

C E N A

ANTIPASTI

Bruschetta 19

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

Fegati 21

Chicken liver pate with pear mostarda, crostini and smoked prosciutto crisps

Panzanella 23

Tuscan bread salad with roasted verdure d'inverno, crispy kale and orange

Seppia 25

Prawn and foccacia stuffed cuttlefish al forno with sugo nero and herb insalata

Cozze 26

Steamed mussels 'acqua pazza' style with cherry tomatoes and ciccioli di maiale

Caprese 26

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

Polpo 27

Thinly sliced octopus with a fingerling potato, caper and red onion insalata caldo

Carpaccio 28

Warm tagliate of beef with deep fried brussel sprouts, lemon and shaved pecorino

PRIMI

Tagliatelle 19/29

Classic sugo di pomodoro with fresh basil leaves, cherry tomatoes and Reggiano

Gigli 21/32

Grilled chicken livers with mascarpone, vin santo, guanciale macinata and cipollini

Tripoline 21/32

Whole grilled sardines with fried eggplant, tomatoes, toasted almonds and mint

Gnocchi 23/35

Hand rolled potato dumplings with golden beet pesto, ricotta and toasted pistachios

Risotto 24/36

Riso carnaroli with sautéed cabbage, n'duja Calabrese and gorgonzola cheese

Linguine 25/38

Alla vongole with Manila clams, shaved speck, cannellini beans, and prezzemolo

Bucatini 25/38

Pasta al vino rosso with a slow cooked wild boar, prosciutto and ribeye bolognese

Pappardelle 26/39

Pan seared scallops with zucchini, shallots, lemon and grated bottarga di muggine

SECONDI

Zampina 37

Mama Cathy's homemade sausage coil with fennel bulb and pomodorini on the vine

Pollo 39

Diavola style chicken alla mattone with brussel sprout slaw and grilled orange

Orata 43

Whole grilled sea bream Cinque Terre style with artichoke hearts, olives and potatoes

Cotoletta 48

Bone in pork chops alla grigliata with vincotto originale and green apple caponata

Agnello 49

Balsamic glazed lamb sirloin with mixed roasted cipolle and pistachio pesto

Bistecca 55/109

Fiorentina style rib steak with arugula, lemon and Uncle Luigi's (double cut available)

Tonno 56

Charbroiled yellowfin tuna with deep fried cauliflower, herbs and lemon caper pesto

Arrosto Misto 217

Tuscan family style grill with double bistecca, chicken, braciolo, lamb and mixed sausages

CONTORNI

Insalata 15

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

Patate 16

Golden fried fingerling potatoes with n'duja aioli and shaved parmigiano

Asparagi 17

Charred asparagus spears wrapped in prosciutto with grilled lemon and olio

Cavalo Nero 18

Tuscan kale alla ribollita with cannellini beans, Parma ham and pangrattato

Fagiolini 18

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

Melanzane 19

Sicilian style stuffed eggplant with pinoli, semi sundried tomatoes and Romano cheese

Funghi 19

Seasonal mixed mushrooms di Vittorio sautéed with garlic and peperoncini



chef: Spencer Wheaton
sous chef: Yeng Sreng