

C E N A

ANTIPASTI

Bruschetta 17

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

Fegati 18

Tuscan chicken liver pâté with pomegranate seeds and crumbled prosciutto ciccio

Carpaccio 19

Crudo of zucchini with vincotto, fried chick peas, arugula and shaved pecorino

Osseo 21

Forno roasted bone marrow with salmoriglio, crispy shallots and garlic crostini

Sarde 22

Grilled whole sardines with pickled chard stems, potatoes and salsa di pinoli

Caprese 23

Mozzarella di bufala with tomatoes, balsamic roasted squash and pesto Trapanese

Polpo 23

Charbroiled octopus tagliate with deep fried brussel sprouts, lemon and cipolla rossa

Cozze 25

Steamed mussels with saffron, fennel bulb, spinach, fregola sarda and pangrattato

PRIMI

Tagliatelle 17/26

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

Bucatini 18/27

Cacio e pepe with fresh cracked tellicherry peppercorns and shaved pecorino romano

Gnocchi 21/33

Hand rolled potato dumplings with brussel sprouts, mascarpone and toasted almonds

Gigli 21/33

Octopus confitura with roasted cauliflower, caper berries, onion and picantelli olives

Risotto 22/33

Riso Vialone Nano with squash puree, swiss chard, apple and crushed pistachios

Pappardelle 22/33

Chicken liver Bolognese with sweet peas, mascarpone and funghi di orrechione

Linguine 23/35

Alla vongole with Manila clams, n'duja, cannellini beans and roasted tomatoes

Cresti di Gallo 23/35

Sautéed tiger prawns with zucchini, cipolline onion, chick peas and sea urchin ricotta

SECONDI

Pollo 39

Marinated half chicken roasted alla mattone with orange and panzanella d'inverno

Rosticciana 41

Tuscan style pork ribs alla griglia with new potatoes and warm cerignola olives

Orata 43

Whole grilled gilthead seabream with vegetable ciambotta alla Calabrese

Spada 45

Swordfish steak all'acqua pazza with cherry tomatoes, fregola and crispy capers

Agnello 47

Balsamic glazed lamb sirloin with cauliflower crema, cipollini onions and salsa verde

Bistecca 49/97

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

Tonno 49

Grilled yellowfin tuna with agrodolce eggplant, pine nuts and fresh herbs

Arrosto Misto 196

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

CONTORNI

Insalata 13

Misto of baby kales with fennel, semi sundried cherry tomatoes and ricotta salata

Lattuga 16

Winter greens steamed al cartocchio with orange zest and almond anchovy pesto

Asparagi 17

Charred asparagus spears wrapped in prosciutto with lemon and olive oil

Fagiolini 17

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

Bietole 18

Pan roasted golden beets with fresh ricotta, pistachios and vincotto originale

Cavolini 19

Caramelized brussel sprouts with apple and crumbled ciccio di maiale

Funghi 19

Seasonal mixed mushrooms alla Vittorio sautéed with garlic and peperoncini



chef: Spencer Wheaton
sous chef: Yeng Sreng