



DEGUSTAZIONE

5 and 7 course
seasonal tasting
menus are available
for the entire table

five course **89** / person

seven course **109** / person

CICCHETTI

marinated olives	6
giardiniera	5
fried olives	7
baccalá crostini	8
goat cheese stuffed peppers	7

ANTIPASTI

Burrata grilled peach, persian cucumber, basil	15
Carpaccio di Manzo beef tenderloin, caesar aioli, truffle, caper	17
Calamari alla Griglia chargrilled squid, lime, garlic, peperoncini, tarragon, potato crisps	15
Arancino risotto ball, fresh ricotta, pecorino, truffle	14
Insalata di Rucola arugula, aged balsamic vinegar, pinenuts, parmigiano reggiano	12
Pomodoro e Gorgonzola heirloom tomato, blue cheese, basil, balsamic emulsion	15

PRIMI

Spaghetti baby clams, 'nduja, chianti	14/26
Campanelle braised rabbit, castelvetro olive, oyster mushroom, pecorino romano	17/31
Fettuccine porcini, forest mushroom, tomato, parmigiano reggiano	14/26
Bucatini all'Amatriciana pancetta, tomato, pecorino romano	14/25
Tagliatelle Bolognese pork and tomato ragu	16/29
Mezze Rigatoni short rib sugo, butter-soaked pasta, truffle cream	17/31

SECONDI

Capesante sea scallops, pea puree, prosciutto, herbs	33
Trota Piccata rainbow trout, roasted peppers, zucchini, lemon caper sauce	27
Cotoletta di Pollo breaded chicken breast, sweet gem lettuce, caesar vinaigrette	25
Cavolfiore Arrosto roasted cauliflower, peperonata, roasted shallot, toasted hazelnut	27
Brasato short rib, charred spring onion polenta, glassato, gremolata	34
Bistecca 12 oz Delmonico steak, rosemary pesto, roasted mushrooms, arugula	48