

# Antipasti — Appetizers

### FOCACCIA PUGLIESE 15

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

#### CAVOLETTI ORTOLANI 18

Fried and sautéed brussels sprouts, butternut squash, fried chickpeas, roasted almonds, truffle honey, topped with stracciatella and fresh-grated parmesan cheese

### **ARANCINI DI RISO 18**

Crispy rice saffron balls, each filled with one of the following: smoked mozzarella and bolognese meat sauce; mascarpone, pepato, and spinach

### **BURRATA E PROSCIUTTO DI PARMA 26**

Fresh burrata mozzarella, prosciutto di parma, crostini, arugula, and basil pesto

# CARPACCIO DI MANZO 24

Thinly sliced raw wagyu beef tenderloin with arugula, artichoke, house-made orange dressing, and shaved parmesan

#### POLPETTE ALL'ARRABBIATA 18

Beef, ricotta, and porcini meatballs in arrabbiata sauce

#### TAGLIERE DI AFFETTATI 30

Chef's selection of Italian cured meats and cheeses

#### **OLIVE CUNSATE 12**

Mixed Mediterranean olives, extra vigin olive oil, mushrooms, semi-dried tomatoes

Insalate — Salads

# CUORI DI LATTUGA DEI CESARI 16

Organic heart of romaine lettuce, croutons, shaved parmesan cheese in a Caesar dressing

### **INSALATA VALENTINO 15**

Organic baby arugula, artichoke, fennel, and parmesan cheese in an orange dressing

# SPINACI E PERE DEL GIARDINO 16

Organic baby spinach, pears, pine nuts, and pecorino cheese in a shallot vinaigrette

# BIETOLE E FETA 16

Organic golden and red beets, with toasted piedmont hazelnuts, arugula, and feta cheese in a port wine dressing

Contorni — Sides

## **BREAD BASKET 12**

Assortment of homemade french bread, focaccia & Sicilian olives in olive oil

#### PATATE RUSTICHE AL FORNO 10

Oven roasted potatoes with herbs and caramelized

# MISTO DI VERDURE 12

Steamed, sautéed, or grilled mixed seasonal vegetables

#### ASPARAGI 12

Steamed, sautéed, or grilled asparagus

#### SPINACI 10

Steamed or sautéed spinach

## **BRUSSELS SPROUTS 10**

Steamed, sautéed, or roastaed brussels sprouts

\* Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially elderly, children under 4, pregnant women, and individuals with com- promised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

A Credit Card Convenience fee of 2.71% is included on every check unless paying by cash or debit card. An automatic gratuity of 20% will be added to all parties of 5 or more.



# Primi Piatti — Handcrafted Pastas

### GNOCCHI DI PATATE ALLA SORRENTINA 28

House-made potato gnocchi with fresh basil and mozzarella cheese, in a peeled baked tomato sauce with a touch of pesto

#### **RIGATONI ALLA BEPPE 29**

Rigatoni pasta with crumbled Italian sausage and peas in a delicate cream tomato sauce

#### TAGLIATELLE ALLA BOLOGNESE 29

Tagliatelle pasta in a traditional Northern Italian meat sauce

### RAVIOLI DI ARAGOSTA E GRANCHIO 44

Crab and lobster filled ravioli with a scallop in a delicate lobster cream sauce

#### SPAGHETTI ALL'ASTICE 44

Spaghetti pasta with crab and lobster meat in Chef's signature Imperial sauce

Secondi Piatti — Entrees

#### **BRANZINO ALLA MUGNAIA 56**

Pan-seared Chilean seabass, black artemide rice, seasonal mixed vegetables, lemon caper glaze

#### POLLO ALLA PARMIGIANA 45

Breaded chicken breast, marinara, mozzarella, arugula, and roasted potatoes

### TAGLIATA DI MANZO 78

Prime NY Strip\*, roasted potatoes, arugula, parmesan, maiitake and trumpet mushrooms, shishito peppers. salsa verde

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Dolci — Desserts

# **CANNOLO SICILIANO 12**

Crispy Sicilian cannoli shell filled with sweetened ricotta cheese and chocolate chips

# PANNA COTTA AI FRUTTI DI BOSCO 10

Vanilla-infused Italian custard with mango coulis

#### SEMIFREDDO 16

Almond brittle semifreddo with chocolate cream sauce and a scoop of cherry gelato

#### TIRAMISU 14

Epresso-soaked ladyfinger biscotti with mascarpone, cocoa powder, and espresso beans

#### TORTA DI RICOTTA 14

Traditional Italian ricotta cheesecake with your choice of topping and biscotti crust with vanilla gelato

#### **BOMBOLONE** 12

Italian doughnut served warm, filled with nutella, served with Chantilly whipped cream

## CUORE DI CIOCCOLATO 16

Molten chocolate fondant cake served with vanilla gelato

#### GELATO 10

Choose one of the following flavors: -Vanilla -Cherry -Espresso

-Chocolate -Pistacchio -Passionfruit sorbet -Bacio -Strawberry -Lemon Sorbet