

APPETIZERS

CHEESE PLATE choice of three 10

CHEESE, SALUMI AND OLIVES PLATE 12

BRAISED FIGS wrapped in bacon over a creamy mascarpone polenta 12

ROMAINE HEARTS SALAD focaccia croutons classic Caesar dressing 10

BABY ARTICHOKEs stuffed with jumbo lump crabmeat, lemon oil 14

MIXED ORGANIC FIELD GREENS dressed with balsamic, lemon olive oil 10

CRISPY CALAMARI served with assorted dipping sauces 14

ENDIVE SALAD romaine hearts, frisée, figs gorgonzola 10

RICE BALLS filled with black truffle pecorino 14

BRAISED TRIPE root vegetables, pancetta, Parmigiano crostini 12

ASPARAGUS MILANESE shaved truffle pecorino, poached organic egg 14

SEARED SCALLOPS wild mushrooms, pancetta, and roasted squash 16

BUTTERNUT SQUASH PURÉE crispy apples 9

CHOP SALAD chick peas, artichokes, asparagus, ricotta salata, onions 10

GOAT CHEESE FRITTER roasted beets and pistachios 14

PEI MUSSELS steamed in a curry cream, parsley broth 14

ENTRÉE

RICOTTA GNOCCHI tomato, basil, olive oil 17

PIZZA MARGHERITA fresh mozzarella, tomato sauce, basil 11

SALMON potato and leek compote, red wine emulsion 27

PIZZA QUATTRO STAGIONE olives, mushrooms, artichokes, prosciutto 14

SPAGHETTI CARBONARA pancetta, whole egg and grated Parmigiano 18

BLACK SEA BASS roasted fall squash purée, porcini sauce 27

PIZZA PICCANTE sausage, cherry peppers, broccoli di rape 14

PIZZA BOSCO wild mushroom, caramelized onions, black truffle pecorino 14

GARGANELLI PASTA sausage, peas, tomato and cream 17

SKIRT STEAK roasted shallots demi glace, truffled mac & cheese 26

BUTTERNUT SQUASH MASCARPONE RAVIOLI brown butter sage 17

ROASTED COD wild mushrooms, Swiss chard, roasted squash & Saba 27

PAPPARDELLE braised pork shoulder, soffritto, tomato 18

ROASTED PORK CHOP with potato purée, port fig reduction 27

LINGUINE Manila clams, pancetta, dried chilies 18

RISOTTO with lobster, asparagus, black truffle 26

WHOLE ROASTED BRANZINO broccoli di rape, Sicilian olives and caper berries 29

VEAL CHOP MILANESE arugula, lemon oil 32

GLUTEN FREE SPAGHETTI swiss chard, wild mushrooms, ricotta salata 18

ROASTED CHICKEN "SCARPARELLO" sausage, hot cherry peppers and rosemary 26

BRAISED BEEF SHORT RIBS with creamy mascarpone polenta and glazed carrots 27

FOUR COURSE TASTING MENU 50

Menu is subject to change.