Antipasti — Appetizers

ZUPPA DEL GIORNO 16
Chef's Soup of the day

FOCACCIA PUGLIESE *15*
House-made focaccia, semi-dried tomatoes, shaved parmesan, parmesan truffle fondue

BURRATA E PROSCIUTTO DI PARMA *28*
Burrata mozzarella, Prosciutto di Parma, 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

CHARCUTERIE BOARD CHEF'S SELECTION *18*
Chef's selection of Italian cured meat and cheese, olives, taralli

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 CUNSATE *12*
Mixed Mediterranean olives, extra vigin 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

RIGATONI ZUCCA E SALSICCIA* 32
Rigatoni pasta, kabocha squash, italian sausage, smoked provola

TAGLIATELLE ALLA BOLOGNESE *36*
Tagliatelle pasta, northern Italian meat sauce

GNOCCHI CON BRASATO DI MANZO* *58*
House-made potato gnocchi, parmesan truffle sauce, braised and slow-cooked beef short ribs, stracotto sauce

Secondi Piatti — Entrees

BRANZINO AL LIMONE *48*
Pan-seared Mediterranean seabass, mixed vegetables, lemon caper sauce

CAPESANTE SCOTTATE *54*
Pan-seared scallops, black venere rice, corn, serrano, fresno, roe trout caviar, Amalfitana sauce

POLLO ALLA PARMIGIANA *34/**45***
Breaded chicken breast, marinara, mozzarella, parmigiana, roasted potatoes

COSTINE DI MAIALE IBERICO *48*
Pan-seared Iberico pork chop, roasted potatoes, seasonal vegetables, salsa verde

TAGLIATA DI MANZO* *74*
Prime NY Strip, roasted potatoes, arugula, parmesan, maiitake, trumpet mushrooms, shishito peppers

***Add Fall black italian truffle 2g 15**

Dolci — Desserts

CANNOLO SICILIANO *12*
Crispy Sicilian cannoli shell, sweetened sheep ricotta cheese, chocolate chips

PANNA COTTA AL MANGO *10*
Vanilla-infused Italian custard, mango coulis

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	-Pistacchio
-Chocolate	-Strawberry	-Lemon sorbet
-Espresso	-Banana	-Raspberry sorbet