



## **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 12*

### **Parmigiana di Melanzane**

*eggplant parmigiana 15*

### **Piadina**

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

### **Fritto di Carciofini**

*sautéed baby artichokes & basil pesto 15*

### **Polenta con Funghi**

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

### **Burrata**

*heirloom tomatoes & crispy kale 16*

### **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 18*

### **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 alla Checca**  
*spinach & Ricotta Ravioli, tomato, mozzarella, basil & balsamic 23*

**Bucatini Bolognese**  
*nonna alba's bolognese sauce 25*

**Linguine Vongole e Pancetta**  
*pancetta, clams, roasted garlic & habanero chile 26*

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

**Linguine Neri con Gamberi**  
*spicy san marzano tomato sauce & tiger shrimp 29*

**Risotto con Funghi e Capesante**  
*mix mushrooms, black truffle butter & sea scallops 34*

**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 28*

**Salmone alla Piastra**  
*farro salad, salsa verde, spinach 31*

**Branzino**  
*lemon/caper sauce, jasmine rice & haricot vert 32*

**Anatra\***  
*duck breast, sweet potatoes, cipollini, baby spinach, honey/rosemary juices 30*

**Maiale con Vegetali Tartufati**  
*double cut pork chop, cipolline onions, tuscan potatoes, artichokes & truffle oil 38*

## FROM THE GRILL

*serving all prime cuts*

### MEATS

10 oz. Flat Iron Steak 32

10 oz. Filet Mignon 44

16 oz. Sirloin Steak 46

18 oz. Rib Eye Steak 50

### SAUCES

served with a trio of:

*salsa verde*

*black truffle butter*

*green peppercorn sauce*

*all cuts served with herbed french fries*

## SIDES

*sautéed baby spinach • asparagus • haricot vert  
mushroom trifolati • roasted cipollini*

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

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