

# CHEF SPECIALS

## Antipasti

### **Creмоса Di Zuccа - 12**

Velvety kabocha squash soup with feta and Piedmont hazelnuts

### **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

## Primi Piatti

### **Cavatappi Alla Norcina - 44**

Cavatappi pasta in a parmesan truffle sauce with crumbled Italian sausage, seasonal mushrooms, and fresh-shaved black truffle

### **Gnocchi Con Brasato Di Manzo - 58**

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

## Secondi Piatti

### **Cioppino Toscano - 58**

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

### **Vulcano - 58**

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

### **Battuta Di Manzo - 58**

Prime beef tenderloin, tenderized, roasted potatoes, caramelized onions, fresh-shaved parmesan, arugula, cherry tomatoes, and lemon emulsion

### **Vitello Ai Funghi - M.P.**

Pan-roasted bone-in veal chop, roasted potatoes, seasonal mushrooms, veal sauce

### **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 Porterhouse Tbone or Tomahawk ribeye steak, roasted potatoes, grilled asparagus

## Dolci

### **Semifreddo Al Pistacchio - 16**

Pistachio brittle semifreddo, chocolate sauce, chocolate gelato