



## CHEF SPECIALS

### Antipasti

#### **Focaccia Pugliese - 15**

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

#### **Insalata Di Pomodori - 16**

Heirloom tomato medley (*from North Avoca Farms*), arugula, pickled red onions, ciliegine mozzarella, salt, pepper, oregano, white wine vinegar

#### **Polipo Alla Genovese - 28**

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

#### **Calamari Fritti - 20**

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

#### **Prosciutto E Melone - 22**

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

### Primi Piatti

#### **Risotto Pescatora - 36**

Acquerello risotto, mussels, clams, prawn, scallop, and crab meat in a white wine and cherry tomato sauce with a touch of pesto

#### **Aragosta Imperiale - 49**

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

#### **Tagliatelle al Ragu di Cinghiale - 34**

House-made tagliatelle pasta, wild boar ragout

#### **Paccheri alla Norcina - 34**

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

### Secondi Piatti

#### **Vulcano - 52**

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

#### **Cioppino Toscano - 58**

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

#### **Fiorentina Del Mugello - M.P.**

2.5lb Bone-in Porterhouse Tbone or Tomahawk Ribeye, roasted potatoes, grilled asparagus

### Dolci

#### **Pistacchiosa - 14**

Bronte pistachio mousse cake, caramel, Chantilly whipped cream