

Antipasti — Appetizers

SOUP OF THE DAY 12

Chef's soup of the day

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

FRITTO DI MARE 35

Golden crispy fried calamari, argentinian langoustines in arrabbiata sauce

SUPPLI AI FUNGHI E TARTUFO 26

Crispy fried rice balls infused with mushrooms and truffle, filled with mozzarella, served in saffron sauce, topped with fresh-grated parmigiano & black truffle

BURRATA E PROSCIUTTO DI SAN DANIELE 28

Fresh burrata mozzarella, Prosciutto di San Daniele, pinsa romana, basil pesto

POLPETTE ALL'ARRABBIATA 18

Beef, ricotta, and porcini meatballs in arrabbiata sauce

TAGLIERE DI AFFETTATI 39

Chef's selection of Italian cured meats and cheeses

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

Sautéed mixed seasonal vegetables

OLIVE CUNDATE 12

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

BRUSSELS SPROUTS 12

Crispy, fried 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.

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

Primi Piatti — Handcrafted Pastas

GNOCCHI CON BRASATO DI MANZO 58

House-made potato gnocchi, parmesan truffle sauce, beef short ribs, stracotto sauce

MEZZE MANICHE ALLA NORMA 30

Mezze maniche pasta, fried eggplant, marinara, fresh basil, grated parmigiano

TAGLIATELLE AL RAGU DI AGNELLO 34

Tagliatelle pasta in a ground lamb ragout

RAVIOLI DI ARAGOSTA E GRANCHIO 44

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

RIGATONI AL NERO 48

Rigatoni pasta, parmesan truffle sauce, crumbled Italian sausage, seasonal mushrooms, fresh-shaved black truffle

Secondi Piatti — Entrees

BRANZINO CILENO 58

Pan-seared Chilean seabass, black Artemide rice, mixed vegetables, lemon caper sauce

CIOPPINO TOSCANO 58

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

POLLO ALLA PARMIGIANA 45

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

OSSOBUCO 58

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

FILETTO AL PEPE VERDE 69

10oz Filet Mignon*,roasted potatoes, seasonal mushrooms, shishito pepper, peppercorn sauce

** Add 2g Black Truffle - 18

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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

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