



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
fried olives	7
baccalá crostini	8
goat cheese stuffed peppers	7

ANTIPASTI

Burrata Caprese heirloom tomato, basil, aged balsamic	13
Arugula Salad arugula, aged balsamic vinegar, pinenuts, parmigiano reggiano	12
Caesar Salad romaine lettuce, caesar dressing, focaccia croutons	14
Arancino risotto ball, fresh ricotta, pecorino, truffle	14
Polpette al Sugo classic homemade meatballs, fresh ricotta, marinara sauce	13

PRIMI

Spaghetti housemade meatballs, marinara sauce	16/29
Fusilli vodka cream sauce, sausage	15/28
Fettuccine Alfredo parmigiano reggiano, butter, roasted mushrooms	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

Pollo alla Parmigiana breaded chicken breast, marinara, mozzarella	25
Cotoletta di Pollo breaded chicken breast, sweet gem lettuce, caesar vinaigrette	25
Cavolfiore Arrosto roasted cauliflower, peperonata, roasted garlic, toasted hazelnut	27
Brasato short rib, charred spring onion polenta, glassato, gremolata	34
Bistecca 12 oz Delmonico steak, rosemary pesto, roasted mushrooms, arugula	48