



DINNER MENU

SALADS

Insalata Amalfitana
*white anchovies, watermelon radish,
arugula, onion, fennel & cucumber 17*

Classic Ceasar Salad *
*shaved parmigiano
& homemade croutons 16*

APPETIZERS

Arancini
*mushroom mini rice balls
with truffle aioli 14*

Prosciutto di Parma
*mozzarella di bufala
& fresh figs 23*

Burrata
*cashews, walnuts, pistachio,
granola & fig balsamic 20*

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

Polpo
*vignarola salad: pancetta,
artichoke, fava, peas 22*

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

PASTA

Bucatini All'Amatriciana
pancetta, onion & tomato sauce 27

Spaghetti Bolognese
nonna alba's bolognese sauce 28

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 *
*butternut squash, cardoncello mushrooms, apples, walnuts,
haricot vert & apple infused balsamic reduction 36*

Branzino
celery root cream, baby spinach, pickled shallots & root chips 35

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 54

TONIGHT'S SPECIALS

Steak Tartare
quail egg & crostini 21

Seared Sea Scallops
sautéed baby artichokes, haricot vert & basil pesto app 22 | main 38

Spaghetti
bay scallops, leeks, fresh tomatoes & corn 34

Risotto con Funghi
wild mushroom risotto with seared duck breast 36

Lamb Shank Osso Buco
saffron risotto & asparagus 46

DESSERT SPECIAL

Vanilla Crème Brûlée
with mixed fresh berries 14

**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.*