



CHEF SPECIALS

Antipasti

Focaccia Pugliese - 15

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

Calamari Fritti - 20

Golden crispy calamari, house-made potato chips, salsa rossa

Polpette Alla Arrabbiata - 16

Beef, ricotta, and porcini meatballs in arrabbiata sauce

Mare Freddo - 18

Crab and lobster meat salad with coconut milk, avocado mousse, arugula, red bell pepper aioli

Primi Piatti

Risotto Ai Funghi E Tartufo - 44

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

Aragosta Imperiale - 49

Linguine pasta, half Maine lobster, Chef's signature Imperial sauce

Lasagna Bolognese - 26

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

Secondi Piatti

Cioppino Toscano - 58

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

Galletto al Limone - 32

Oven-roasted half-chicken, roasted potatoes, lemon caper glaze

Costata di Manzo - 150 (serves two)

2.8lb Bone-in Prime Ribeye, roasted potatoes, grilled asparagus, seasonal mushrooms, and chimichurri

Fiorentina Del Mugello - 180 (serves two)

2.5lb Porterhouse Tbone steak, roasted potatoes, grilled asparagus

Dolci

Pistacchiosa - 14

Bronte pistacchio mousse cake, caramel, Chantilly whipped cream