



Sunday, May 12th

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

TAGLIERE DI SALUMI E FORMAGGI

Selection of imported Italian salami, Soppressata Calabrese, Felino and Rosetta Salami, Truffle salami, Parma prosciutto, and Mortadella, served with assortments of Italian cheeses and olives... 32 (Serves 2 people)

SALMONE MARINATO CON ARANCE E ASPARAGI

Homemade Gravlax of Scottish salmon served with arugula, fennel, orange, and spinach salad with oranges segment and grill green asparagus... 16

CARCIOFO ALLA GIUDIA CON RUCOLA BURRATA E POMODORO

Deep-fried Roman-style artichoke served with arugula salad, white wine vinaigrette, Burrata cheese and heirloom tomatoes... 18

PRIMI PIATTI

(First Course)

LASAGNE DELLA MAMMA

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

RAVIOLI DI SPINACI CON SALSA AL LIMONCELLO E GAMBERI

Homemade ravioli stuffed with spinach, Ricotta and Asiago cheese, served with Limoncello cream sauce and sautéed Gulf shrimp... 22

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... 22

CANNELLONI DI RICOTTA E PORCINI CON TARTUFO NERO ESTIVO

Homemade cannelloni pasta with Ricotta cheese, and Porcini mushrooms, served gratin with Parmesan truffle fondue and shavings of summer black truffles... 29

GNOCCHI DI PATATE AL PESTO E MOZZARELLA

Homemade potato dumplings served with basil pesto and melted Buffalo Mozzarella... 18

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... 22

TORTELLI DI MANZO CACIO E PEPE E FUNGHI

Homemade tortelli pasta stuffed with braised short ribs, served with Pecorino cheese, ground black pepper and wild mushrooms... 26

SECONDI PIATTI

(Second Course)

TAGLIATA DI DI MANZO CON RUCOLA E CIPOLLINI IN AGRODOLCE

12oz Black Angus Beef strip loin cooked to perfection in the wood-burning oven and sliced over a salad of arugula, with caramelized Cipollini in balsamic vinegar and roasted potatoes...

38

PORCHETTA ARROSTITO ALLE ERBE MEDITTERANEE

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 roasted rosemary potatoes... 29

FILETTO DI DENTICE AL LIMONE

Gulf Red Snapper fillet roasted with lemon and oregano, served with chive mashed potatoes and asparagus... 29

SALMONE CON ZUCCHINE E ZAFFERANO

Pan-roasted Scottish Salmon fillet served with sautéed shredded zucchini, mashed potatoes and saffron sauce... 28

FILETTO DI BRANZINO AL GAMBERO ROSSO

Mediterranean Sea Bass “Branzino” fillet and Carabineros red shrimp, pan-roasted with olive oil, rosemary, capers, served with cauliflower purée, sautéed heirloom baby carrots and saffron sauce... 36

SALTIMBOCCA DI VITELLO ALLA VALDOSTANA CON TARTUFO ESTIVO

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 and shavings of summer black truffles ... 36

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

I DOLCI

(Desserts)

DOLCE ITALIANO DELLA MAMMA

Traditional Italian cream cake with vanilla pastry cream, fresh strawberries and strawberry 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 AL LIMONCELLO

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

MACEDONIA DI FRUTTA E GELATO

Fresh seasonal fruit salad and mint, topped with vanilla whipping cream... 8

MILLEFOGLIE ALL'AMALFITANA

Italian version, Amalfi-style Napoleon pastry 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

TORTA CAPRESE CON GELATO AL PISTACCHIO

A gluten-free chocolate and almond cake with pistachio ice cream and a Porto wine reduction... 10