



Zuppa di castagne e funghi misti all'olio di tartufo

Vegetarian and dairy free chestnut and mixed mushroom soup drizzled with white truffle oil

\$ 10

Burrata con prosciutto di Parma

Creamy burrata cheese served with thinly sliced Parma prosciutto

\$ 24

Insalata di calamari alla griglia

Warm grilled calamari salad served with mixed green cherry tomato and black olives

\$ 22

Risotto mantecato ai funghi Porcini

Italian rice "Risotto" in a fresh porcini mushroom sauce

\$ 32

Vino rosso del giorno / Red wine of the day

Barolo - Viberti 2014

Piemonte, Italy

By The Glass \$ 24 By The Bottle \$ 96



Stroozapreti alla "Puttanesca"

Homemade hand twisted pasta in a tomato sauce with black olives, capers and anchovies

\$ 28

Tagliata con patate fritte Toscane

Grilled and sliced New York steak served with Tuscan fries topped with a garlic parsley sauce

\$ 36

Branzino in salsa di rape rosse ed arance con vegetali satati in padella

Pan seared filet of Chilean sea bass in a roasted beet and orange sauce served with sautéed julienne of mixed vegetables

\$42

Gelato & Sorbetto

Raspberry Gelato

Blueberry Yogurt Gelato

Coconut Sorbet

\$ 10

Vino bianco del giorno / White wine of the day

Gavi di Gavi - La Fornace 2017

Piemonte, Italy

By The Glass \$ 16 By The Bottle \$ 64