

## Spuntini

### Crudo di Tonno 20

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

### Burrata Board 25

Burrata, Prosciutto di Parma, Orange Spiced Olive, Candied Tomato, Sourdough Toast

### Pane all'Aglio e Formaggio 8

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

### Ricotta Montata 14

Whipped Ricotta, Apricot Preserve, Sourdough Toast

### Capolfiore Arrosto 18

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

### Calamari 20

Calamari & Potato Crisps, Thyme Aioli, Charred Lemon

### Carpaccio di Manzo 24

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

### Brushchetta 16

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

### Scottadito (Burnt Fingers) 18

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

### Cazzilli 15

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

### Cozze Affumicate 20

Mussels, Smoked Jalapeño Broth, Focaccia

### Broccoli Arrostiti 15

Charred Broccoli, Calabrian Chili, Crispy Garlic

## Insalata

### Caesar 18

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

### Caprese 27

Vine-Ripened Tomato, Basil, Rusk Bread, Red Onion, Lemon Vinaigrette, Pistachio Pesto, Burrata

## Primo

### Risotto ai Gamberi e Capesante 34

Prawns, Scallops, Stewed Tomato Compote, Spinach, Grano Padano

### Ragu di Manzo 30

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

### Capelli d'Angelo ai Gamberi 34

Prawns, Calabrian Chili Lemon Butter Sauce, Capellini, Parmigiano Reggiano

## Secondi

### Filetto di Maiale 34

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

### 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

### Pollo Milanese 32

Breaded Fried Chicken Milanese, Arugula, Tomato Garlic Vinaigrette, Charred Lemon, Parmigiano Reggiano

### Bistecca

24oz Tomahawk Ribeye, Charred Broccoli, Brandied Mushrooms, Truffle Fries, Salsa Verde  
Add Prawns \$12

150