

### *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 22**

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

**CAPELANTE SCOTTATE 36**

Pan-seared scallops, black Venere rice, Amalfitana sauce, trout roe caviar, Siberian caviar

**FRITTO DI MARE 30**

Golden crispy fried calamari and house-made potato chips with arrabbiata sauce

**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 MEDITERRANEA 28**

Fresh burrata mozzarella, roasted bell pepper, aged balsamic, oregano, evoo, pinsa romana

**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

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

*Primi Piatti — Handcrafted Pastas*

**MEZZE MANICHE ALLA NORMA 30**

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

**RAVIOLI AMALFITANA 44**

Crab and lobster filled ravioli, Maine lobster meat, Amalfitana sacue

**RIGATONI AL BIANCO 68**

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

**TAGLIATELLE ALLA BOLOGNESE 32**

Tagliatelle pasta in a traditional Northern Italian meat sauce

**GNOCCHI CON BRASATO DI MANZO 58**

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

*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

**VULCANO 52**

Braised and slow-cooked Sakura pork shank, mashed potatoes, stracotto sauce

**FILETTO AL PEPE VERDE 74**

10oz Filet Mignon\*,mashed potaotes, seasonal mushrooms, shishito pepper, peppercorn sauce

\*\* Add 2g Black Truffle - 20

\*\* Add 2g White Truffle - 40

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.

*Dolci — Desserts*

**CANNOLO SICILIANO 12**

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

**PANNA COTTA AL MANGO 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

-Chocolate

-Bacio

-Cherry

-Pistacchio

-Strawberry

-Espresso

-Passionfruit sorbet

-Lemon Sorbet