



## Antipasti

### **MISTICANZA DI VERDURE CON NOCCIOLE E MANCHEGO • 18**

Boston lettuce, baby arugula, frisée, radicchio, toasted hazelnuts, and manchego cheese with hazelnut vinaigrette

### **INSALATA PRIMAVERILE • 25**

Wild arugula, baby butter lettuce, celery, mint, chives served with mixed radishes, goat cheese and olive oil; finished with anchovy croutons

### **INSALATA DI BARBABIETOLE • 22**

Roasted organic baby beet salad served with goat cheese and candied walnuts, finished with shaved beets and dressed with red wine vinaigrette

### **BURRATA CON ARANCIA ROSSA, CAPPERI, NOCCIOLE E INSALATINA MISTA • 25**

Burrata with blood orange, capers, hazelnuts and microgreens salad

### **INSALATA DI MARE • 25**

Warm seafood medley with spring vegetables and sun-dried tomato vinaigrette

### **PIOVRA ALLA MEDITERRANEA • 24**

Grilled octopus with artichokes, new potatoes, spiced sausages, remoulade sauce and a lemon-garlic aioli

### **OSTRICHE IN ARMONIA • 36**

One dozen mixed oysters: Wellfleet, Island Creek and Petite Crowns (MA), and Hama-Hama (WA) served with cocktail sauce and a shallot-raspberry vinegar

### **INSALATA TIEPIDA DI CALAMARI CON VEGETALI DI STAGIONE, CIPOLLINE E FUNGHI • 20**

Sautéed calamari salad with mixed vegetables, cipollini onions and mushrooms

### **DUETTO DI TONNO CON CIPOLLOTTI • 25**

Duo of yellow fin tuna (carpaccio and tartare) with pickled onions and micro greens salad

### **CARPACCIO DI MANZO CON CETRIOLINI E CAPPERI IN SALSA DI LIMONE • 25**

Beef carpaccio served with pickle red onions, capers, baby arugula, parmesan cheese and lemon vinaigrette

## Pasta

### **GNOCCHI DI PATATE CON POMODORO, SCAMORZA AFFUMICATA E ORIGANO • 28**

Potato gnocchi with fresh tomato sauce, smoked mozzarella, fresh basil and oregano

### **RAVIOLI CON RICOTTA DI PECORA CON SALSA DI POMODORO • 28**

Ravioli filled with sheep's milk ricotta and fresh tomato sauce

### **SPAGHETTI CACIO E PEPE • 28**

Spaghetti with melted Pecorino Romano cheese and crushed black peppercorn

### **SPAGHETTI CON PESTO TRAPANESE • 28**

Spaghetti with five types of crushed nuts pesto in tomato sauce

### **FETTUCINE CON RAGÙ DI VITELLO, PIOPPINIE TARTUFO ESTIVO • 28**

Fettuccine with veal ragu, wild mushrooms and summer truffles

### **TAGLIOLINI PRIMAVERA CON GAMBERI E GRENZEOLA • 32**

Homemade Capelini with spring vegetables, crab meat and shrimp

### **LINGUINE ALLE VONGOLE VERACI • 26**

Linguine with clams in a white wine sauce

## **Risotto**

**RISOTTO CON PORCINI PANCETTA É FEGATINI • 32**  
Risotto with porcini, bacon and chicken liver

**RISOTTO AI PEPERONI DOLCI E CAPESANTE • 35**  
Risotto with sweet pepper and scallops

**RISOTTO AL LIMONE E MENTA • 35**  
Lemon risotto with saffron, fresh mint and topped with shrimp

**RISOTTO AI FRUTTI DI MARE • 35**  
Risotto with seafood

## **Pesce**

**CAPPESANTE CON PUREA DI CAVOLFIORI E SALSA DI TARTUFO NERO • 45**  
Grilled sea scallops with cauliflower puree, cauliflower florets and black truffle sauce

**PESCE SPADA CON LENTICCHIE E LUMACHE • 45**  
Grilled swordfish with lentil and snails

**MERLUZZO CON VONGOLE, LATTUGA E SALSA DI LIMONE • 42**  
Fresh cod with clams, wilted boston lettuce and lemon sauce

**BRANZINO AL SALE • 50**  
Whole salt encrusted branzino with seasonal vegetables

**SALMONE CON CIPOLLE, FAVE E SALSA DI VINO ROSSO • 45**  
Wild King salmon steak with roasted spring garlic, spring onions, fava beans in a red wine sauce

## **Carne**

**POLLO ARROSTO CON VEGETALI PRIMAVERILI E SALSA DI POLLO • 38**  
Half of a free range roasted chicken with spring vegetables, and finished with chicken jus

**COSTOLETTA DI VITELLO ALLA GRIGLIA CON CIPOLLINI, ROMANA, SPUGNOLE • 55**  
Roasted veal chop with spring onions, gem lettuce, and morel mushrooms

**SELLA D'AGNELLO IN CROSTA DI PREZZEMOLO CON PUREA DI FAVE • 48**  
**PORCINI E AGLIO ORSINO**  
Parsley encrusted rack of lamb with fava bean puree, ramps, and porcini mushrooms

**BISTECCA ALLA GRIGLIA CON MIDOLLO E CRESCIONE • 55**  
New York strip steak with bone marrow and watercress salad

## **Contorni**

**RADICCHIO TREVISANO CON PISTACCHIO E ACETO BALSAMICO • 14**  
Sautéed radicchio with pistachio and balsamic

**BROCCOLI DI RAPE CON UVA PASSA • 14**  
Broccoli rabe with raisins, garlic and mustard oil

**SPINACI SALTATI • 14**  
Sautéed spinach with garlic and walnuts

**PATATE NOVELLE ARROSTO • 14**  
Rosemary roasted new potatoes

**ASSORTIMENTO DI VEGETALE ALL'OLIO DI OLIVA CON AGLIO ORSINO**  
Family style shared medley of seasonal mixed vegetables