

*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

CAPELANTE SCOTTATE 36

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

FRITTO DI MARE 30

Golden crispy fried calamari, house-made potato chips, arrabbiata sauce

ARANCINI DI RISO 20

Two rice saffron balls, smoked mozzarella, bolognese meat sauce and mascarpone, pepato, spinach

BURRATA E PROSCIUTTO DI PARMA 28

Imported burrata, Prosciutto di Parma, pinsa romana, arugula, basil pesto

POLPETTE ALL'ARRABBIATA 18

Beef, ricotta, porcini meatballs, arrabbiata sauce

TAGLIERE DI AFFETTATI 35

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, 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

RIGATONI ALLA BEPPE 32

Rigatoni pasta, Italian sausage, peas, delicate cream tomato sauce

RAVIOLI AMALFITANA 44

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

GEMELLI NORCINA 45

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

TAGLIATELLE ALLA BOLOGNESE 32

Tagliatelle pasta, traditional Northern Italian meat sauce

GNOCCHI CON BRASATO DI MANZO 58

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, clams, mussels, prawn, scallop, Atlantic cod, crostini

POLLO ALLA PARMIGIANA 45

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

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

** Add 2g Black Truffle - 20

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, 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

BOMBOLINI 14

Italian doughnuts, nutella, bacio gelato

CUORE DI CIOCCOLATO 16

Molten chocolate fondant cake, vanilla gelato

GELATO 10

Choose one of the following flavors:

-Vanilla

-Chocolate

-Bacio

-Cherry

-Pistacchio

-Strawberry

-Espresso

-Passionfruit sorbet

-Lemon Sorbet