

Cicchetti

Marinated Olives, lemon, fennel seeds (plant based) (gluten free) \$12

Meatballs, tomato sauce, basil \$18

San Daniele, parmesan, focaccia \$32

Whipped Ricotta, truffle honey, crostini (vegetarian) \$22

Baked Gnocchi Romana, gorgonzola (vegetarian) \$21

Ham & Cheese Croquettes, aioli \$14

Appetizers

Burrata, heirloom tomato, basil pesto, pickled onion (vegetarian) (gluten free) \$25

Grilled Octopus, lemon, capers & olives (gluten free) \$32

Calamari Fritti, lemon, chili, aioli \$24

Lentil & Butternut Squash Soup (plant based) (gluten free) \$16

Diver Scallops, lemon & capers \$28

Artichokes, parmesan fonduta, truffle vinaigrette (vegetarian) (gluten free) \$24

Carpaccio & Tartare

Beef Carpaccio, venetian dressing * (gluten free) \$28

Ahi Tuna Tartare, avocado, chili, mint * (gluten free) \$30

Vitello Tonnato, caper berries (gluten free) \$26

Beef Tartare, black truffle, quail egg * (gluten free) \$33

Salads

add Burrata, Chicken, Shrimp, Salmon \$12

Butter Lettuce, avocado, sherry vinaigrette (plant based) (gluten free) \$17

Chopped Salad, chicken, cheddar, bacon, egg (gluten free) \$24

Caesar, crispy chickpea, pickled onion, hemp seed (plant based) (gluten free) \$22

Wood Oven Pizza

add Burrata, Chicken, Shrimp, Salmon \$12

Butter Lettuce, avocado, sherry vinaigrette (plant based) (gluten free) \$17

Chopped Salad, chicken, cheddar, bacon, egg (gluten free) \$24

Caesar, crispy chickpea, pickled onion, hemp seed (plant based) (gluten free) \$22

Pasta

Orecchiette, kale pesto, broccoli, dried tomato, peperoncino (plant based) \$28

Spaghetti Lobster, chili, tomato, basil \$59

Tortelli Zucca, brown butter, sage, pumpkin seeds (vegetarian) \$28

Agnolotti del Plin, truffle & parmesan \$42

Rigatoni Beef Bolognese, parmesan \$29

Ricotta Cavatelli, lamb ragu, fava beans, pecorino \$38

Add Black Truffle \$50

Shaved truffle can be added to any dish

Mains

Salmon, broccolini, castelvetrano olives, basil pesto \$40

Branzino, spinach, tomato & olives (gluten free) \$49

Lamb Chops Scottadito, artichokes, chili, mint \$58

Chicken Paillard, rucola & tomato (gluten free) \$32

Filet Mignon, potatoes, mushroom sauce \$65

Eggplant Parmigiana, wild arugula (vegetarian) \$26

Veal Chop Milanese \$80

Dover Sole, lemon caper \$84

Fiorentina Steak \$185

32 oz Prime Porterhouse, spinach, potatoes, porcini

Sides all \$12

Fries / Roasted rosemary potatoes (gluten free)

Green Leaves / Sauteed spinach (gluten free)

Arugula & Parmesan

Broccolini, parmesan, chili (gluten free)