



DINNER MENU

SALADS

Insalata Cacio e Fave
*fava beans, peas, artichokes, walnuts, apples,
baby arugula & ricotta salata 16*

Classic Ceasar Salad
*shaved parmigiano
& homemade croutons 14*

APPETIZERS

Arancini
*mushroom mini rice balls
with truffle aioli 13*

Prosciutto di Parma
*sweet gorgonzola,
anjou pear & arugula 20*

Burrata
*drunken cherries, crispy
pancetta & pistachio 19*

Fritto di Carciofini
*sautéed baby artichokes
& basil pesto 15*

Polpo
*octopus, sweet & sour
eggplant, micro greens 19*

Tuna Tartare
*raw yellow-fin tuna,
avocado salad, cucumber
& wasabi mayo 22*

HOMEMADE PASTA

Agnolotti di Zucca
pumpkin ravioli, sage, amaretti & shaved parmigiano 26

Spaghetti Bolognese
nonna alba's bolognese sauce 27

Linguine Nere con Gamberi
*black linguine spicy san marzano
tomato sauce & tiger shrimp 29*

FISH & MEAT

Polletto
*free-range bell & evans chicken on the bone
roasted potatoes, lemon/rosemary sauce & french string beans 29*

Salmone Scozzese
organic scottish salmon, root vegetable, horseradish cream sauce & baby spinach 35

Branzino
jasmine rice, lemon caper sauce & asparagus 34

Maiale con Vegetali Tartufati
double cut pork chop, cipollini onions, tuscan potatoes, artichokes & truffle oil 42

16 oz. Grass-Fed New York Strip Steak
peppercorn sauce | truffle butter | salsa verde & herbed fries 52

TONIGHT'S SPECIALS

Polenta con Funghi
soft polenta, mushrooms, truffle oil 17

Wild Caught Seared Sea Scallops
cauliflower puree, asparagus & truffle aioli 19

Spaghetti alla Chitarra
leeks, corn, oven roasted grape tomatoes & argentinean rock shrimp 36

Wild Striped Bass
cardoncello mushrooms, roasted potatoes, cipollini & artichokes 38

DESSERTS

Trio of Gelato 10	Homemade Tiramisu 12	Trio of Sorbet 10
Flourless Chocolate Cake with Coffee Gelato 12	Vanilla Bean Panna Cotta with Fresh Berries 12	
	Vanilla Crème Brûlée 14	