

Antipasti — Appetizers

FOCACCIA PUGLIESE 15

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

CAVOLETTI ORTOLANI 18

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

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 22

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 CUNDATE 12

Mixed Mediterranean olives, extra virgin 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 onions

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 roasted 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 compromised 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

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 40

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

SPAGHETTI PORTOFINO 46

Spaghetti pasta with mussels, clams, prawn, scallop*, crab meat, and cherry tomatoes in a pinot blanc sauce with a touch of pesto

Secondi Piatti — Entrees

SALMONE AL LIMONE 48

Pan-seared Scottish Salmon*, black artemide rice, seasonal mixed vegetables, lemon caper emulsion

CIOPPINO TOSCANO 58

Seafood bouillabaisse with mussels, clams, prawn, scallop*, and Atlantic cod, served with crostini bread

POLLO ALLA PARMIGIANA 45

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

VULCANO 58

Braised and slow-cooked pork shank, parmesan risotto, stracotto sauce

TAGLIATA DI MANZO 80

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

VITELLO AI FUNGHI M.P.

Pan-roasted veal chop*, roasted potatoes, and seasonal mushrooms, veal sauce

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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

Espresso-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

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