



Black Winter truffles are in season. Please inquire about the price.

Antipasti

MISTICANZA DI VERDURE CON NOCCIOLE E MANCHEGO • 18

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

INSALATA INVERNALE • 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 • 28

Grilled octopus with fingerling potato puree, braised radicchio, buffalo mozzarella, and aged balsamic vinaigrette

OSTRICHE IN ARMONIA • 36

One dozen mixed oysters: Wellfleet, Island Creek and Pemaquid 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

RAVIOLI RIPIENI DI FUNGHI MISTI CON SALSA AL TARTUFO NERO INVERNALE • 35

Ravioli stuffed with mixed mushrooms finished with light cream sauce and winter black truffle

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

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

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

RAVIOLI DI VITELLO CON SALSA DI VITELLO E TARTUFO NERO • 35

Veal and Vegetable Ravioli served with a veal jus and shaved black truffles

FETTUCCINE CON RAGÙ DI VITELLO, PIOPPINI E TARTUFO ESTIVO • 28

Fettuccine with veal ragu, wild mushrooms and summer truffles

TAGLIOLINI INVERNALE CON GAMBERI E GRENZEOLA • 32

Homemade Capellini with mixed winter vegetables, crab meat and shrimp

LINGUINE ALLE VONGOLE VERACI • 26

Linguine with clams in a white wine sauce

Risotto

RISOTTO CON PORCINI PANCETTA E 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 SALSIA DI TARTUFO NERO • 45

Grilled sea scallops with cauliflower puree, cauliflower florets and black truffle sauce

CERNIA ROSSA ALLA LIVORNESE CON SALSICCIA • 42

Red Grouper with olives, capers and cherry tomatoes ragu with pork sausage

BRANZINO AL SALE • 50

Whole salt encrusted branzino with seasonal vegetables and grapefruit mustard sauce

CACIUCCO LIVORNESE • 50

Italian Bouillabaisse with Monkfish, Branzino, Scallops, Mussels, Clams, Shrimps and tomatoes broth

GRIGLIATA DI PESCE • 52

(Branzino, Seppia, Shrimp, Scallops, Salmon)

served with roasted eggplant, cherry tomatoes, capers, herbs and olive oil

Carne

POLLO ARROSTO CON SALSICCIA E CILIEGINE PICCANTI SOTT'ACETO • 38

Half of a free range roasted chicken with sausage, garlic, hot cherry peppers, and finished with chicken jus

SCALOPPINE AL LIMONE • 40

Veal scaloppini in lemon sauce with wild mushrooms

COSTOLETTA DI VITELLO ALLA GRIGLIA CON CIPOLLINI, ROMANA E FUNGHI MISTI • 55

Roasted veal chop with spring onions, gem lettuce, and mixed wild mushrooms

COSTOLETTA DI MAIALE CON CAVOLI DI BRUXELLES E PUREA DI MELA • 48

Roasted Berkshire Pork Chop served with brussels sprouts, green apple puree and finished with a pork jus

OSSOBUCCO CON RISOTTO AI FUNGHI • 55

Slow-cooked Veal Shank with mixed mushroom risotto

Contorni

FAGIOLINI CON BURRO E MANDORLE • 14

String beans with toasted almonds and light butter sauce

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