

Antipasti



Olives

Selection of homemade marinated Italian olives & cherry tomatoes (V*)

10

Burrata & Prosciutto di Parma

Creamy burrata from Umbria & Prosciutto di Parma aged 24 months

27



Artichokes alla Cafona

Artichokes hearts prepared traditionally “Cafona” style

(sauteéd w/ capers, taggiasche olives -Liguria- & tomato sauce) (V*)

18

Bruschetta & Pomodorini

Fresh cherry tomatoes, oregano & EVOO on sourdough bread (v*)

17

Stracciatella & Anchovies

Sourdough bread w/ stracciatella cheese, wild-caught

Cantabrian anchovies & lemon zest

18

Caprese

Buffalo mozzarella [Campania], heirloom tomatoes, basil (Vg*)

20

Seasonal salad

Seasonal greens, yellow endive, “Taggiasche” olives, asparagus,

raspberries, fennel, walnuts, cherry tomatoes & basil pesto dressing (Vg*)

23

Grilled Octopus

Grilled Octopus tentacles (Spain) w/ potatoes & parsley

29

Panzanella Toscana

Traditional Tuscan bread salad with tomatoes, cucumbers,

onions, basil w/ EVOO & vinegar (V*)

18

Crostone Shishito Peppers

Sauteéd shishito peppers on sourdough bread (V*)

17

Taglieri formaggi e salumi

Cheese & meat board served w/ sourdough bread, honey & fruit

| | |
|--------------|----|
| 1 selection | 17 |
| 2 selections | 31 |
| 3 selections | 47 |
| 4 selections | 61 |

FORMAGGI

Served with homemade jam seasonal fruit

Three Sisters (Sheep, Goat, Cow)

Buttery- Bloomy-Lemon tang
(Nettle Meadows Farm, NY)

Blackbert Camembert with Ash (Goat)

Smoky - Earthy - Creamy (R&G
CheeseMakers, NY)

Triple Cream (Sheep)

Creamy - Lush - Tangy (Pierre Robert, France)

Pecorino Toscano (Sheep)

Firm DOP Aged 6 Months
Herbal - Nutty (Mitica, Italy)

Gruyère (raw Cow)

(\$6 extra charge) - Firm
Fruity - Sweet -Tangy (Mountain Dairy
Fritzenhaus, Switzerland)

SALUMI

Prosciutto di Parma

Aged 24 months

Salame Napoli

Levoni (Mantova, Lombardy)

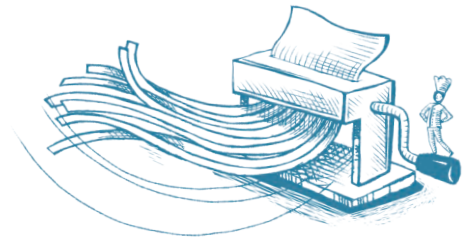
Speck

Smoked prosciutto (Senfter, Italy)

Chorizo Iberico de Bellota Pata Negra (\$8 extra charge)

From Iberian Pigs fed with Acorns
(Covap, Spain)

Pasta



MAFALDE with Lamb ragù & Truffle 34

Fresh Mafalde pasta (ribbon-shaped pasta w/ wavy edges)
w/ slowly cooked white lamb ragù & white truffle butter

TAGLIATELLE with wild Boar ragù 32

Fresh Tagliatelle w/ slowly cooked wild boar ragù & cloves,
peppercorn, juniper berries, rosemary

TAGLIOLINI with Lobster 35

Fresh Tagliolini w/ lobster tail from Maine in cherry tomato sauce

RIGATONI alla Carbonara 30

Fresh rigatoni pasta (short tube-shaped pasta) w/ traditional carbonara
sauce, Italian salt-cured pork jowl, eggs, pecorino cheese & black pepper

SPAGHETTONI all'Arrabbiata 29

Fresh Spaghettoni pasta with tomato sauce made
w/ "Miracolo di San Gennaro" tomatoes, spicy peperoncino
[Calabria] & Parmigiano Reggiano 24 months aged (Vg*)

GNOCCHI "Cacio e Pepe" 32

Fresh STUFFED artisanal Gnocchi with three types of Pecorino cheese
and black pepper & topped w/ roasted pistacchio (Bronte) (Vg*)

CONCHIGLIE all'Amatriciana 29

Fresh Conchiglie pasta (seashell-shaped) w/ traditional amatriciana sauce
(Italian salt-cured pork jowl, tomato sauce, spicy peperoncino
[Calabria] & black pepper

GNOCCHI with Basil pesto 30

Fresh stuffed Gnocchi w/ tomatoes in pesto sauce, ricotta
& sundried tomatoes (Vg*)

BOTTONI with spicy Crab 36

Fresh Bottoni pasta (small pearl-shaped gnocchi)
w/ light Vesuvio tomato sauce & crab claws

Secondi



Wild Caught Cod

Grilled Cod fish fillet over saffron potatoes puree
& sautéed asparagus

36

Angus Filet

Angus filet (10oz) cooked in a white truffle butter
& sautéed porcini mushrooms

44

Lamb Chops

Lamb chops w/ "Hard Rock" cheese
(Roelli Cheese Farm, WI) fondue & potatoes

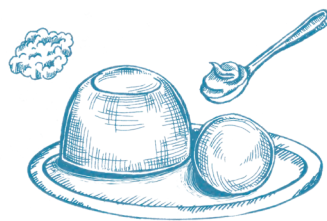
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If you have a food allergy, please notify your server. Thank you.

Gluten Free Pasta & Bread option available \$3.50 extra charge
Extra Bread \$4

*V=Vegan | *Vg=Vegetarian | *Gf= Gluten Free |  Spicy

Homemade Dolci



Gelato (gf)

17

Homemade gelato from our sister gelateria “Albero dei gelati”
made with organic ingredients

- Chocolate (from Venezuela)
- Vanilla w/ real vanilla beans
- Seasonal fruit sorbet (v)

Torta di Mandorle (gf)

20

Soft, warm, spongy almond chocolate cake served
with seasonal sorbet

Tiramisù

21

Mascarpone cream, ladyfingers, espresso,
dark chocolate ganache

Pannacotta (gf)

20

Rich and smooth Panna Cotta with raspberries & chocolate

...to pair with



Vermouth Rosso-Antica Torino (Piedmont)

15

Il Canto del Cio`-Podere Pradarolo (Emilia Romagna)

16

Bukkuram-Passito di Pantelleria (Sicily)

15

Homemade Limoncello

14