

1. choice of:

Vellutata ●

butternut squash, mascarpone, & amaretto cookies

I Fichi ●●

mixed greens, figs, gorgonzola, toasted almonds, fig vinaigrette

Filetto Tartar ●

(Double R Ranch)

hand cut prime grade tenderloin, Sea Salt Capers, mustard, shallots, shaved radishes, shaved Parmigiano Reggiano, taro chips

2. choice of:

Cannelloni con Ragu

10 hour pork & beef ragu, cream, chef's tomato sauce, Parmigiano Reggiano

Linguine*

rock shrimps, cream & curry sauce, peperoncino

- add lobster tail \$15

Pasticcio Vegetariano ●

lasagna sheets, winter vegetables, bechamel

* can be substituted with gluten free gnocchi - \$5 ●

3. choice of:

Spiedini Don Ciccio

imperial Wagyu Top-sirloin roll, pine nuts, pancetta, mozzarella, raisins, house made sausage, & peewee roasted potatoes

Cod ●

pan roasted, seafood risotto, saffron beurre-blanc, Frantoi Cutrera sea salt capers

Crispy Polenta ●

tomatoes, taleggio fondue, sprouts, cauliflower, shaved Parmigiano Reggiano

Filetto Black Angus ●

(Double R Ranch)

prime grade, red wine sauce, potatoes puree, wild mushrooms - add \$15

ADD ONS:

Sesame Focaccia ●

house made, firsts cold press extra virgin olive oil, Villa Manodori Artigianale Balsamic Vinegar / 5.5

Tagliere Italiano ■

selection of Italian salumi, formaggi, accompaniments (for two) / 26

Burrata latte pugliese ■

crostoni, cherry tomatoes, basil, balsamic pearls / 18

Polpo / spanish octopus cherry tomatoes, celery, artichoke, olives, garlic, capers, crostoni / 24

● vegetarian ● gluten-friendly ● gluten-friendly per request

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