

## ASSAGGI

24 Month Parmigiano Reggiano  
Pecorino Tartufo  
Artigiano Vino Rosso  
Casatica Di Bufala

18 Month Galloni  
Prosciutto di Parma  
Soppressata  
Calabrese  
Finocchiona

Roasted Broccolini  
Lemon Asparagus  
Marinated Roasted Peppers  
Roasted Onions

24 SELEZIONE FOR 3 | 30 SELEZIONE FOR 4 | 38 GRAN SELEZIONE FOR 6  
SERVED WITH GIARDINIERA, PEAR MOSTARDA, BALSAMIC FIG JAM, FOCACCIA CROSTINI

## CRUDO

### GF TUNA\* 19

Basil Pesto, Pickled Tomatoes, Radish, Pine Nuts

### GF OYSTERS\* 21 | 42

Lemongrass Mignonette, Horseradish

### WAGYU TARTARE A5\* 24

Bone Marrow Vinaigrette, Truffle, Crispy Shallot

## ANTIPASTI

|                        |                                                            |    |
|------------------------|------------------------------------------------------------|----|
| <b>CARCIOFI</b>        | Crispy Artichoke, Aioli, Basil Oil, Parmigiano             | 19 |
| <b>POLPETTONI</b>      | Pomodoro, Warm Fonduta, Crispy Basil, Parmigiano           | 17 |
| <b>CALAMARI FRITTI</b> | Judith Point, Cherry Peppers, Lemon Basil Aioli            | 18 |
| GF <b>OCTOPUS*</b>     | Crispy Smashed Potatoes, Pancetta, Calabrian Aioli, Lemon  | 22 |
| <b>BURRATA</b>         | Marinated Peppers, Pomegranate, Pepita, Mustard, Balsamic  | 19 |
| <b>SALSICCIA*</b>      | Grilled Polenta, Sun Dried Tomato Pesto, Horseradish Crema | 15 |
| <b>RICOTTA GNUDI</b>   | Fonduta, Peas, Crispy Prosciutto                           | 24 |
| <b>ZUPPA DI ZUCCA</b>  | Pumpkin Seeds, Basil, Prosciutto                           | 14 |

## PRIMI

|                             |                                                             |    |
|-----------------------------|-------------------------------------------------------------|----|
| <b>BOLOGNESE</b>            | Beef, Veal & Pork Ragu, Pappardelle, Parmigiano             | 28 |
| <b>MUSHROOM RAVIOLI</b>     | Parmigiano Brodo, Crispy Prosciutto                         | 32 |
| <b>TORTELLI BRASATO</b>     | Braised Short Rib, Pancetta, Roasted Shallot                | 34 |
| <b>GNOCCHI</b>              | Truffle Mascarpone, Maine Lobster, Sherry ‘Riduzione’       | 44 |
| GF <b>RISOTTO AL FUNGHI</b> | Mushrooms, Leeks, Watercress, Citronette                    | 30 |
| <b>RIGATONI</b>             | Braised Duck Ragu, Pecorino, Broccoli Rabe, Crispy Shallots | 34 |
| <b>FUSILLI</b>              | Shrimp, Basil Pesto, Guanciale, Parmigiano Reggiano         | 34 |

## TAGLIATELLE AL TARTUFO

24 MONTH AGED PARMIGIANO REGGIANO, BRANDY, SHAVED BLACK TRUFFLE, TABLESIDE | MARKET PRICE

## SECONDI

|                             |                                                          |    |                            |                                                                           |     |
|-----------------------------|----------------------------------------------------------|----|----------------------------|---------------------------------------------------------------------------|-----|
| <b>CHILEAN SEA BASS*</b>    | Crab, Spinach Agnolotti, Lemon Burro Fuso                | 42 | GF <b>TOMAHAWK*</b>        | 48oz Long-Bone Ribeye, Rosemary Potato, Broccolini, Onion Marmellata      | 120 |
| GF <b>OSSO BUCCO</b>        | Saffron Risotto, Root Vegetables, Gremolata              | 48 | GF <b>PORK SALTIMBOCCA</b> | Parsnip Purée, Roasted Carrots, Fig Mostarda, Aged Balsamic               | 37  |
| GF <b>SALMONE*</b>          | Lemon, Garlic, Roasted Sweet Potatoes, Grilled Asparagus | 34 | GF <b>BRANZINO*</b>        | Spinach, Fennel, Capers, Hazelnut Brown Butter, Arugula, Whipped Potatoes | 40  |
| GF <b>FILETTO DI MANZO*</b> | Brussels Sprouts, Whipped Potato, Truffle Butter         | 56 | GF <b>POLLO ARROSTO</b>    | Featherbrook Farm, Fingerling Potatoes, Swiss Chard, Pancetta             | 32  |
| GF <b>SCALLOPS*</b>         | Lobster Saffron Risotto, Peas, Parmigiano Reggiano       | 44 | GF <b>VEAL CHOP*</b>       | Sage Crusted, Artichoke, Marsala Mushrooms, Whipped Potatoes              | 62  |

## INSALATA

|                          |                                                                                                     |    |
|--------------------------|-----------------------------------------------------------------------------------------------------|----|
| GF <b>BEET SALAD</b>     | Whipped Goat Cheese, Watercress, Pistachio, Shaved Radish, Mint, White Balsamic Vinaigrette         | 15 |
| GF <b>CAPRESE</b>        | Vine Ripened Tomatoes, Cherry Tomatoes, House Made Mozzarella, Basil, Balsamic                      | 14 |
| <b>CAESAR*</b>           | Baby Gem, Anchovy, Parmigiano, Focaccia Crouton                                                     | 14 |
| GF <b>INSALATA MISTA</b> | Artisan Mixed Greens, Roasted Pears, Pomegranate, Walnuts, Cherry Tomatoes, Lemon Honey Vinaigrette | 14 |

## PIZZE

|                     |                                                           |    |
|---------------------|-----------------------------------------------------------|----|
| <b>MARGHERITA</b>   | San Marzano Tomato, Mozzarella, Basil, Olive Oil          | 18 |
| <b>FUNGHI</b>       | Roasted Onion, Mushrooms, Fontina, Radicchio, Truffle Oil | 20 |
| <b>CACIO E PEPE</b> | Mozzarella, Fontina, Pecorino, Parmigiano, Peppercorn     | 18 |
| <b>PROSCIUTTO</b>   | Mozzarella, Arugula, Cherry Tomato, Figs, Balsamic        | 21 |

## CONTORNI

GLUTEN FREE

|                                  |   |                             |    |
|----------------------------------|---|-----------------------------|----|
| SAGE BROWN BUTTER SWEET POTATOES | 9 | ROASTED ROSEMARY POTATOES   | 9  |
| ASPARAGUS & PARMIGIANO           | 9 | BRUSSELS SPROUTS & PANCETTA | 9  |
| SEARED BROCCOLINI & GARLIC       | 9 | SAUTÉED MUSHROOMS           | 12 |
| WHIPPED MASCARPONE MASHED POTATO | 9 | ROASTED ROOT VEGETABLES     | 9  |
| SAUTÉED SPINACH                  | 9 | SAFFRON RISOTTO             | 11 |