



SALADS

Arugula

*cherry tomatoes & citrus vinaigrette 12
with parmigiano or goat cheese +2*

Insalata Autunno

beets, baby kale, robiola, pear & pistacchio 14

APPETIZERS

Arancini

mushroom mini rice balls with truffle aioli 12

Parmigiana di Melanzane

eggplant parmigiana 15

Fritto di Carciofini

sautéed baby artichokes & basil pesto 14

Polenta con Funghi

soft polenta, wild mushroom mix, truffle oil drizzle 14

Polpo

octopus, chickpeas, grape tomatoes & fennel 17

Burrata

heirloom tomatoes & crispy kale 15

Tuna Tartare

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

EASY TO SHARE

Oysters

lucky limes, half dozen 18

Paté d'Oca

truffled foie gras pate, cornichons, carrots, crostini & mustard 17

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

Agnolotti di Zucca
pumpkin ravioli, sage, amaretti & parmigiano 22

Farrotto Autunnale
farro, butternut squash, portobello, kale, chestnut & pomegranate "risotto style" 23

Bucatini Bolognese
nonna alba's bolognese sauce 24

Homemade Cavatelli
Lobster, Leeks, Corn & Grape Tomatoes 34

Linguine Neri con Gamberi
black linguine spicy san marzano tomato sauce & tiger shrimp 28

FISH & MEAT

Pollo al Limone
*free-range bell & evans chicken on the bone
roasted potatoes, lemon/rosemary sauce & french string beans 27*

Salmone Scozzese
organic salmon, root vegetable, horseradish cream sauce & baby spinach 31

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

Anatra*
duck breast, wild rice, tart cherry sauce, fava, turnip & baby carrots 29

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.	Filet Mignon	44
16 oz.	New York Strip	46
18 oz.	Rib Eye Steak	48

SAUCES

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*

8

*tuscan rosemary potatoes · herbed french fries
sweet potato fries · wild rice · jasmine rice*

6