

CHEF SPECIALS

Antipasti

Fresca - 18

Arugula, watermelon, feta cheese, shishito peppers,
lime honey vinaigrette

Mare Freddo- 22

Crab and lobster meat, coconut milk, avocado mousse, red
bell pepper aioli, thinly sliced cucumber, pinsa romana

Bufalina Capri - 26

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

Fiore di Zucca - 26

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

Calamari Fritti - 28

Crispy golden fried calamari, house-made potato chips, salsa
rossa

Primi Piatti

Aragosta Amalfitana - 45

Spaghettoni pasta, half Maine lobster in Amalfitana sauce

Pappardelle alla Norcina - 38

Housemade pappardelle pasta, parmesan truffle sauce,
Italian sausage, peas, mushrooms

Lasagna Bolognese - 34

Traditional baked lasagna, beef ragout and bechamel

Secondi Piatti

Cioppino Toscano - 58

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

Vitello Milanese - 85

Tenderized veal tomahawk, lightly breaded and pan-fried,
roasted potatoes, arugula, cherry tomatoes, truffle vinaigrette

Dolci

Pistacchiosa - 14

Bronte pistacchio mousse cake, caramel, chantilly cream