

---

*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

**CAPELANTE SCOTTATE 36**

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

**POLIPO E CALAMARI ALLA MEDITERRANEA 36**

Octopus and Calamari sautéed with cherry tomatoes, black olives, celery, capers, pickled red onions, lemon emulsion

**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*

### **GNOCCHI DI PATATE ALLA SORRENTINA 29**

House-made potato gnocchi, peeled baked tomato sauce, touch of pesto, mozzarella, fresh basil

### **SPAGHETTI DI MARE 44**

Spaghetti pasta, mussels, clams, scallop, prawn, crab meat, calamari, cherry tomatoes, imperial sauce

### **GEMELLI SAN MARCO 32**

Gemelli pasta, white wine, Italian sausage, spinach, semi-dried tomatoes

### **LASAGNA BOLOGNESE 32**

Traditional baked lasagna, beef ragu', bechamel

## *Secondi Piatti — Entrees*

### **SOGLIOLA ALLA MEDITERRANEA 54**

Dover sole, bell pepper, olives, capers, roasted potatoes, touch of tomato, pickled red onion

### **POLLO ALLA PARMIGIANA 34/45**

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

### **MILANESINE DI MAIALE 38**

Lightly breaded and pan-fried pork tenderloin, roasted potatoes, truffle vinaigrette

### **COSTATA DI MANZO 48**

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

### **TAGLIATA DI MANZO 74**

Prime NY Strip, roasted potatoes, arugula, parmesan, maitake, 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

### **BOMBOLINI 14**

Italian doughnuts filled with nutella, served warm, scoop of gelato

### **CUORE DI CIOCCOLATO 16**

Molten chocolate fondant cake, vanilla gelato

### **GELATO 10**

Choose one of the following flavors:

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