

*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 20

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 16

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, pecorino di pistacchio

- 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

GEMELLI NORCINA 34

Gemelli pasta, parmesan truffle sauce, seasonal mushrooms

GNOCCHI ALLO ZAFFERANO 32

Gorgonzola-filled gnocchi, saffron fondue

RAVIOLI AMALFITANA 44

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

TAGLIATELLE ALLA BOLOGNESE 32

Tagliatelle pasta, Northern Italian meat sauce

MEZZE RIGATONI ALLA BEPPE 32

Mezze rigatoni pasta, Italian sausage, English peas, delicate cream tomato sauce

Secondi Piatti — Entrees

CIOPPINO TOSCANO 58

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

SOGLIOLA AL LIMONE 54

Dover sole, black olives, cherry tomatoes, capers, roasted potatoes, zucchini, lemon emulsion

POLLO ALLA PARMIGIANA 34/45

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

COSTATA DI MANZO 52

Braised and slow-cooked beef short ribs, mashed potatoes, stracotto sauce

TAGLIATA DI MANZO 74

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 AI FRUTTI DI BOSCO 10

Vanilla-infused Italian custard, mixed berry 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 | -Passionfruit sorbet |
| -Chocolate | -Pistacchio | -Lemon sorbet |
| -Espresso | -Strawberry | |