

# CHEF SPECIALS

## Antipasti

### **Fresca - 14**

Arugula, watermelon, feta cheese, shishito peppers, honey-lime vinaigrette

### **Polipo E Calamari Mediterranea - 28**

Sautéed octopus and calamari, olives, capers, celery, pickled onions, tomato confit, and lemon emulsion

### **Mare Freddo - 28**

Crab and lobster meat, avocado mousse, coconut milk, cucumber, bell pepper aioli, pinsa romana

### **Prosciutto E Melone - 26**

Thinly-sliced Prosciutto di Parma and cantaloupe, frisée, crescenza stracchino cheese, balsamic glaze

## Primi Piatti

### **Rigatoni Alla Norcina - 39**

Rigatoni, parmesan truffle sauce, seasonal mushrooms, peas, crumbled Italian sausage

### **Lasagna Bolognese - 32**

Traditional baked lasagna with beef ragu and bechamel

### **Risotto al Parmigiano e Funghi - 42**

Parmesan risotto with chanterelle mushrooms

## Secondi Piatti

### **Cioppino Toscano - 58**

Seafood bouillabaisse with mussels, clams, prawn, scallop, and Atlantic cod served with crostini

### **Agnello alla Scottadito - 68**

Free-range Australian lamb chops, roasted potatoes, seasonal vegetables, salsa verde

## Dolci

### **Bombolini - 14**

Italian doughnuts, served warm, filled with nutella, caramelized banana, bacio gelato