

### *Antipasti — Appetizers*

**FOCACCIA PUGLIESE 15**

House-made focaccia topped with semi-dried tomatoes and fresh-shaved parmesan, served with parmesan truffle fondue

**CAVOLETTI ORTOLANI 20**

Fried and sautéed brussels sprouts, butternut squash, fried chickpeas, roasted almonds, truffle honey, topped with stracciatella and fresh-grated parmesan cheese

**ARANCINI DI RISO 20**

Crispy rice saffron balls, each filled with one of the following: smoked mozzarella and bolognese meat sauce; mascarpone, pepato, and spinach

**BURRATA E PROSCIUTTO DI PARMA 28**

Fresh burrata mozzarella, Prosciutto di Parma, pinsa romana, arugula, and basil pesto

**CARPACCIO DI MANZO 28**

Thinly sliced raw wagyu beef tenderloin\* with arugula, artichoke, house-made orange dressing, and shaved parmesan

**POLPETTE ALL'ARRABBIATA 18**

Beef, ricotta, and porcini meatballs in arrabbiata sauce

**TAGLIERE DI AFFETTATI 30**

Chef's selection of Italian cured meats and cheeses

**OLIVE CUNDATE 12**

Mixed Mediterranean olives, extra virgin olive oil, semi-dried tomatoes

### *Insalate — Salads*

**CUORI DI LATTUGA DEI CESARI 16**

Organic heart of romaine lettuce, croutons, shaved parmesan cheese in a Caesar dressing

**INSALATA VALENTINO 16**

Organic baby arugula, artichoke, fennel, and parmesan cheese in an orange dressing

**SPINACI E PERE DEL GIARDINO 16**

Organic baby spinach, pears, pine nuts, and pecorino cheese in a shallot vinaigrette

**BIETOLE E FETA 20**

Organic golden and red beets, with toasted piedmont hazelnuts, arugula, and feta cheese in a port wine dressing

### *Contorni — Sides*

**BREAD BASKET 12**

Assortment of homemade french bread, focaccia & Sicilian olives in olive oil

**PATATE RUSTICHE AL FORNO 14**

Oven roasted potatoes with herbs and caramelized onions

**MISTO DI VERDURE 16**

Steamed, sautéed, or grilled mixed seasonal vegetables

**ASPARAGI 12**

Steamed, sautéed, or grilled asparagus

**SPINACI 10**

Steamed or sautéed spinach

**BRUSSELS SPROUTS 12**

Steamed, sautéed, or roasted brussels sprouts

\* Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially elderly, children under 4, pregnant women, and individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

A Credit Card Convenience fee of 2.71% is included on every check unless paying by cash or debit card.

An automatic gratuity of 20% will be added to all parties of 5 or more. —

*Primi Piatti — Handcrafted Pastas*

**GNOCCHI DI PATATE ALLA SORRENTINA 29**

House-made potato gnocchi with fresh basil and mozzarella cheese, in a peeled baked tomato sauce with a touch of pesto

**RIGATONI ALLA BEPPE 32**

Rigatoni pasta with crumbled Italian sausage and peas in a delicate cream tomato sauce

**TAGLIATELLE ALLA BOLOGNESE 32**

Tagliatelle pasta in a traditional Northern Italian meat sauce

**RAVIOLI DI ARAGOSTA E GRANCHIO 44**

Crab and lobster filled ravioli with a scallop\* in a delicate lobster cream sauce

*Secondi Piatti — Entrees*

**BRANZINO CILENO 58**

Pan-seared Chilean seabass, seasonal mixed vegetables, lemon caper sauce

**POLLO ALLA PARMIGIANA 45**

Breaded chicken breast, marinara, mozzarella, arugula, and roasted potatoes

**TAGLIATA DI MANZO 78**

Prime NY Strip\*, roasted potatoes, arugula, parmesan, maiitake and trumpet mushrooms, shishito peppers.

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*Dolci — Desserts*

**CANNOLO SICILIANO 12**

Crispy Sicilian cannoli shell filled with sweetened ricotta cheese and chocolate chips

**PANNA COTTA AI FRUTTI DI BOSCO 10**

Vanilla-infused Italian custard with mango coulis

**SEMIFREDDO 16**

Almond brittle semifreddo with chocolate cream sauce and a scoop of cherry gelato

**TIRAMISU 14**

Espresso-soaked ladyfinger biscotti with mascarpone, cocoa powder, and espresso beans

**TORTA DI RICOTTA 14**

Traditional Italian ricotta cheesecake with your choice of topping and biscotti crust with vanilla gelato

**BOMBOLINI 14**

Italian doughnuts served warm, filled with nutella, served with bacio gelato

**CUORE DI CIOCCOLATO 16**

Molten chocolate fondant cake served with vanilla gelato

**GELATO 10**

Choose one of the following flavors:

- |            |             |                      |
|------------|-------------|----------------------|
| -Vanilla   | -Cherry     | -Espresso            |
| -Chocolate | -Pistacchio | -Passionfruit sorbet |
| -Bacio     | -Strawberry | -Lemon Sorbet        |