

ANTIPASTI

- SESAME SEED FOCACCIA** ■ first cold pressed EVOO (Timperio) , 6 years Aged balsamic / 6.5
TAGLIERE ITALIANO ■ selection of Italian salumi, formaggi, accompaniments (for two) / 28
BURRATA LATTE PUGLIESE crostoni, toasted pine nuts, roasted tomatoes, basil reduction / 18
CALAMARI FRITTI lightly fried calamari / 16
POLPO ■ spanish octopus, capers, cherry tomatoes, artichokes, kalamata olives / 24
TARTAR ■ hand cut black angus filet(R.R. Ranch) saffron aioli, egg yolk, sesame ash, taro chips / 22

INSALATE / ZUPPA

- PROSCIUTTO DI PARMA & PRESERVED FIGS** ■ almond, Parmigiano Reggiano, aged balsamic / 18
GRILLED ROMAINE black garlic aioli, seeded breadcrumbs, champagne vinaigrette / 14
VELLUTATA DI ZUCCA butternut squash, mascarpone, amaretto cookies / 16

FRESH PASTA

All pasta is hand-made daily using
 Ancient Grain Tumminia Durum Wheat Flour - Molini del Ponte, Castelvetro, Sicily

- MAFALDINE** ■ cream of leeks, asparagus, taleggio, peas; crispy guanciale / 32
FETTUCCINE slow braised baby back ribs ragu, cream, pomodoro sauce, Parmigiano Reggiano / 34
LINGUINE lobster tail , shrimp, clams, light curry creamy sauce/ 42

* all pasta can be replaced with gluten free gnocchi 5

SECONDI / ENTREES

- FILETTO BLACK ANGUS** ■ (R.R. ranch) tenderloin, nebbiolo sauce, potatoes puree, wild mushrooms / 58
SPIEDINI DON CICCIO & HOUSE SAUSAGE imperial wagyu top-sirloin roll, pine nuts, pancetta, mozzarella, raisins, peewee potatoes/ 34
POLLO / OTTO CHICKEN polenta, black truffle & foie gras sauce, wild mushrooms / 34
MAIALE kurobuta pork tenderloin, parsnip puree, sage & brandy demi glace, seasonal veggie / 52
BRANZINO mediterranean seabass Al Cartoccio, tomatoes relish, potatoes / 36

CONTORNI / SIDES

- soft yellow polenta, Parmigiano Reggiano 9
 potatoes puree 9
 peewee roasted potatoes 9
 mixed vegetables, sautéed 10

ADD ONS

- imported anchovies (in olive oil) 5
 Add Fresh Shaved Umbrian Truffles 5gr / 16

■ vegetarian per request ■ gluten-friendly per request

Max 4 checks per party; 20% gratuity added to parties larger the 5 guests;

CHEF OWNER: GIORGIO LO GRECO

Please let your server know if you have a food allergy or sensitivity as not all ingredients are listed in the menu.

Ask your server about menu items that are undercooked or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

