



## **SALADS**

### **Arugula**

*cherry tomatoes & citrus vinaigrette 12*  
*with parmigiano or goat cheese +3*

### **Insalata Amalfitana**

*watermelon radish, fennel, cucumber, orange, onion & white anchovies 14*

### **Mista Robiola**

*bibb, farro, zucchini, beets & robiola cheese 15*

## **APPETIZERS**

### **Arancini**

*mushroom mini rice balls with truffle aioli 11*

### **Parmigiana di Melanzane**

*eggplant parmigiana 14*

### **Piadina**

*flatbread with goat cheese, asparagus, leeks, mushrooms, crispy pancetta 12*

### **Fritto di Carciofini**

*sautéed baby artichokes & basil pesto 14*

### **Polenta con Funghi**

*soft polenta, wild mushroom mix, truffle oil drizzle 14*

### **Burrata**

*heirloom tomatoes & crispy kale 16*

### **Mozzarella di Bufala**

*grilled vegetables & balsamic reduction 15*

### **Tuna Tartare**

*raw yellow-fin tuna, avocado salad, cucumber & wasabi mayo 18*

## **EASY TO SHARE**

### **Fritto Misto**

*calamari, shrimp, zucchini, with 2 sauces: tomato & anchovy mayo 16*

### **Piatto di Formaggi**

*chef's selection of artisanal cheeses 18*

### **Piatto di Salami**

*chef's selection of imported meats 18*

### **Formaggi e Salami**

*mixed platter of imported meats and cheeses 26*

*\*This menu item can be cooked to order. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

*Before placing your order, please inform your server if a person in your party has a food allergy or any dietary restriction.*

## PASTA & RISOTTO

### Ravioli

*spinach/ricotta ravioli, tomato, mozzarella & balsamic 22*

### Bucatini

*nonna alba's bolognese sauce 23*

### Linguine Vongole e Pancetta

*pancetta, clams, roasted garlic & habanero chile 25*

### Tagliatelle

*bay scallops, morel mushrooms, asparagus, leeks & bechamel sauce 28*

### Linguine Neri con Gamberi

*spicy san marzano tomato sauce & tiger shrimp 27*

### Risotto con Funghi e Capesante

*mix mushrooms, black truffle butter & sea scallops 32*

### Farrotto

*asparagus, leeks, sweet pea & mint with farro "risotto style" 22*

## FISH & MEAT

### Pollo al Limone

*free-range bell & evans chicken on the bone  
roasted potatoes, lemon/rosemary sauce & french string beans 26*

### Salmone a la Piastra

*farro salad, salsa verde, broccoli rabe 29*

### Branzino

*lemon/caper sauce, jasmine rice & haricot vert 30*

### Anatra\*

*duck breast, sweet potatoes, cipollini, baby spinach, honey/rosemary juices 29*

### Maiale con Vegetali Tartufati

*double cut pork chop, cipolline onions, tuscan potatoes, artichokes & truffle oil 36*

## FROM THE GRILL

*serving all prime cuts*

### MEATS

10 oz. Flat Iron Steak 29  
16 oz. Sirloin Steak 42  
10 oz. Filet Mignon 44  
18 oz. Rib Eye Steak 46

### SAUCES

choice of one:  
salsa verde  
black truffle butter  
green peppercorn sauce

*all cuts served with herbed french fries*

## SIDES

*sautéed baby spinach · asparagus · haricot vert · roasted cipollini  
mushroom trifolati · broccoli rabe*

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*tuscan rosemary potatoes · herbed french fries  
sweet potato fries · farro salad*

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