



SALADS

Arugula

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

Mista Robiola

bibb, farro, zucchini, beets & robiola cheese 14

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

Paté d'Oca

truffled foie gras pate, cornichons, carrots, crostini & mustard 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

Gnocchi

san marzano sauce, eggplant & shaved parmigiano 20

Farrotto Vignarola

artichokes, asparagus, leeks, sweet pea & mint with farro "risotto style" 23

Bucatini Bolognese

nonna alba's bolognese sauce 25

Spaghetti Vongole e Pancetta

pancetta, clams, roasted garlic & habanero chile 26

Linguine Neri con Gamberi

black linguine spicy san marzano tomato sauce & tiger shrimp 29

Risotto con Funghi e Capesante

mix mushrooms, black truffle butter & sea scallops 34

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, cipollini 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*

9

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

7