

CHEF SPECIALS

Antipasti

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

Polipo e Calamari alla Mediterranea - 35

Calamari and octopus sauteed with cherry tomatoes, black olives, capers, and celery, with pickled red onions and lemon emulsion

Prosciutto e Melone - 22

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

Primi Piatti

Aragosta Amalfitana - 45

Paccheri pasta, half Maine lobster in Amalfitana sauce

Pappardelle al Ragu di Maiale - 34

Housemade pappardelle, pork ragout, seasonal mushrooms

Gnocchi con Brasato di Manzo - 58

Potato gnocchi, beef short ribs, parmesan truffle sauce

Lasagna Bolognese - 36

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

Maiale alla Milanese - 48

Bone-in pork chop, pounded thin, lightly breaded and pan-fried, with roasted potatoes, arugula, cherry tomatoes, and truffle vinaigrette

Dolci

Pistacchiosa - 14

Bronte pistacchio mousse cake, caramel, chantilly cream