



ANTIPASTI

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

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

BRANDY SAUTÉED SHRIMP \$ 23
Shrimp sautéed in rich and aromatic brandy sauce over fresh corn cream.

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

VELOUTE' OF THE DAY ✓ \$ 19
Silky soup with the freshest seasonal ingredients. Please ask your host about today's featured velouté.

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.

TORTELLI OF THE DAY \$ 30
Our Tortelli is handmade daily with the finest seasonal ingredients. Ask your host for today's special filling.

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.

SHORT RIBS BRASATO \$ 46

Tender short ribs braised slowly in red wine with carrots, celery, and onions infused with aromatic herbs.

MAIALINO AL LATTE \$ 40

Tender pork loin 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, and olive tapenade

CAULIFLOWER STEAK  \$ 28

Thick-cut cauliflower slice, seasoned and roasted to golden perfection, topped with Italian capers, olives, and 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

DOLCE DEL GIORNO \$ 18

Ask your host about today's featured desserts, crafted daily by our chef, to highlight seasonal ingredients and classic Italian flavors.