



CHEF SPECIALS

Antipasti

Focaccia Pugliese - 15

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

Fresca - 16

Watermelon, arugula, feta, shishito peppers, lime-honey dressing

Calamari Fritti - 20

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

Mare Freddo - 22

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

Prosciutto E Melone - 22

Thinly sliced prosciutto di Parma and cantaloupe, with frisée, Crescenza Stracchino cheese, balsamic glaze, and fig-orange jam

Primi Piatti

Ravioli di Ricotta - 26

Spinach-infused ravioli filled with ricotta, served in butter-thyme sauce with corn and fresh-shaved Parmigiano Reggiano

Risotto Pescatora - 38

Acquerello risotto, clams, mussels, prawn, scallop, crab meat, langoustine and cherry tomatoes in a pinot blanc sauce with a touch of pesto

Aragosta Imperiale - 49

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

Pappardelle San Marco - 26

Pappardelle pasta, sausage, spinach, and sundried tomatoes in a white wine sauce

Secondi Piatti

Vulcano - 44

Braised and slow-cooked pork shank, parmesan risotto, stracotto sauce

Costata di Manzo - M.P.

Bone-in Prime Ribeye, roasted potatoes, sauteed mushrooms and broccoli

Fiorentina del Mugello - M.P.

Bone-in Tomahawk or Tbone steak, roasted potatoes, grilled asparagus

Dolci

Pistacchiosa - 14

Bronte pistachio mousse cake, caramel, Chantilly whipped cream