

Antipasti

Fegatini di Pollo

Seared chicken livers with slow-braised onions and aged balsamic vinegar.

Vitello Tonnato

Sliced veal with tuna sauce, capers and cornichons.

Parmigiana di Melanzane

Sliced eggplant with tomato passata, Parmigiano Reggiano, mozzarella, and evoo.

Caprese

Heirloom Tomatoes, basil, burrata, evoo and oregano.

Salmon Tartare

With avocado and fresh cucumber, infused with extra virgin olive oil.

Gazpacho Italiano

With red peppers, cucumbers, white balsamic vinegar, buffalo mozzarella and evoo. Served with marinated white anchovies.

Insalate

Rucola con Parmigiano

Rucola with shaved parmigiano and fresh pears.

Lattuga Romana con Gamberi e Parmigiano Reggiano

Romaine with house Caesar dressing and shaved parmigiano.

Insalata Mista con Vinaigrette

Mixed greens with a fresh vinaigrette and extra virgin olive oil.

Primo

Cavatelli con Vongole e Cime di Rapa

With clams and brocolli rabe.

Spaghettoni alla Chitarra al Pomodoro e Basilico

Spaghettoni with a slow-simmered rich cherry tomato sauce and fresh basil.

Ravioli con Porcini e Ricotta

House ravioli filled with porcini and ricotta, served in plum tomato sauce with ricotta and basil mousse.

Salmone Arrosto con Scarola, Capperi e Olive

Roasted wild salmon with escarole, garlic, capers and olives.

Pollo alla Parmigiana

Breaded chicken breast with tomato sauce and mozzarella.

Dolce

Selection of homemade Gelati & Sorbet

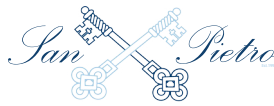
Vanilla, Chocolate, Pistachio gelato or Lemon, Raspberry Sorbet

Tiramisú

Layers of sweet mascarpone cream, ladyfingers soaked in espresso and dusted with fine cocoa powder.

Crostata di Lime

Crumbly tart shell filled with lime french custard and dusted with coconut shavings.



Antipasti

Fegatini di Pollo

Seared chicken livers with slow-braised onions and aged balsamic vinegar.

Vitello Tonnato +10

Sliced veal with tuna sauce, capers and cornichons.

Cozze al Pomodoro

Mussels with garlic, fresh parsley and tomato.

Caprese

Heirloom Tomatoes, basil, burrata, evoo and oregano.

Salmon Tartare

With avocado and fresh cucumber, infused with extra virgin olive oil.

Gazpacho Italiano

With red peppers, cucumbers, white balsamic vinegar, buffalo mozzarella and evoo. Served with marinated white anchovies.

Insalate +5 shrimp / +10 chicken

Carciofini Viola con Parmigiano Reggiano

Raw purple baby artichoke salad with lemon, parmigiano and extra virgin olive oil.

Lattuga Romana con Gamberi e Parmigiano Reggiano

Romaine with house Caesar dressing and shaved parmigiano.

Insalata Mista con Vinaigrette di Ciliege

Mixed greens with a fresh cherry vinaigrette and extra virgin olive oil.

Primo

Linguini con Vongole e Cozze

With clams, mussels, sweet bell peppers and white wine.

Spaghettoni alla Chitarra al Pomodoro e Basilico

Spaghettoni with a slow-simmered rich cherry tomato sauce and fresh basil.

Ravioli con Porcini e Ricotta

House ravioli filled with porcini and ricotta, served in plum tomato sauce with ricotta and basil mousse.

Roasted Branzino +10

With mixed vegetables.

Salmone Arrosto con Scarola, Capperi e Olive

Roasted wild salmon with escarole, garlic, capers and olives.

Pollo alla Parmigiana

Breaded chicken breast with tomato sauce and mozzarella.

Polpette di Pollo

Chicken meatballs with tomato sauce, fresh peas and basil.

Dolce

Selection of homemade Gelati & Sorbet

Vanilla, Chocolate, Pistachio gelato or Lemon, Raspberry Sorbet

Tiramisú

Layers of sweet mascarpone cream, ladyfingers soaked in espresso and dusted with fine cocoa powder.