



*Black 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 AUTUNNALE • 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 • 24**

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 mix green salad

### **INSALATA DI MARE • 28**

Warm seafood medley (octopus, calamari, shrimp, diver sea scallops) served 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: Eider Cove (ME), Petite sized Pearly Whites (RI), Island Creek and Wellfleet (MA) served with cocktail sauce and a shallot-raspberry vinegar

### **INSALATA TIEPIDA DI CALAMARI CON VEGETALI DI STAGIONE, CIPOLLINE E FUNGHI • 25**

Sautéed calamari salad with mixed vegetables, cipollini onions and mushrooms

### **DUETTO DI TONNO CON CIPOLLOTTI • 28**

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

### **CARPACCIO DI MANZO CON RUCOLA, PARMIGIANO, TARTUFO NERO E BALSAMICO • 32**

Beef carpaccio with arugula, shaved parmesan cheese, shaved winter black truffles, aged balsamic vinaigrette

## Pasta

### **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 NERO • 28**

Fettuccine with veal ragu, wild mushrooms and black truffles

### **RAVIOLI DI FUNGHI CON BURRO, PREZZEMOLO E PARMIGIANO • 28**

Ravioli stuffed with mushrooms; served with a butter-parmesan-parsley sauce

### **RAVIOLI DI CERNIA ROSSA E FUNGHI CON FAVE, PISELLI E POMODORO • 28**

Ravioli stuffed with Red Snapper and Chanterelle mushroom; served with fava beans, peas, fresh tomatoes

### **LINGUINE ALLE VONGOLE VERACI • 28**

Linguine with clams in a white wine sauce

### **TAGLIOLINI CON VEGETALI DI STAGIONE, GAMBERI E GRENZEOLA • 32**

Homemade Cappellini with mixed vegetables, crab meat and shrimp

### **TORTELLI DI VITELLO CON SUGO D'ARROSTO E TARTUFO NERO • 35**

Veal Tortelli served with veal jus and shaved black truffles

## *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*

### **PESCE ROMBO CON CECI E BROCCOLI DI RABE • 52**

Turbot with chickpeas and sauté broccoli rabe

### **CAPESANTE CON PUREA DI CAVOLFIORI E SALSA DI TARTUFO NERO • 45**

Roasted Sea Scallops with cauliflower puree, cauliflower florets and black truffle sauce

### **BRANZINO AL SALE CON VEGETALI E SALSA DI SENAPE E POMPELMO • 50**

Whole salt encrusted Branzino with seasonal vegetables and grapefruit mustard sauce

### **SALMONE CON BIETOLE CIPOLLE ROSSE E ACETO DI LAMPONI • 42**

Roasted Wild Salmon with slow-cooked red onions and beets; finished with a sherry vinaigrette

## *Carne*

### **POLLO ARROSTO CON SALSICCIA E CILIEGINE PICCANTI SOTT'ACETO • 40**

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

### **SCALOPPINE AL LIMONE • 42**

Veal scaloppini in lemon sauce with wild mushrooms

### **OSSOBUCO DI VITELLO CON RISOTTO MILANESE E VEGETALI DI STAGIONE • 52**

Veal ossobuco with saffron risotto and seasonal vegetables

### **COSTOLETTA DI VITELLO ALLA GRIGLIA CON CIPOLLINE, ROMANA E FUNGHI MISTI • 55**

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

### **CARRE DI SUINO ALLA PIZZAIOLA • 45**

Rack of Berkshire pork served with Italian pizzaiola sauce

### **SELLA D'AGNELLO IN CROSTA DI PREZZEMOLO CON PEPERONI E MENTA • 48**

Parsley crusted rack of lamb with sweet bell peppers and fresh mint

## *Contorni*

### **FAGIOLINI CON MANDORLE • 16**

String beans with garlic, oil and toasted sliced almonds

### **BROCCOLI DI RABE CON UVA PASSA • 16**

Broccoli rabe with raisins, garlic and mustard oil

### **SPINACI SALTATI • 16**

Sautéed spinach with garlic and walnuts

### **PATATE NOVELLE ARROSTO • 16**

Rosemary roasted new potatoes

### **ASSORTIMENTO DI VEGETALE ALL'OLIO DI OLIVA CON AGLIO ORSINO • 16**

Medley of seasonal mixed vegetables