

# P R A N Z O

## ANTIPASTI

### Bruschetta 19

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

### Fegati 23

Chicken liver pate with carrot marmelata, crostini and prosciutto crackling

### Osseo 25

Vincotto roasted bone marrow with herbed ricotta, garlic toasts and fresh radish

### Sarde 27

Whole grilled sardines with a Sicilian style eggplant and pine nut caponata fresca

### Caprese 28

Mozzarella di bufala di Campania with vine tomatoes, golden beets and pistachio pesto

### Polpo 28

Carpaccio of chargrilled octopus with fried broccoli, cipolle rossa and lemon

### Vongole 29

Manila clams steamed in prosecco with fregola sarda, scallions and pangrattato

### Cappesante 33

Pan seared scallops with blood orange, fennel, jalapeno and bottarga di muggine

## PRIMI

### Cannelloni 17

Filling of veal and pork with tomato sauce, Grana Padano and mozzarella gratinata

### Tagliatelle 19/29

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

### Gnocchi 23/35

Hand rolled potato dumplings with n'duja Calabrese, mascarpone and asparagus

### Gigli 23/35

Mama Cathy's ribeye polpettini with roasted broccoli pesto, red onion and ricotta salata

### Bucatini 24/36

Alla carbonara with guanciale, fresh peas, cracked pepper and pecorino Romano

### Tripoline 24/36

Alla checca with tiger prawns, fresh tomatoes, jalapeno, market herbs and ricotta

### Risotto 25/38

Riso carnaroli with halibut, roasted fennel, orange and a pine nut pangrattato

### Zuppa di Pesce 34

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

## SECONDI

### Pollo 39

Herbed half chicken alla mattonne with fregola, zucchini, ricotta salata and grilled orange

### Orata 43

Whole grilled sea bream with a caperberry, potato, cipolline and herb salsa verde

### Rosticiana 45

Tuscan style pork ribs with picantelli olives, peppers, and an n'duja pomodoro glaze

### Agnello 51

Balsamic crusted lamb sirloin with tomato marmellata and a roasted eggplant puree

### Ippoglosso 53

Seared halibut steak acqua pazza style with cherry tomatoes, fennel and crispy capers

### Tonno 56

Charbroiled yellowfin tuna with salmoriglio and a panzanella verde alla Toscana

### Bistecca 57/114

Fiorentina style rib steak with wild rucola, lemon and Uncle Luigi's olive oil

### Arrosto Misto 219

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

## CONTORNI

### Insalata 15

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

### Patate 16

Smashed fingerling potatoes with a spicy almond and charred scallion pesto

### Ravanelli 17

Sautéed radishes with pancetta stagionato, fresh rosemary and vincotto

### Scafata 17

Umbrian spring vegetable stew with fava beans, fresh peas, artichokes and pecorino

### Asparagi 18

Grilled asparagus spears wrapped in prosciutto with lemon and olio

### Fagiolini 19

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

### Funghi 21

Seasonal mixed mushrooms di Vittorio sautéed with garlic and peperoncino



chef: Spencer Wheaton  
sous chef: Yeng Sreng