

# CHEF SPECIALS

## Antipasti

### Soup of the Day - 12

Chef's soup of the day

### Bufalina Capri - 24

Bufalina mozzarella, heirloom tomatoes, EVOO, salt, pepper, and oregano

### Polipo alla Genovese - 28

Spanish octopus sauteed with roasted potatoes, asparagus, and serrano peppers, tossed in basil pesto

### Calamari Fritti - 24

Golden crispy fried calamari with housemade potato chips and salsa rossa

## Primi Piatti

### Paccheri Ai Funghi E Tartufo - 42

Paccheri pasta, porcini mushroom sauce, seasonal mushrooms, fresh-shaved black truffle

### Gnocchi Con Brasato Di Manzo - 58

Potato gnocchi, parmesan truffle sauce, seasonal mushrooms, braised short-ribs, stracotto sauce, fresh-shaved black truffle

### Cavatappi San Marco - 28

Cavatappi pasta in a white wine sauce with crumbled Italian sausage, spinach, and sundried tomatoes

### Spaghetti alla Carbonara - 36

Spaghetti pasta in a pecorino cheese and egg yolk sauce with crispy Italian guanciale

## Secondi Piatti

### Baccala Alla Livornese - 44

Atlantic cod, soft polenta, light tomato sauce with onions, olives, and capers

### Milanesine - 40

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

## Carne

### Costata Di Wagyu - 79

Domestic wagyu ribeye steak, roasted potatoes, shishito peppers, maitake and trumpet mushrooms, parmesan, salsa verde

### Costata Di Manzo - M.P.

16 oz. Bone-in ribeye steak, roasted potatoes, shishito peppers, maitake and trumpet mushrooms, parmesan, salsa verde

### Fiorentina del Mugello - M.P.

2.5lb Tomahawk ribeye steak, roasted potatoes, grilled asparagus

## Dolci

### Bombolone - 12

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