

ANTIPASTI

- SESAME SEED FOCACCIA** ■ first cold pressed EVOO, Villa Manodori 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
FRITTO MISTO lightly fried calamari & shrimp / 18
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
FINOCCHIO mixed green, frisee, beets, orange supremes, fennel, chickpeas Sultano, italian grilled artichokes /14
PORCINI VELLUTATA ■ wild mushrooms , mascarpone / 16

FRESH PASTA

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

- MAFALDINE** ■ ancient grain tumminia semola (Sicily), 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, light curry creamy sauce/ 42

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
AGNELLO New Zeland Lamb, burnt orange gastrique, pistachio butter, mixed vegetables /56
HALIBUT seafood saffron risotto, lemon beurre blanc, salted capers, confit tomatoes / 58

CONTORNI / SIDES

- soft yellow polenta, Parmigiano Reggiano 7
 potatoes puree 7
 peewee roasted potatoes 7
 mixed vegetables, sautéed 7

ADD ONS

- imported anchovies (in olive oil) 5
 fresh shaved Umbrian black truffle 5 gr 18
 gluten free gnocchi 5

■ 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.

