

Antipasti — Appetizers

FOCACCIA PUGLIESE 15

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

BURRATA CAPRESE 26

Burrata mozzarella, tomato medley, toasted sourdough, basil pesto

CAVOLETTI ORTOLANI 20

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

CARCIOFI ALLA ROMANA 32

Roman style roasted artichokes

POLIPO E CALAMARI ALLA MEDITERRANEA 36

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

SUPPLI ALLA ROMANA 18

Crispy rice saffron balls, bolognese, mozzarella, marinara

CHARCUTERIE BOARD CHEF'S SELECTION 18

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

- Prosciutto di Parma, Blue Stilton cheese

- Soppressata, Truffle Pecorino cheese

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

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

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

BRANZINO AL LIMONE 54

Pan-seared Mediterranean seabass, mixed vegetables, lemon caper sauce

POLLO ALLA PARMIGIANA 34/45

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

COSTATA DI MANZO E FUNGHI 58

Braised and slow-cooked beef short ribs, maitake mushrooms, 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

GELATO 10

Choose one of the following flavors:

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