

C E N A

ANTIPASTI

Bruschetta 18

Grilled Pugliese style bread with traditional toppings and Uncle Luigi's olive oil

Fegati 19

Tuscan style chicken liver pâté with guanciale fritti and shaved asparagus insalata

Osseo 22

Forno roasted bone marrow with a sweet pea and mint pesto and warm garlic crostini

Sarde 24

Whole sardines alla griglia with a fresh herb and cherry tomato salsa verde

Caprese 24

Vine ripened tomatoes with golden beets, mozzarella di bufala and pistachio pesto

Polpo 25

Thinly sliced octopus with fried capers, radish and a charred jalapeno panzanella

Carpaccio 26

Crudo of king mushrooms with pine nuts, crispy kale and preserved pecorino

Vongole 26

Steamed Manila clams with spring onions and fregola sarda in a spicy n'duja brodo

PRIMI

Tagliatelle 18/27

Classic pomodoro sauce with cherry tomato, fresh basil and Parmigiano Reggiano

Pappardelle 19/29

Baby zucchini ribbons with cipolla rosa, ricotta and toasted breadcrumbs

Gigli 21/32

Roasted bone marrow with brussel sprout leaves, chick peas and Pecorino Romano

Gnocchi 21/32

Hand rolled potato dumplings with verdure di primavera and cauliflower crema

Tripoline 23/35

Fresh halibut with roasted pomodorini, baby potatoes, picantelli olives and lemon

Linguine 23/35

Gallo mussels with homemade Calabrese sausage, fennel bulb and fresh herbs

Risotto 24/36

Riso vialone nano with black tiger prawns, green beans, charred orange and pistachio

Bucatini 26/39

Squid ink pasta with scallions, pan seared scallops and prosciutto crackling

SECONDI

Pollo 39

Forno roasted half chicken alla mattone with a cauliflower, olive and chick pea insalata

Orata 43

Whole charbroiled gilthead sea bream with spicy peperonata and fresh herbs

Rosticciana 45

Tuscan style pork ribs alla griglia with radish, vin cotto and charred scallions

Ippoglosso 47

Pan roasted halibut steak with orange, shaved fennel and a pinoli breadcrumb crust

Agnello 49

Balsamic glazed lamb sirloin with preserved lemon pesto and spring vegetable scafata

Bistecca 52/104

Fiorentina style rib steak with arugula, lemon and olio verdone (double cut available)

Tonno 53

Grilled yellowfin tuna with Sardinian fregola, salmoriglio and fried brussel sprouts

Arrosto Misto 207

Family style mixed grill with double bistecca, chicken, braciola, lamb and Cathy's sausages

CONTORNI

Insalata 15

Misto of baby kales with fennel, pomodorini di Pachino and ricotta salata

Patate 16

Smashed fingerling potatoes fried with fresh rosemary, smoked sea salt and garlic confitura

Asparagi 17

Charred asparagus spears wrapped in cured Parma ham with lemon and olio

Zucchina 17

Grilled baby zucchini with spicy n'duja ricotta and toasted pangrattato

Cavolfiore 18

Pan roasted cauliflower fleurettes with prosciutto macinata and jalapeno

Fagiolini 18

Baby green beans with shallots, Trebbiano d'Abruzzo and toasted pine nuts

Funghi 19

Seasonal mixed mushrooms di Vittorio sautéed with garlic and peperoncini



chef: Spencer Wheaton
sous chef: Yeng Sreng