



*Sunday, May 13<sup>th</sup>*

## ANTIPASTI

(Appetizers)

### **Bocconcini di Bufala e Prosciutto**

Buffalo Mozzarella and Parma prosciutto served with an arugula, strawberry salad and balsamic vinaigrette dressing... 14

### **Aragosta e Arance**

Maine lobster tail medallions served around an arugula lolla rossa salad, fresh orange segments and chive pink pepper dressing... 18

### **Insalata Amalfitana**

Octopus, cuttlefish, shrimp, arugula and heirloom tomatoes in a lemon olive oil dressing... 16

### **Bresaola Rucola e Parmigiano**

Imported Beef Bresaola sliced thin and served with a wild arugula salad topped with lemon dressing and Parmesan cheese shavings... 15

### **Fiori di Zucca e Ricotta con Provola Affumicata**

Fried zucchini blossom stuffed with Ricotta cheese and smoked Mozzarella, served with Speck prosciutto and tomato fondue... 17

### **Salmone Affumicato con Burrata e Finocchi**

Smoked Scottish salmon served with Burrata cheese, fennel, orange, and spinach salad... 16

### **Frutta di Stagione al Taglio alla Menta**

Seasonal fruit salad with berries, mint and local honey syrup... 12

# PRIMI PIATTI

(First Course)

## Lasagne della Mamma

Homemade lasagna with braised beef ragu, Mozzarella cheese, béchamel and basil pesto... 19

## Ravioli di Spinaci con Salsa ai Funghi

Homemade ravioli stuffed with spinach, Ricotta and Asiago cheese, served with creamy mushroom sauce... 19

## Spaghetti Chitarra al Nero con Vongole Calamaretti

Homemade fresh squid ink-infused spaghetti with fresh baby calamari, cockle clams and olives in a pepperoncino-infused olive oil and roasted garlic sauce... 19

## Cannelloni di Vitello e Ricotta

Homemade cannelloni pasta with Ricotta cheese, roasted veal and served gratin with Parmesan truffle fondue... 19

## Gnocchi di Patate al Pesto e Mozzarella

Homemade potato dumplings served with basil pesto and melted Buffalo Mozzarella... 19

## Ravioli di Zucca Aragosta e Tartufo

Homemade ravioli filled with butternut squash and topped with creamy black truffle sauce and lobster... 24

## Fettucine Capesante e Crema di Zucchine

Homemade fettuccine served with zucchini cream sauce and fresh sea diver scallops caramelized with sea salt and butter... 20

## Paccheri al Sugo d'Anatra e Tartufo

Paccheri pasta served with a duck confit sauce and topped with summer black truffle shavings... 26

## SECONDI PIATTI

(Second Course)

### Tagliata di Manzo con Rucola e Funghi Trifolati

12oz Black Angus Strip Loin cooked to perfection in the wood-burning oven and sliced over a salad of arugula, sautéed wild mushrooms and roasted potatoes... 32

### Porchetta al Forno

Deboned domestic pig marinated with aromatic herbs, Mediterranean spices, garlic, mustard seeds and black pepper, rolled and roasted in the wood-burning oven and served with seasonal vegetables and potatoes... 29

### Filetto di Dentice al Limone

Gulf Red Snapper filet roasted with lemon and oregano, served with chive mashed potatoes and asparagus... 24

### Salmone con Zucchine e Zafferano

Pan-roasted Scottish Salmon filet served with sautéed shredded zucchini and saffron sauce... 23

### Ippoglosso con Risotto Asparagi

Pan-roasted fillet of fresh Alaskan Halibut with olive oil and thyme, and served with creamy green asparagus risotto, finished with roasted caramelized cherry tomatoes ... 32

### Saltimbocca di Vitello alla Valdostana

Veal scaloppini sautéed with butter and sage, topped with Parma prosciutto and Fontina cheese gratin, served with roasted potatoes and seasonal vegetables, and veal demi-glace white wine sauce... 28

### Branzino al Sale

Whole Mediterranean Sea Bass “Branzino” encrusted in rock salt and cooked in the wood-burning oven, filleted and served tableside with seasonal vegetables and potatoes... 78

(Serves 2)

## PER I BAMBINI

(Kid's Menu for 12 & Under)

### Suprema di Pollo Milanese con Patate Fritte

Pan-fried chicken Milanese and French fries... 12

### Penne ai Quattro Formaggi

Penne pasta served with a creamy four-cheese sauce... 12

### Regina Margherita Pizza

Tomato sauce, grape tomatoes, imported Buffalo Mozzarella, basil, extra virgin olive oil... 12

### Salame Pizza

Tomato sauce, salami, imported Buffalo Mozzarella, basil, extra virgin olive oil... 12

## I DOLCI

(Desserts)

### Dolce Italiano della Mamma

Traditional Italian cream cake with vanilla pastry cream, fresh strawberries and mint chutney... 9.50

### Espresso Tiramisu

Lady fingers soaked with espresso coffee and layered with mascarpone cream and dusted with cocoa... 9.50

### Mousse di Cioccolato Fondente

Dark chocolate mousse served between almond Florentine tuille, with chocolate truffles, and chocolate macaron ...9.50

### Delizia Limoncello

Sponge cake filled with lemon cream and Limoncello syrup, covered in a lemon whipping cream glaze... 9.50

### Semifreddo alla Banana e Cioccolato

Chocolate and banana parfait served with caramel sauce and fresh strawberries... 9.50

### Millefoglie all' Amalfitana

Italian version, Amalfi-style Napoleon cake with layers of crispy caramelized puff pastry filled with a delicate lemon cream and topped with fresh raspberries... 9.50

### Selezioni di Amaretti Morbidi e Tartufi

A selection of homemade macaroons accompanied with chocolate truffles... 9.50