

CHEF SPECIALS

Antipasti

Soup of the Day - 12

Chef's soup of the day

Focaccia Bruschetta - 20

Toasted focaccia topped with straciatella, capers, cherry tomatoes, semi-dried tomatoes, red onion, & basil

Suppli ai Funghi e Tartufo - 20

Crispy fried rice balls infused with mushrooms and truffle, filled with mozzarella, served in saffron sauce, topped with fresh-grated parmesan

Calamari e Crochette - 30

Golden crispy fried calamari, octopus ragu croquettes, house-made potato chips, salsa rossa

Primi Piatti

Spaghetti Portofino - 48

Spaghetti pasta, white wine and cherry tomato sauce with clams, mussels, prawn, scallop, and crab meat

Pappardelle al Ragu di Vitello - 32

Pappardelle pasta with veal ragout

Lasagna Bolognese - 34

Traditional baked lasagna with beef ragu and bechamel

Gnocchi con Brasato di Manzo - 58

Housemade potato gnocchi, parmesan truffle sauce, braised beef short ribs, mushrooms, stracotto sauce

Secondi Piatti

Cioppino Toscano - 52

Seafood bouillabaisse with clams, mussels, prawn, scallop, served with crostini

Vitello Milanese - 72

16oz bone-in veal chop, tenderized and pounded thin, lightly breaded and pan-fried, roasted potatoes, arugula, cherry tomatoes, lemon emulsion

Dolci

Lavanda Cotta - 14

Lavender-infused Italian custard, mixed berry compote

Semifreddo al Pistacchio - 16

Pistacchio semifreddo, chocolate sauce, cherry gelato