

P R A N Z O

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

Cannelloni 16

Filling of veal and pork macinata with market tomato sugo, Grana Padano and mozzarella

Tagliatelle 18/27

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

Gigli 19/29

Mama Cathy's homemade Calabrese sausage with kale, cipolle and toasted almonds

Gnocchi 19/29

Potato dumplings in brodo del pollo with green beans and shiitake mushrooms

Risotto 21/32

Riso vialone nano alla carbonara with grilled guanciale, zucchini and a fresh egg yolk

Bucatini 22/34

Squid ink pasta with fresh halibut, asparagus, shallots and crumbled prosciutto ciccioli

Linguine 23/35

Sautéed black tiger prawns with n'duja, baby arugula, chick peas and fresh ricotta

Zuppa di Pesce 31

Rustic fisherman's soup with mussels, clams, halibut and prawns in a pomodoro broth

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