

*\* Starred items available for 3-course Prix Fixe Menu \$64*

*Antipasti — Appetizers*

**FOCACCIA PUGLIESE 15**

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

**\* DALL'ORTO 20**

Caramelized baby carrots, feta, hazelnuts, vegetable fondo

**CAVOLETTI ORTOLANI 20**

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

**\* CALAMARI FRITTI 28**

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

**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

**SUPPLI ALLA ROMANA 22**

Crispy fried rice balls, saffron, bolognese, mozzarella, marinara

**CARPACCIO DI MANZO 28**

Thinly-sliced raw wagyu beef tenderloin, arugula, artichoke, parmesan, orange dressing

**\* Insalate — Salads**

**CUORI DI LATTUGA DEI CESARI 18**

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

**INSALATA VALENTINO 18**

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*

### \* CACIO E PEPE 32

Rigatoni pasta, pecorino, black pepper

### GNOCCHI DI PATATE ALLA SORRENTINA 32

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

### RAVIOLI AMALFITANA 48

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

### \* SPAGHETTI DI MARE 52

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

### MEZZE MANICHE SAN MARCO 36

Mezze maniche pasta, white wine, Italian sausage, spinach, semi-dried tomatoes

### RIGATONI BOLOGNESE 34

Rigatoni pasta, northern Italian meat sauce

## *Secondi Piatti — Entrees*

### CAPELANTE SCOTTATE 48

Pan-seared scallops, black venere rice, corn, serrano, fresno, roe trout caviar, Amalfitana sauce

### HALIBUT ALLA MEDITERRANEA 54

Wild caught Canadian halibut, bell pepper, olives, capers, roasted potatoes, touch of tomato, pickled red onion

### \* ZUPPETTA DI PESCE 52

Seafood bouillabaise with mussels, clams, prawn, scallop, and crostini

### 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

### \* AGNELLO SCOTTADITO 49

Pan-seared Australian lamb chops, roasted potatoes, salsa verde

### 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

### BOMBOLINI 14

Mini Italian doughnuts, served warm, filled with nutella, bacio gelato

### CUORE DI CIOCCOLATO 16

Molten chocolate fondant cake, raspberry sorbet

### GELATO 10

Choose one of the following flavors:

-Vanilla

-Cherry

-Passionfruit sorbet

-Chocolate

-Pistacchio

-Lemon sorbet

-Espresso

-Strawberry

-Raspberry sorbet