



CHEF SPECIALS

Antipasti

Focaccia Pugliese - 15

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

Panzanella - 16

Arugula, red onion, tomatoes, mozzarella, croutons, and cucumber in a white wine vinegar

Calamari Fritti - 20

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

Polipo Alla Genovese - 28

Spanish baby octopus sauteed with asparagus and potatoes, tossed in basil pesto

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

Paccheri alla Norcina - 38

Paccheri pasta with sausage, peas and seasonal mushrooms in a parmesan truffle sauce topped with shaved black truffle

Secondi Piatti

Cioppino Toscano - 58

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

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

Manhattan Beach



Champaign