



DINNER MENU

SALADS

Insalata Invernale
*beets, walnuts, pomegranate,
arugula & ricotta salata 17*

Classic Ceasar Salad
*shaved parmigiano
& homemade croutons 16*

APPETIZERS

Arancini
*mushroom mini rice balls
with truffle aioli 15*

Prosciutto di Parma
*sweet gorgonzola,
anjou pear & arugula 22*

Burrata
*drunken cherries, crispy
pancetta & pistachio 20*

Fritto di Carciofini
*sautéed baby artichokes
& basil pesto 16*

Polpo
*octopus, sweet & sour
eggplant, micro greens 22*

Tuna Tartare
*raw yellow-fin tuna,
avocado salad, cucumber
& wasabi mayo 24*

HOMEMADE PASTA

Agnolotti di Zucca
pumpkin ravioli, sage, amaretti & shaved parmigiano 27

Spaghetti Bolognese
nonna alba's bolognese sauce 28

Linguine Nere con Gamberi
*black linguine spicy san marzano
tomato sauce & tiger shrimp 30*

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 18

Wild Caught Seared Sea Scallops
sautéed baby artchokes, haricot vert & basil pesto 19 app | 38 main

Homemade Tagliatelle Puttanesca
bay scallops in tomato | olives | capers sauce 34

Duck Breast
tart cherry sauce, wild rice & pancetta brussel sprouts 36

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 14
Maple Mascarpone Cheese Cake with Fresh Berries