



— Antipasti —

BEEF CARPACCIO*

Wild Arugula, Shaved Pecorino, Black Garlic, Truffle, Butternut Squash

16



MELANZANE

Eggplant Parmigiana, Fresh Basil

14



CRISPY CALAMARI

Tellicherry Pepper, Lemon, Basil Aioli

11



COZZE

Mussels, Fennel Pollen, Tangerine Oil, Garlic, Fennel

15

GAMBERONI*

Tiger Prawns, Garlic, Piment d' Espellete, Pinot Grigio

14



CAPESANTE*

Diver Scallops, Sweet Corn, Pimenton Oil, House Made Bacon

19



SAUSAGE AND PEPPERS

Italian Hot Link, Minted Yogurt, Red Bell Pepper, Caramelized Onion

12



MEATBALLS

San Marzano Tomato Sauce, Parmigiano

10

ZUPPA DEL GIORGNO

Chefs Daily Creation

7

— Insaladas —

CAPRESE

Heirloom Tomato, Aged Balsamic, Pickled Red Onion

Hand-Pulled Mozzarella, Basil, Olive Oil

11



CAESAR*

Rosemary Croutons, Parmigiano, Anchovy

10



BARBIETOLE

Beets, Wild Arugula, Crow's Dairy Feta, Pistachio, Saba

10



WILD ARUGULA

Figs, Orange, Fresh Chevre, Creamy Marcona Vinaigrette

11



HEIRLOOM BABY LETTUCES

Pomegranate, Apple, Maple Walnuts,

Walnut Vinaigrette, Shaved Parmigiano

12

— Pizza —

MARGHERITA

Hand-Pulled Mozzarella, Basil, San Marzano Tomato

14



PICANTE

Spicy Calabrese Salami, Chili Flakes, Green Onion, Mozzarella

15



SALSICCIA

Fennel Sausage, Peppadew Peppers, Garlic Sauce, Spinach

15

FUNGHI

Wild Mushroom, Sweet Onion, Chive, Truffle

15



BIANCO

Garlic Sauce, Prosciutto San Daniele,

Figs, Caramelized Onions, Arugula

16

gluten free pizza crust available upon request



— Pasta —

PAPPARDELLE

Smoked Chicken, Spinach, Ricotta, Tomato Crema

20



WILD MUSHROOM RISOTTO

Porcini, Truffle Oil, Walnuts, Chives, Celery Root

16



SPAGHETTI CHITARRA

*Italian Sausage, Broccoli Rabe, Garlic,
Parmigiano, Olive Oil, Peppercino*

16

LINGUINI AND CLAMS

White Wine, Lemon, Garlic

18



BUCATINI

Spicy Pesto, Roasted Pine Nuts, Chili

14



TAGLIATELLE

Bolognese, Pecorino, Parsley

22

CHEESE TORTELLINI

Tomato-Saffron Broth, Zucchini, Parmigiano, Ricotta, Mascarpone

16

gluten-free and whole wheat pasta available upon request

— Secondi —

STRIPED BASS*

*Grilled and Stuffed with Fennel,
Lemon, Oregano*

32



SCALLOPINI

*Piccata, Marsala, Parmigiano
Vitello 29 | Pollo 22*



VITELLO MILANESE*

*Breaded Veal Chop, Campari Tomato
Wild Arugula Salad, Lemon, Parmigiano*

38



POLLO

Natural Jus, Broccoli Rabe

28

— Specialita —

MERCATO*

*Fish of the Day
MARKET PRICE*



KOBE BEEF*

*Truffled Gnocchi, King Oyster Mushrooms,
Arrodolce Turnips, Crispy Farro*

42



DUE FEGATO GRASSO*

*Searred Foie Gras, Tuaca Braised Apple,
Torchon, Spice Bread, Duck Confit*

44



ARAGOSTA*

*Butter Poached Lobster Tail, Agnolotti,
Sorrel, Saffron-Salsify Puree, Lobster Roe*

48

*These items can be cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Persons with allergies and special dietary restrictions, please be aware that an ingredient list of all menu items and all specials is immediately available to you upon request.