

Happiness is homemade !

ANTIPASTI

- FOCACCIA AL ROSMARINO** ■ first cold pressed EVOO(Timperio), Ca Del Non -6 yrs aged balsamic/ 7.5
- CAVOLETTI DI BRUXELLES** ■ flash fried, sicilian almonds, corbezzolo bitter honey, Ca Del Non -6 yrs aged balsamic / 15
- TAGLIERE ITALIANO** selections of imported meats and cheeses, accompaniments / 30
- TARTARE DI FILETTO** raw filet (R.R. ranch) capers & rosemary dressing, egg yolk, sesame / 26
- POLPO** spanish octopus, capers, cherry tomatoes, artichokes, kalamata olives / 25
- BURRATA LATTE PUGLIESE** ■ crostoni, toasted pine nuts, tomatoes & capers coulis, green bell peppers and leeks puree' / 18
- TARTARE DI TONNO** yellowfin ahi tuna, puttanesca sauce / 26

INSALATE / ZUPPA

- PROSCIUTTO DI PARMA & PRESERVED FIGS** ■ almond, Parmigiano Reggiano, aged balsamic / 18
- RADICCHIO** ■ cabbage, roasted bell peppers, toasted Noto almonds, honey pollen, mandarin supremes, shaved Parmigiano Reggiano / 18
- VELLUTATA** ■ wild mushrooms, porcini, mascarpone / 16

FRESH PASTA

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

- MAFALDINE** ■ cream of asparagus , peas & leeks, guanciale, shaved Parmigiano Reggiano / 34
- FETTUCCINE** baby back ribs pork ragu, cream, Parmigiano Reggiano / 34
- RAVIOLONI** lobster & shrimp filling, cream of gambero rosso (Mazara red shrimp) / 48
- GNOCCHETTI RUSTICI ZUCCA E PATATE** gorgonzola dolce, toasted walnut, pear / 32

* all pasta (except stuffed) can be substitute with GF gnocchi / 6

SECONDI / ENTREES

- SPIEDINI DON CICCIO & HOUSE SAUSAGE** imperial wagyu top-sirloin roll, pine nuts, pancetta, mozzarella, raisins, roasted potatoes/ 34
- POLLO** ■ roasted bell peppers, leeks & pecorino sauce, fondant potatoes, roasted vegetables / 34
- FILETTO BLACK ANGUS** ■ (R.R. ranch)tenderloin, green peppercorn sauce, potatoes puree, wild mushrooms/64
- HALIBUT** (alaskan) fava beans puree' , snow peas , mix veggie, lemon aioli/ 56
- BRANZINO** ■ baked in parchment, artichoke, caper & tomato relish, dill, potatoes / 37
- MAIALE** Duroc-sired pork (Iowa) , sage brandy demi, salsa verde, roasted potatoes, veggies. / 40

- CONTORNI / SIDES** yellow corn polenta Parmigiano Reggiano 9 roasted potatoes 9
mixed vegetables, sautéed 10 potatoes puree 9
- ADD ONS** Lobster Tail 24 Testa - sicilian anchovies (in olive oil) 5

■ vegetarian per request ■ gluten-friendly per request

Max 4 checks per party

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.

