

# CHEF SPECIALS

## Antipasti

### Fresca - 16

Arugula, watermelon, feta cheese, shishito peppers, lime-honey vinaigrette

### Bufalina Capri - 24

Bufalina mozzarella, heirloom tomatoes, oregano, EVOO, fresh basil

### Fiore di Zucca - 26

Squash blossoms filled with lemon ricotta, tempura fried, topped with truffle honey, served with salsa rossa

### Focaccia Pugliese - 15

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

### Prosciutto E Melone - 22

Thinly sliced cantaloupe and Prosciutto di Parma, frisèe, crescenza stracchino cheese, fig preserves

### Suppli di Carne - 18

Crispy fried rice balls infused with beef ragu and filled with scamorza, served over saffron sauce with fresh-grated parmesan

## Primi Piatti

### Aragosta Imperiale - 44

Spaghetti pasta with half spiny Florida lobster in Chef's Imperial sauce

### Pappardelle San Marco - 29

House-made pappardelle pasta, crumbled Italian sausage, spinach, sun-dried tomatoes, white wine sauce

### Spaghetti alla Carbonara - 36

Spaghetti pasta tossed with italian guanciale, eggs and pecorino romano

### Lasagna Bolognese - 29

Traditional baked lasagna with beef ragu and bechamel

## Secondi Piatti

### Capesante Scottate - 42

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

### Cioppino Toscano - 50

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

### Maiale Milanese - 48

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

### Costine di Manzo - 64

Beef short-ribs braised and slow-cooked, served over parmesan risotto, topped with stracotto sauce, topped with fresh-shaved black truffle

### Tagliata di Wagyu - M.P.

Japanese A5 Wagyu ribeye, roasted potatoes, shishito peppers, maitake and trumpet mushrooms

### Fiorentina del Mugello - M.P.

2.5lb Tomahawk Ribeye, roasted potatoes, grilled asparagus

## Dolci

### Pistacchiosa - 16

Pistachio mousse cake, caramel sauce