

Antipasti

Antipasto all'italiana - Serves two (G)	\$28
<i>Prosciutto di Parma, Speck Tirolese, Cotichino, homemade dry salsiccia, house-cured in Extra Virgin Olive Oil baby artichokes, eggplant & shallots, 36 month aged Parmigiano Reggiano and insalata russa</i>	
Carpaccio di filetto di manzo con sedano e tartufo nero fresco in Olio Extra Vergine d'Oliva di prima spremitura (G)	\$18
<i>Grass-fed beef tenderloin carpaccio, fresh celery, Parmigiano Reggiano and black summer truffles, cold first-pressed Extra Virgin Olive Oil</i>	
Mozzarelline allo speck e asparagi (G)	\$17
<i>Baby buffalo mozzarella imported from Italy, Speck Tirolese, asparagus spears and cherry tomatoes, cold first-pressed Extra Virgin Olive Oil</i>	
Involtini di melanzane al pomodoro e basilico (G) (V)	\$14
<i>Eggplant rolled with Parmigiano Reggiano and parsley, oven baked, our special homemade fresh tomato and basil sauce</i>	
Tarta di carciofi	\$14
<i>Warm artichoke tart prepared with Mortadella di Bologna, eggs, cream and Parmigiano Reggiano, baby greens salad dressed with Aceto Balsamico Originale di Modena vinaigrette</i>	
Carciofi crudi all'olio di prima spremitura, cuore di sedano, Parmigiano Reggiano invecchiato 36 mesi (V)	\$12
<i>Raw artichoke heart in cold first-pressed Extra Virgin Olive Oil, celery, mâche, 36 month aged Parmigiano Reggiano</i>	
Insalata croccante di mele verdi, noci e gorgonzola (G) (V)	\$12
<i>Green apples, fennel, walnuts, Belgian endive and champignon mushrooms, apple vinegar vinaigrette, Gorgonzola imported from Lombardia, Italy</i>	
Gamberi, sedano, champignon e tartufo al Passito di Pantelleria	18
<i>Tiger shrimp, celery heart, boiled potatoes, champignon mushrooms, black summer truffles, Passito di Pantelleria vinaigrette</i>	

In Brodo

Minestra di verdure e legumi (G) (V)	\$12
<i>Vegetable minestrone, celery, carrots, onion, cherry tomatoes and other seasonal market fresh produce, Parmigiano Reggiano, basil and cold first-pressed Extra Virgin Olive Oil</i>	
Passatelli	\$16
<i>Handmade extruded pasta dough made with Parmigiano Reggiano, eggs, grated bread and nutmeg simmering in hen stock</i>	
Tortellini in brodo di gallina	\$24
<i>Handmade tortellini stuffed with Prosciutto di Parma, Parmigiano Reggiano and veal tenderloin in hen broth</i>	

*(G)- Gluten Free *(V)-Vegetarian

20% gratuity will be added to parties of 6 or more

Primi Piatti

All pastas are prepared in house daily and by order

Tagliatelle al ragù Bolognese <i>Handmade tagliatelle with our Bolognese style ragout</i>	\$20
Taglioline al tartufo nero fresco (V) <i>Handmade taglioline, made with organic eggs and semola flour, served with black summer truffles and Parmigiano Reggiano</i>	\$26
Carbonara di Parmigiano Reggiano, Prosciutto di Parma croccante, tartufo nero fresco <i>Handmade chitarra spaghetti, made with organic eggs, Parmigiano Reggiano, crispy Prosciutto di Parma, black summer truffles</i>	\$29
Taglioline paglia e fieno <i>Handmade green and yellow tagliolini with a veal and Prosciutto di Parma ragout, hard boiled quail eggs and truffle oil</i>	\$23
Stricchetti verdi con ragù di coniglio <i>Green handmade bow tie pasta, made with parsley and Parmigiano Reggiano, with rabbit ragout and sautéed artichokes</i>	\$20
Tortelloni e ricotta sarda (V) <i>Handmade tortelloni filled with spinach and sheep ricotta imported from Sardinia, fresh tomato sauce and Parmigiano Reggiano</i>	\$22
Tagliatelle gialle e nere, cappelletti e gamberi rossi <i>Hand cut tagliatelle yellow and black squid ink, diver scallops, chives and red shrimp carbonara</i>	\$34
Gnocchi di spinaci al tartufo nero fresco in fonduta di Parmigiano Reggiano (V) <i>Handmade spinach and potato gnocchi with a Parmigiano Reggiano and black summer truffle fondue</i>	\$26
Lasagnette di farina di farro ai funghi selvatici (V) <i>Handmade lasagnette, made with organic eggs, semola and farro flour, wild mushrooms (Morels, Porcini...) in Extra Virgin Olive Oil, parsley and garlic, and Parmigiano Reggiano</i>	\$22
Risotto dello Chef <i>Risotto of the day</i>	Market

*(V)-Vegetarian

*Select pastas can be prepared with a homemade gluten free dough

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Secondi Piatti

Ossobuco di vitello con risotto allo zafferano

\$44

Prepared daily. Eight hours slow-stewed at low temperature veal ossobuco in cognac, white wine, onions, carrots and celery. Served with saffron Carnaroli risotto

Tagliata di filetto arrosto al rosmarino, tartufo nero fresco Soncino, funghi trifolati

\$48

Grass fed beef tenderloin roasted with rosemary, served "tagliata style", mâche, wild mushrooms truffled in parsley and garlic, summer truffles

La carne del giorno proposta dallo Chef

Market

Every day our Executive Chef selects among a vast variety of meats and different cuts in order to find the most satisfying way to execute and present her traditional recipes

Stinco di agnello con patate arrosto e asparagi (G)

\$36

Prepared daily. Colorado lamb shank, slow braised for six hours in white wine, garlic, celery and carrots. Oven-roasted rosemary potatoes and sautéed asparagus

Fritto di pesce con carciofi e zucchini

\$26

Lightly fried in Extra Virgin Olive Oil calamari, wild fresh-catch diver scallops, tiger shrimp, artichoke and zucchini. Accompanied with a spiced fresh tomatoes and spring onion sauce

Pesce del giorno

Market

Our Executive Chef selects only the freshest seafood available on the market and prepares it following the most traditional recipes of our region

Piatto Vegano

Mille foglie di verdure stagionali, fonduta leggermente piccante di pomodoro e Olio Extra Vergine d'Oliva (V)

\$18

Variety of fresh towered seasonal vegetables with a lightly spiced fondue of fresh tomatoes in Extra Virgin Olive Oil

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Dolci

Semifreddo di zabaglione

\$14

Zabaglione parfait and warm dark chocolate with gooseberries

Panna Cotta (G)

\$10

Panna cotta made with vanilla beans imported from Madagascar drizzled with caramel served on a pool of melted dark chocolate with fresh seasonal berries

Torta al cioccolato con panna montata

\$12

Fondant dark chocolate molten cake, baked to order and served with homemade whipped cream and fresh strawberries

Budino di amaretti

\$14

Caramelized almonds and Piedmontese amaretti pudding, chocolate gooseberries, whipped cream and cocoa

Gelati tradizionali e di stagione

\$12-15

*Choice of three flavors of homemade Gelato, chef's choice of seasonal fresh fruit and traditional recipes
(Price will vary depending on flavor of choice)*

Il Tagliere dei formaggi

\$21 or \$36

A selection of imported Italian cheese served on a wooden cutting board accompanied with dry raisins, walnuts and red bell pepper marmelade:

Parmigiano Reggiano (cow- aged 24 months from Parma),

Pecorino di Pienza (sheep- aged 12 months from Tuscany),

Gorgonzola dolce (cow- from Lombardia),

Fontina della Val D'Aosta (cow-Val D'Aosta)

Additional cheeses upon market availability and Chef selection

**(G)- Gluten Free*