



*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

### **TORTELLI RIPIENI DI CARNE CON CON SALSA DI VITELLO E TARTUFO NERO • 28**

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

### **FETTUCCHINE CON RAGÙ DI VITELLO, PIOPPINIE TARTUFO INVERNALE • 28**

Fettuccine with veal ragu, wild mushrooms and winter black 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 SALSA DI TARTUFO NERO • 45**

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

### **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

### **SALMONE CON FREGOLA E SALSA DI MANDORLE E PRUGNE • 50**

Grilled wild Salmon with Italian couscous and a raw almond-prune-ginger-scallions sauce

### **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 crispy bacon, brussels sprouts and apple sage puree

## *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