ground almonds is served with a side of whipped cream and a dusting of powdered sugar.