



DINNER MENU

SALADS

Arugula Salad
*grape tomatoes
& shaved parmigiano* 16

Insalata Invernale
*beets, roasted hazelnuts,
pomegranate, arugula
& ricotta salata* 17

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

APPETIZERS

Arancini
*mushroom mini rice balls
with truffle aioli* 14

Prosciutto di Parma
with vignarola salad 21

Burrata
*beet carpaccio, fig balsamic
& mixed crumbled nuts* 20

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

Half Dozen Oysters *
*cucumber & apple
mignonette
with apple sorbet* 21

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

Polenta con Funghi
soft polenta, wild mushroom trifolati & truffle oil drizzle 17

HOMEMADE PASTA

Wild Mushroom Ravioli
morel mushrooms, asparagus & truffle butter 28

Spaghetti Bolognese
nonna alba's bolognese sauce 29

Linguine Nere con Gamberi
*black linguine spicy san marzano
tomato sauce & tiger shrimp* 33

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
capers | tomatoes | olive sauce, jasmine rice & sauteed baby spinach 38

Maiale con Vegetali Tartufati *
double cut pork chop, cipollini onions, tuscan potatoes, artichokes & truffle oil 46

Allen Brothers 16 oz. Grass-Fed NY Strip Steak *
peppercorn sauce | truffle butter | salsa verde & herbed fries 58

TONIGHT'S SPECIALS

**Rabbit, Lamb Merguez
& Duck Armagnac Sausage**
served with apple balsamic & soft polenta 22

Tuna Crudo
*lemon panna cotta, cilantro mayo
& crispy shallots* 24

Bresaola
zucchini salad & parmigiano shavings 18

Gnudi
peas, butter & parmigiano 18

Homemade Spaghetti alla Chitarra
lamb ragu, cardoncello mushrooms & shaved parmigiano 36

Seared Sea Scallops
quinoa salad, sauteed baby spinach & basil emulsion 44

Wild Boar Chop
fig gastric, three color baby carrots & mashed potatoes 42

DOLCI

Pinoli Tart
pinenut rosemary tart with sablaglione gelato 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 condition.*