

ANTI PASTI

CARNE CRUDA* beef tartare with truffle paste and lemon mustard 14

SALUMI imported cured meats 12

SHRIMP wrapped with bacon on celery root cream, black olives and artichoke salad 12

SCALLOPS with mixed vegetables and bacon powder 14

SHRIMP TARTARE* served with orange marmalade and homemade herbed ricotta 11

ROASTED JULIENNED ENDIVE with mascarpone, crispy pancetta and black olives 11

TUNA TARTARE* capers and lemon, with broccoli rabe salad 14

ROASTED SQUID with cannellini beans, black lentils and farro over a spring salad 14

INSALATE

MESCLUN salad with whole strawberries, orange and grilled red pepper 11

ARUGULA tomato and pecorino cheese with balsamic dressing 10

BELGIAN ENDIVE carrots, cooked ham with Dijon mustard vinaigrette 12

MOZZARELLA di bufala, tomato and parsley 14

ZUPPE

GREEN PEAS cipollotti onions, balsamic vinegar and olive 9

MUSHROOM pureé of mixed mushrooms and cream 10

PASTA E FAGIOLI white bean soup alla Toscana 10

PIZZA

MARGHERITA tomato and cheese 13

PROSCIUTTO arugula and pecorino cheese 15

OLIVES red peppers, capers, anchovies, oregano 15

FRUTTI DI MARE mussels, clams, shrimp 15

STUZZICARE

SELECTION OF ARTISAN CHEESES 17

MUSSELS sautéed in Rapsallion beer with mustard and onion 10

CLAMS with white beans on Tuscan bread 11

TOMATOES stuffed with classic pesto 9

LASAGNA ALLA PARMIGIANA fresh seasonal vegetables, parmigiano and tomato sauce 12

BEEF ESCALOPE beef tongue marinated with garlic, parsley, capers on a mixed salad with eggplant dressing and radish chips 11

PIZZETTA:

radicchio, speck and gorgonzola 11

fresh tomatoes, oregano, garlic and arugula 9

black olives, arugula, prosciutto, cherry tomatoes and spicy oil 11

LUNCH AL FRESCO

15

MIX GREEN salad with cucumber, cherry tomatoes, carrots, olives and chicken

ARUGULA salad cherry tomatoes, capers, roasted red peppers and tuna

MIX GREEN salad with olives, walnuts, mozzarella and whole shrimp

TAGLIATA and arugula salad

PRIMI PIATTI

SQUID INK SPAGHETTI Sicilian style with lemon, onion, marsala and parmigiano 19

RISOTTO WITH PRAWNS and artichokes 20

PAPPARDELLE “CAZZUELA” with tripe, salumi, sausage, cabbage and carrot 19

SPAGHETTI tomatoes, black olives and fresh basil 16

BUCATINI AMATRICIANA pancetta and onion in a tomato sauce 16

STROZZAPRETI with mushrooms, ricotta cheese, spinach, pancetta and rabbit ragout 21

MALTAGLIATI homemade chestnut pasta with Italian sausage and anchovies 19

RISOTTO WITH DUCK smoked eggplant and raspberries 23

RISOTTO ALLA PARMIGIANA 18

MALFATTI (MISSHAPEN GNOCCHI) lobster and porcini mushroom 23

RISOTTO with black ink, squid and shellfish 23

PASTA CAN BE PREPARED AS A HALF PORTION PER REQUEST

SECONDI

ROASTED HONEY DUCK BREAST with asparagus, pear, and mustard sauce 27

GUAZZETTO (TOMATO BROTH STEW) cod, clams, mussels 25

BERKSHIRE PORK CHOP MILANESE served over roasted red onions and morel mushrooms 36

ROASTED RABBIT ROLL on classic Caponata, zucchini, peppers, with olive and artichoke sauce 32

ITALIAN PENSIERO (CHEFS THOUGHT OF THE DAY) fresh fish 28... vegetarian...21

CHICKEN BREAST served over grilled portabella mushrooms with herbed mascarpone and crispy pancetta 25

HANGER STEAK served over sautéed mixed mushroom and arugula sauce 28

CONTORNI

MASHED POTATOES with onion and pancetta 6

PORCINI MUSHROOMS sautéed with garlic and parsley 9

SAUTEED SPINACH with garlic and olive oil 6

ASSORTED GRILLED VEGETABLES 6

CHEF'S SIX COURSE TASTING MENU

45

*Consuming raw or undercooked food products may increase your risk of food borne illness; We will cook menu items to your request.
A gratuity of 18% will be applied to parties of five or more.