



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

Suppli Alla Romana - 15

Crispy fried rice balls infused with bolognese, filled with scamorza cheese, served over marinara, topped with provolone fondue and fresh-grated parmesan

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

Lasagna Bolognese - 28

Traditional baked lasagna with beef ragu and bechamel

Aragosta Imperiale - 49

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

Paccheri alla Norcina - 42

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

Secondi Piatti

Vulcano - 58

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, roasted potatoes, grilled asparagus, sauteed mushrooms

Dolci

Pistacchiosa - 14

Bronte pistachio mousse cake, caramel, Chantilly whipped cream