

CHEF SPECIALS

Antipasti

Soup of the Day - 12

Chef's soup of the day

Fiore di Zucca - 26

Squash blossoms filled with lemon ricotta, tempura-fried, topped with truffle honey, served with salsa rossa

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 Fritti - 30

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

Primi Piatti

Paccheri all'Astice - 46

Paccheri pasta, lobster meat in Amalfitana Sauce

Rigatoni alla Norcina - 42

Rigatoni pasta, parmesan truffle sauce, crumbled Italian sausage, seasonal mushrooms, fresh-shaved bianchetto truffle

Tagliatelle al Ragù di Agnello - 32

Tagliatelle pasta in a ground lamb ragout

Lasagna Bolognese - 34

Traditional baked lasagna with beef ragù 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 - 58

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

Agnello alla Scottadito - 62

Pan roasted Australian Lamb Chop, vegetable medley and salsa verde

Vitello ai Funghi - 72

16 oz pan-roasted veal chop, roasted potatoes, sauteed mushrooms, veal sauce

Dolci

Pistacchiosa - 14

Bronte pistacchio mousse cake, caramel, chantilly cream