

CHEF SPECIALS

Antipasti

Bufalina Capri - 26

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

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

Primi Piatti

Aragosta Amalfitana - 45

Paccheri pasta, half Maine lobster in Amalfitana sauce

Gnocchi con Brasato di Manzo - 58

Potato gnocchi, parmesan truffle sauce, beef short ribs, stracotto 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

Dolci

Pistacchiosa - 14

Bronte pistacchio mousse cake, caramel, chantilly cream