
Spuntini

Pesce

Crudo di Tonno 20

Ahi Tuna, Preserved Lemon Gremolata, Fried Capers, Balsamic Aceto

Cozze Affumicate 20

Mussels, Smoked Jalapeno Broth, Focaccia

Gamberi Fritti 18

Tempura Fried Prawns, Calabrian Chili, Lemon Garlic Butter

Pane a Formaggio

Ricotta Montata 14

Whipped Ricotta, Apricot Preserve, Sourdough Toast

Antipasti 25

Gorgonzola, Smoked Provolone, Prosciutto di Parma, Truffle Salami, Salted Honey, Balsamic Cherries

Pane all'Aglio e Formaggio 6

Fresh Baked Smoked Provolone Cheese Bread, Rosemary Lemon Garlic Butter, Parmigiano Reggiano

Carne

Carpaccio di Manzo 24

Beef Tenderloin, Thyme Aioli, Fried Capers, Charred Lemon, Truffle Chips

Scottadito (Burnt Fingers) 18

Lamb Ribs, Dry Rub, Garlicky Dill Yogurt Crema, Mint Vinaigrette

Verdure

Brushchetta 15

Heritage Tomato, Wild Garlic, Lemon, EvOO, Grana Padano, Sourdough Toast

Cavolfiore Arrosto 18

Roasted Cauliflower, Beet Cannellini Bean Crema, Preserved Lemon Gremolata, Pumpkin Seeds

Fagiolini all'Aglio 14

Baked Cannellini Beans, Lemon, Garlic, Herbs, Toasted Sourdough

Cazzilli 15

Fried Potato Croquettes, Grano Padano Mashed, Calabrian Chili Rose Passata

Insalata

Caesar 17

Roasted Garlic Lemon Vinaigrette, Toasted Parmesan Crumb

Asparagi e Piselli 19

Asparagus, Green Pea, Snap Pea, Pea Shoot, Lemon, Capers, Pecorino Vinaigrette

Cetrioli 18

Mediterranean Spiced Cucumber, Lemon, Garlic Dill Crema, Toasted Pinenuts

Ciadella 18

Vine Tomato, Red Onion, Rusk Bread, Basil, Red Wine Vinaigrette

Ruccola 17

Arugula, Red Wine Vinaigrette, Parmesan, Fried Capers

Primo

Ragu di Manzo 28

Slow Roasted Beef, Red Wine Pomodoro Sauce, Tagliatelle

Pasta Al Limone 25

Lemon, Parmesan Cream, Toasted Crumb

Boscaiola Agnolotti 30

Mushroom Goat Cheese Agnolotti, Thyme Mushroom Tartufata, Arugula, Truffle Oil

Aragosta all'Arrabbiata 49

Butter Poached Lobster Tail, Charred Spicy Tomatoes, Garlic Sauce

Trapanese 25

Tomato, Basil, Almonds Passata, Parmigiana, Orecchiette

Secondi

Filetto di Maiale 30

Pork Tenderloin, Dijon Herb Crusted, King Mushroom, Pan Jus, Apricot Preserve

Saltimbocca 32

Chicken Breast, Sage, Prosciutto, Smoked Provolone, White Wine Lemon Butter

Salmone 36

Salmon, Warm Confit Tomato Relish, Preserved Lemon Gremolata, Toasted Almonds

Bistecca di Vitello 45

Bone-in Veal Chop, Charred Tomato, Peperoncino Garlic Sauce, Buttered Pearl Onions

Venerdi & Sabato

Bistecca

24oz Tomahawk Ribeye, Charred Cauliflower, Brandied Mushrooms, Truffle Fries, Salsa Verde

140