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*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 28**

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

**CRUDO E MELONE 24**

Prosciutto, thinly sliced cantaloupe, arugula, parmesan, fig jam

**CHARCUTERIE BOARD CHEF'S SELECTION 18**

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

*Insalate — Salads***FRESCA 20**

Watermelon, arugula, feta, mint, lime honey vinaigrette

**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

### **SPAGHETTI DI MARE 58**

Spaghetti pasta, mussels, clams, shrip, scallop, crab meat, calamari, cherry tomato, Imperial sauce

### **MEZZE MANICHE AL PESTO GENEVOSE 36**

Mezze maniche pasta, basil pesto, tomato confit, stracciatella, roasted pine nuts

### **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 CACCIATORA 38**

Chicken thigh, bell pepper, olives, capers, roasted potatoes

### **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

### **AGNELLO SCOTTADITO 68**

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

### **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

### **SEMIFREDDO 16**

Almond brittle semifreddo, chocolate cream sauce

### **TIRAMISU 14**

Espresso-soaked ladyfinger biscotti, mascarpone, cocoa powder, espresso beans

### **BOMBOLINI 14**

Italian doughnuts, served warm, filled with nutella, banana 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
-Banana		