



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 PRIMAVERA • 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 spring black truffles, aged balsamic vinaigrette

Pasta

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 RIPIENI DI CAPRINO E MELANZANA CON POMODORINI AL FORNO • 28

Ravioli stuffed with goat cheese and eggplant served with oven dried tomatoes

FETTUCINE CON RAGÙ DI VITELLO, PIOPPINIE TARTUFO NERO • 28

Fettuccine with veal ragu, wild mushrooms and black truffles

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

GNOCCHI AL NERO DI SEPIA CONO RUCOLA E GRENZEOLA • 32

Squid Ink Gnocchi with pesto of arugula and crabmeat

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

MUGGINE CON CECI E BROCCOLI DI RABE • 52

Wild Striped Bass with chickpeas and sauté broccoli rabe

CAPELANTE CON PUREA DI CAVOLFIORI E SALSINA DI TARTUFO NERO • 45

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

BRANZINO AL SALE CON VEGETALI E SALSINA 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 SALSICIA 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

FILETTO DI SUINO ALLA PIZZAIOLA • 45

Berkshire pork tenderloin 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