

*Antipasti — Appetizers***SOUP OF THE DAY 12**

Chef's soup of the day

FOCACCIA PUGLIESE 15

House-made focaccia, semi-dried tomatoes, shaved parmesan, parmesan truffle fondue

CAVOLETTI ORTOLANI 22

Fried and sautéed brussels sprouts, butternut squash, fried chickpeas, roasted almonds, truffle honey, stracciatella, parmesan cheese

CAPESANTE SCOTTATE 36

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

SUPPLI' ALLA ROMANA 22

Crispy-fried rice balls, beef ragu, mozzarella, marinara

BURRATA E PROSCIUTTO DI PARMA 26

Imported burrata, Prosciutto di Parma, crostone bread, arugula, basil pesto

CHARCUTERIE BOARD CHEF SELECTION 18

Chef's selection of Italian cured meat and cheese, olives, taralli

- Prosciutto di Parma, asiago cheese

- Mortadella, stracciatella cheese, pistacchio

*Insalate — Salads***CUORI DI LATTUGA DEI CESARI 16**

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

INSALATA VALENTINO 16

Organic baby arugula, artichoke, fennel, parmesan cheese, orange dressing

SPINACI E PERE DEL GIARDINO 16

Organic baby spinach, pears, pine nuts, pecorino cheese, shallot vinaigrette

BIETOLE E FETA 20

Golden and red beets, piedmont hazelnuts, arugula, feta cheese, port wine dressing

*Contorni — Sides***BREAD BASKET 12**

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

PATATE RUSTICHE AL FORNO 14

Oven roasted potatoes, herbs, 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

RAVIOLI AMALFITANA 44

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

GEMELLI NORCINA 45

Gemelli pasta, parmesan truffle sauce, seasonal mushrooms, winter black truffle

LASAGNA ALLA BOLOGNESE 32

Traditional baked lasagna, beef ragu', besciamella

GNOCCHI ALLO ZAFFERANO E FUNGHI 38

Gorgonzola-filled gnocchi, saffron fondue, seasonal mushrooms

Secondi Piatti — Entrees

BACCALA ALLA MEDITERRANEA 42

Atlantic cod, mashed potato, tomato, capers, olives, pickled red onions

VULCANO 52

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

TAGLIATA DI MANZO 68

Prime NY Strip, roasted potatoes, arugula, parmesan, maiitake, trumpet mushrooms, shishito peppers

Dolci — Desserts

CANNOLO SICILIANO 12

Crispy Sicilian cannoli shell, sweetened sheep ricotta cheese, chocolate chips

PANNA COTTA AL MANGO 10

Vanilla-infused Italian custard, mango coulis

SEMIFREDDO 16

Almond brittle semifreddo, chocolate cream sauce, cherry gelato

TIRAMISU 14

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

CUORE DI CIOCCOLATO 16

Molten chocolate fondant cake, vanilla gelato

GELATO 10

Choose one of the following flavors:

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