

## Cicchetti

Zucchini Fritti, pesto aioli (plant based) \$16

Whipped Ricotta, truffle honey, crostini (vegetarian) \$16

Prosciutto S. Daniele and Focaccia, extra virgin olive oil \$18

Arancini, Parmesan and truffle (vegetarian) \$18

Calamari Fritti, arrabbiata sauce \$20

Antipasto, Parmigiano, olives, artichokes, breadsticks (vegetarian) \$22

Burrata Bruschetta, roasted tomato, green olives (vegetarian) \$22

Beef Tartare Crostino, Venetian sauce, arugula, Parmesan \$24

Chicory Salad Castelfranco Radicchio, Chioggia radicchio, butter lettuce, cherry tomato, cucumbers, sherry vinaigrette (plant based) (gluten free) \$20

## Pasta

Conchiglie, basil pesto, lemon, ricotta salata (vegetarian) \$20

Maccheroni, vodka sauce, Parmigiano (vegetarian) \$20

Bucatini, cacio e pepe (vegetarian) \$20

Rigatoni, beef Bolognese \$24

Butternut Squash Agnolotti, butter, sage (vegetarian) \$24

Cavatelli Lamb Ragu, whipped ricotta, pecorino \$26

Spaghetti Lobster, basil, Calabrian chili \$48

## Wood-Fired Pizza

Buffalo Mozzarella, tomato, basil (vegetarian) \$24

Calabrese Spicy Salame, tomato, mozzarella, oregano \$26

Wild Mushrooms, mozzarella, Prosciutto S. Daniele \$28

Black Truffle, mozzarella, squash blossom, goat cheese (vegetarian) \$40

## Secondi

Roasted Chicken, baby potatoes, reduction sauce (gluten free) \$32

Broiled Branzino, Brussel sprouts, cherry tomato, balsamic (gluten free) \$38

Beef Tagliata, broccolini, salmoriglio (gluten free) \$38

## Dolci

Tiramisu Table Side, mascarpone, dark chocolate, caramel sauce \$13

Sgroppino, lemon sorbet with prosecco after dinner (plant based) \$12

Profiteroles, salted caramel ice cream, chocolate sauce \$12