



CHEF SPECIALS

Antipasti

Focaccia Pugliese - 15

House-made focaccia bread, topped with semi-dried tomatoes and fresh-shaved parmesan, with parmesan truffle fondue

Suppli al Nero - 18

Squid ink-infused fried rice balls filled with mascarpone, tomato confit, a touch of pesto, and baby lobster meat, served over a saffron sauce, topped with fresh-grated parmesan

Polipo Alla Genovese - 28

Spanish baby octopus sauteed in basil pesto with fingerling potatoes, asparagus

Polpette alla Arrabbiata - 16

Beef, ricotta, and porcini meatballs in arrabbiata sauce

Primi Piatti

Risotto Ai Funghi- 44

Acquerello risotto, parmesan truffle sauce, seasonal mushrooms, fresh-shaved black truffle

Lasagna Bolognese - 24

Traditional baked lasagna, made with bolognese meat sauce, bechamel, mozzarella and parmesan

Secondi Piatti

Cioppino Toscano - 58

Seafood bouillabaisse with clams, mussels, prawn, scallop, crab meat, and Atlantic cod, served with crostini bread

Filetto di Manzo - 80

Bone-in Prime Filet, roasted potatoes, asparagus, trumpet mushrooms, and chimichurri

Costata di Vitello - 42

Braised and slow-cooked veal short ribs, parmesan risotto, stracotto sauce

Fiorentina Del Mugello 180

2.5lb. Porterhouse steak, roasted potatoes, grilled asparagus

Dolci

Mousse al Pistacchio - 14

Bronte pistacchio mousse cake, caramel, Chantilly whipped cream