

CHEF SPECIALS

Antipasti

Soup of the Day - 12

Chef's soup of the day

Bufalina Capri - 24

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

Calamari Fritti - 24

Golden crispy calamari, housemade potato chips, and salsa rossa

Polipo alla Luciana - 28

Spanish baby octopus, Calabrian chilis, capers, Kalamata olives, cherry tomatoes, and crostini bread

Primi Piatti

Aragosta Imperiale - 49

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

Gnocchi Con Brasato Di Manzo - 64

House-made potato gnocchi, parmesan truffle sauce, seasonal mushrooms and fresh shaved black truffle

Pappardelle San Marco - 29

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

Spaghetti alla Carbonara - 36

Spaghetti pasta with Italian guanciale, egg yolk, and pecorino romano

Secondi Piatti

Capesante Scottate - 48

Pan seared scallops, paddlefish caviar, seasonal mushrooms, pea puree

Cioppino Toscano - 58

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

Maiale alla Milanese - 48

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

Tagliata di Wagyu - M.P.

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

Fiorentina del Mugello - M.P.

2.5lb Porterhouse Tbone steak, roasted potatoes, grilled asparagus

Dolci

Nocciolosa - 16

Hazelnut mousse cake, caramel sauce, chantilly whipped cream and chocolate gelato