

ANTIPASTI

BOCCONCINI 14

mozzarella di bufala, roasted red peppers, roasted tomatoes, basil

CARPACCIO 15

beef tenderloin, arugula, shaved parmigiano, truffle oil

SALSICCIA 7

rabbit sausage, broccoli rabe

FRITTURA 9

calamari, shrimp, zucchini

SALUMI E FORMAGGI 9

chef's daily selection

GAMBERETTI 9

creamy lemon garlic shrimp, fennel salad, pickled red onions

SCAMORZA 12

smoked mozzarella, arugula, balsamic glaze

POLPETTINE 5

meat balls in tomato sauce

CAPELANTE 7

diver scallop, fregola sarda

INSALATE

RICCIA 9

frisee, caramelized walnuts, shaved pecorino, sherry vinegar

TROPICALE 9

hearts of palm, avocado, roasted peppers, organic baby greens, lemon vinaigrette

RUCOLA 8

arugula, shaved parmigiano, balsamic vinegar

INSALATE DI RAPE 9

red and yellow beets, frisee, shallots, goat cheese, red wine vinaigrette

FINOCCHIO 9

arugula, wild fennel, black olives, citrus segments, lemon vinaigrette

INSALATE DI MARE 14

rock shrimp, mussels, clams, calamari and octopus

a 'mpepata e cozze
neapolitan mussels in a
peppered white wine broth

-for the table-
12

CARNE

MILANESE 21

pork chop, arugula, cherry tomatoes, red onions, merlot vinaigrette

BATTUTA 16

chicken breast, mixed organic baby greens, lemon vinaigrette

TAGLIATA 28

chef's selection of black angus beef, patate fritte

PESCE

PESCE ALLA GRIGLIA m/p

grilled whole fish

- or -

in crosta di sale

served with fregola sarda

CONTORNI

SPINACI 6

BROCCOLI DI RAPE 6

ASPARAGI 6

PATATE FRITTE 6

PATATE ARROSTO 6

PASTA FRESCA

handmade daily

TAGLIATELLE 24

porcini mushrooms, cream

TAGLIOLINI 21

mussels, clams, shrimp, calamari, red pepper flakes, garlic and olive oil

CAVATELLI NERI 22

jumbo lump crabmeat, cherry tomatoes, garlic and olive oil

PAGLIA E FIENO 14

tomato sauce, basil, ricotta salata

MALLOREDDUS 16

bolognese

CASONCELLI 18

stuffed with veal and golden raisins; finished with guanciale, sage, and brown butter

CAVATELLI 16

broccoli rabe, sausage

GNOCCHI 16

mozzarella di bufala, tomatoes, basil

LASAGNA 15

meat sauce, besciamella

PAPPARDELLE 15

al pesto genovese, string beans, potatoes

TORTELLONI 21

stuffed with truffled potatoes and ricotta di bufala; finished with cream and guanciale

ORECCHIETTE 22

tuna, capers, olives, oregano, tomato sauce

RAVIOLI 18

stuffed with sweet sausage and broccoli rabe; finished in tomato sauce

Executive Chef:
Roberto Patriarca

**Parties of 6 or more are
subject to 18% gratuity**