

CHEF SPECIALS

Antipasti

Fresca - 18

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

Bruschetta - 22

Pinsa romana, stracciatella, cherry tomatoes, onion, capers

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

Mare Freddo- 22

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

Calamari Fritti - 28

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

Prosciutto e Melone - 22

Thinly-sliced Prosciutto di Parma and cantaloupe, frisee,
stracciatella cheese

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

Gnocchi con Brasato di Manzo - 58

Potato gnocchi, beef short ribs, parmesan truffle sauce

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

Ossobuco di Vitello - 68

Braised and slow-cooked veal shank, saffron risotto, stracotto
sauce

Dolci

Pistacchiosa - 14

Bronte pistacchio mousse cake, caramel, chantilly cream