

DINNER



ANTIPASTI



SIGNORA EGGPLANT PARMIGIANA
TOMATO COULIS, PESTO BASIL, SERVED CRISPY

\$ 17



IL CARBONCINO
FRITTATINA ALLA CARBONARA, GUANCIALE, PECORINO CREAM

\$ 16



CARPACCIO DI BRANZINO (Served Warm)
SEA BASS CARPACCIO, CUCUMBER, AVOCADO, GREEK YOGURT, MAIS

\$ 21

BUTCHER BLOCK AND CHEESE BOARD (Gluten Free Option Available)
ASSORTED ITALIAN CHEESE AND CHARCUTERIE WITH TOMATO BRUSCHETTA,
ARTICHOKES, TRUFFLE BRUSCHETTA

\$ 25



INSALATA DI BARBABIETOLE
ROASTED BEETS SALAD, PECANS, BROWN BUTTER, FETA CHEESE,
WHITE BALSAMIC DRESSING

\$ 18



INSALATA DI CAVOLFIORI, CECI, ROMANESCO
CAULIFLOWER SALAD, CHICKPEAS, ROMANESCO, KALE, SESAME DRESSING

\$ 18

SPECIALITÀ DELLO CHEF



MEZZI RIGATONI AL SUGO DI POMODORO
FRESH TOMATO SUGO, BASIL, GRANA PARMESAN CHEESE

\$ 24



RAVIOLI RICOTTA E SPINACI, BURRO, SALVIA
HOMEMADE RICOTTA AND SPINACH RAVIOLI, BUTTER, SAGE AND
PARMESAN CHEESE

\$ 27



GNOCCHETTI DI PATATE AL RAGU
POTATO DUMPLING, BOLOGNESE SAUCE

\$ 27



BRANZINO SPADELLATO
PAN SEARED SEA BASS FILLETS, SPINACH CREAM, ROASTED POTATO, MIX
GREEN

\$ 42



POLLO ALLA ROMANA
PAN SEARED CHICKEN, ROASTED PEPPERS, CACCIATORA SAUCE, MUSHROOMS

\$ 31



SHORT RIBS STRACOTTO
CABBAGE PURÉ, ROASTED POTATO, WATERCRESS, RED WINE REDUCTION

\$ 40

AFTER THE FIRST BASKET OF BREAD THERE WILL BE AN ADDITIONAL \$3 FOR ADDITIONAL BREAD

PLEASE ALERT US OF ANY ALLERGIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.