

P R A N Z O

ANTIPASTI

Bruschetta 17

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

Fegati 18

Tuscan chicken liver pate 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

Cannelloni 16

Milk fed veal and pork filling with tomato sauce, Grana Padano and mozzarella

Tagliatelle 17/26

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

Tortellini 18/27

House made tortellini Bolognese in brodo with kale and shiitake mushrooms

Gigli 19/29

Alla carbonara with n'duja Calabrese, roasted cauliflower and a fresh egg yolk

Gnocchi 19/29

Hand rolled potato dumplings with prosciutto macinata, peas and mascarpone cheese

Risotto 19/29

Riso vialone nano alla Norma with Pachino tomatoes, fried eggplant and ricotta salata

Cresti di Gallo 21/32

Sauteed tiger prawns with roasted fennel, ricotta, baby potatoes and arugula

Zuppa di Pesce 29

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

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