

SPUNTINI

OLIVE AL FORNO medley of warm olives	10
CARCIOFI FRITTI fried artichoke with lemon parsley aioli	12
TRIS DI CROSTINI Burro e Alici : toasted crostino with lemon sea salt butter / Cantabrico anchovy / lemon zest Nduja : calabrian spicy spread on toasted crostino Al Tartufo: truffle and mushroom tapenade on crostino / grated fresh summer truffles	14
POLPETTE AL SUGO our house meatballs roasted and slow cooked in San Marzano tomato sauce / 24 months aged Parmigiano Reggiano	15
CROCCHETE DI BACCALA cod croquette with parsley citrus aioli	16

ANTIPIASTI

COZZE E VONGOLE ALLA TARANTINA mussels and clams sauteed in a light spicy crushed tomato sauce and sauvignon	18
POLPO ALLA GRIGLIA slow cooked and grilled octopus / sauteed cannellini beans / garlic and parsley	18
CALAMARI E GAMBERI ALLA CALABRESE sauteed squid and shrimp / lightly spicy San Marzano tomato DOP sauce	18
CARPACCIO DI BRESAOLA cured beef meat carpaccio / lemon oil emulsion / shaved 24 Month Pamigiano Reggiano / crispy artichoke / arugula	18
BURRATA AL TARTUFO truffle burrata cheese / shaved summer truffles	25
TAGLIERE SALUMI & FORMAGGI Chef Sslection of Meats and Cheeses / olives / roasted peppers and tomatoes / honey & chutney /caponata and focaccia	25
TARTARE DI TONNO Chef's Fabrizio Tuna tartare (Grade A) / Urbani fresh summer truffles and caviar / lemon / pane carasau	25

INSALATE

PANZANELLA ESTIVA Summer Italian Salad with watermelon / tomato / cucumber / olives / Jerez and Balsamic Vinegar / EVO emulsion / croutons	16
INSALATA DI RUCOLA arugula salad with cherry heirloom tomatoes / Parmigiano Reggiano / Balsamic Vinegar	16
INSALATA ASTICE E AVOCADO our Lobster salad with cherry tomatoes / mesclun / avocado / pink lemon herbs vinaigrette	25

PENNE AL POMODORO E BASILICO	20
penne / San Marzano tomato sauce / garlic / basil / EVO	
SPAGHETTI CACIO E PEPE	22
spaghetti tossed in a cream made of Aged Pecorino Romano DOP / fresh crushed black pepper	
BUCATINI ALL’AMATRICIANA	24
bucatini sauteed in a mild tomato sauce made of Guanciale “Cured Pork Jowl” / San Marzano tomato sauce / aged pecorino romano	
ORECCHIETE SALSICCIA E RAPINI	24
Fresh Handmade Orecchiette Pasta / italian sweet sausage / broccoli rabe / white wine / Parmigiano Reggiano	
PAPPARDELLA AL RAGU	25
Chef’s Family Recipe with fresh handmade Pappardelle Eggs Pasta / meat sauce made of beef / veal / pork and lamb / San Marzano tomato sauce / grated Parmigiano Reggiano	
GNOCCHI AI FRUTTI DI MARE	30
fresh potato gnocchi pasta sauteed in a light tomato seafood sauce made of San Marzano tomato calamari / mussels / clams / shrimp / garlic / parsley / lemon / white wine	
LASAGNA “ERMELINDA”	32
Chef Fabrizio’s “Nonna” / fresh handmade eggs pasta lasagna sheets traditional meat ragu sauce / bechamel / Parmigiano Reggiano / baked in our Brick Oven	
TORTELLONI DIVITELLO E TARTUFO ESTIVO	35
Chef’s fresh pasta tortelloni stuffed with veal / rich creamy Parmigiano Reggiano sauce / lemon zest / spread of truffles and mushrooms / grated Parmigiano Reggiano and Urbani fresh shaved summer truffles	
RISOTTO ZAFFERANO ASTICE E GAMBERI	35
Chef’s Signature Dish / Carnaroli Rice “Riso Buono” slowly cooked with saffron lobster and shrimp stock / sea salt butter / Parmigiano Reggiano / lobster and shrimp meat	

SECONDI

CARNE

POLLO AL FRICO	25
marinated chicken thighs in white wine / Jerez vinegar / EVO / garlic / rosemary / Slow Cooked and Roasted in our Brick Oven	
COTTO BURGER	25
Our 8oz Angus Burger Patty Angus / french bun / tomato / mesclun tossed in Lemon EVO Emulsion /our pink herb sauce / grilled paprika onions / Taleggio Cheese served with Roasted Potatoes Garlic & Rosemary	
COTOLETTA ALLA MILANESE	50
Crispy 16-18oz milk-fed veal chop breaded with zesty and herbs breadcrumbs / topped with a little arugula tomato salad	
TAGLIATA DI AGED NEW YORK STRIP	55
Sliced 16oz Dry Aged Grass-Fed Angus NY Strip / garlic parsley butter a drizzle of aged balsamic vinegar	

PESCE

FRITTO MISTO	32
Our Fritto made with fresh assorted seafood and fish / zucchini and eggplants / chips and fries / aioli lemon sauce	
BRANZINO DELLE CANARIE ALLA GRIGLIA	45
Grilled imported fresh whole branzino from Canary Islands	

PIZZA

GLUTEN FREE CRUST OPTION	5
BIANCA ROSMARINO OLIO E SALE	14
white pizza with Rosemary / EVO / sea salt	
MARGHERITA	16
san marzano tomato sauce / fior di latte mozzarella / basil / evoo	
QUATTRO FORMAGGI	18
mozzarella / gorgonzola dolce / parmigiano reggiano / provola / evo	
VEGETARIANA	18
San Marzano tomato sauce / mozzarella fior di latte / artichokes / mushrooms spinach / olives / EVO	
PROSCIUTTO E RUCOLA	19
San Marzano tomato sauce / mozzarella fior di latte / arugula /prosciutto di Parma shaved Parmigiano Reggiano / EVO and Balsamic vinegar emulsion	
SOPPRESSATA CALABRESE	19
San Marzano tomato sauce / mozzarella fior di latte / calabrian soppressata / EVO	
AL TARTUFO	25
fior di latte mozzarella / truffle and porcini spread / topped with micro greens / lemon emulsion / Urbani shaved fresh summer black truffles	

CONTORNI

PATATE ARROSTO	10
roasted potatoes with garlic and rosemary	
VERDURE IN PADELLA	10
sauteed greens with calabrian chili / garlic / white wine / lemon	
PEPERONI ALLA GRIGLIA	10
grilled and roasted peppers / marinated in EVO and Balsamic vinaigrette	
INSALATINA DI POMODORINI	10
heirloom cherry tomatoes salad / chopped garlic / sliced red onions	
MELANZANE E ZUCCHINI ALLA GRIGLIA	10
grilled eggplants and zucchini	
CANNELLINI IN PADELLA	10
sauteed cannellini beans with a compound lemon / garlic and parsley butter	