

CHEF SPECIALS

Antipasti

Panzanella - 16

Arugula, mozzarella, pickled red onions, croutons, cherry tomatoes, cucumbers, white wine vinegar

Fritto di Mare - 30

Golden crispy calamari prawns and shrimp, house made potato chips, salsa rossa

Capesante - 32

Half-shell Peruvian raw scallops served with fresno and serrano peppers, orange peel, and yuzu juice

Mare Freddo - 28

Crab and Lobster meat, avocado, coconut milk, cucumber, bell pepper aioli

Primi Piatti

Canneloni di Melanzane - 29

Baked eggplant canneloni filled with beef ragu, topped with bechamel and parmesan

Spaghetti alle Vongole - 36

Spaghetti pasta with Manila clams in a white wine sauce

Aragosta Imperiale - 50

Spaghetti pasta with half Maine lobster in Chef's signature Imperial sauce

Spaghetti alla Carbonara - 36

Spaghetti pasta tossed with italian guanciale, eggs and pecorino romano cheese

Secondi Piatti

Capesante Scottate - 42

Pan seared scallop, paddlefish caviar, trumpet and maitake mushrooms, pea puree

Langostini al Forno - 58

Oven-roasted Scottish langoustines, served with lemon emulsion

Cioppino Toscano - 50

Seafood bouillabaisse with mussels, clams, prawn, scallop, crab meat and mediterranean sea bass served with crostini

Costata Alla Milanese - 59

Tenderized and breaded bone-in pork tenderloin roasted potatoes, arugula, cherry tomatoes, truffle vinaigrette

Tagliata di Wagyu - M.P.

Wagyu strip loin, roasted potatoes, maitake and trumpet mushrooms, fresh-shaved black truffle

Dolci

Nocciolosa - 16

Hazelnut mousse cake, caramel, chocolate gelato