

CHEF SPECIALS

Antipasti

Cremosa di Zucca - 12

Velvety kabocha squash soup, EVOO, balsamic glaze

Suppli ai Funghi e Tartufo* - 18

Crispy fried rice balls infused with mushrooms and truffle, filled with mozzarella, served in saffron sauce, topped with fresh-grated parmesan

Polipo E Calamari Mediterranea - 28

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

Capesante Scottate - 39

Pan-seared scallops with black Artemide rice, corn, cherry tomatoes, serrano peppers, and salsa rossa

Primi Piatti

Ravioli di Zucca - 34

Butternut squash-filled ravioli, hazelnuts, butter-sage sauce

Gnocchi con Brasato di Manzo* - 58

Housemade potato gnocchi, parmesan truffle sauce, braised beef short ribs, mushrooms, stracotto sauce

Rigatoni Alla Norcina* - 45

Rigatoni, parmesan truffle sauce, seasonal mushrooms, peas, crumbled Italian sausage and fresh shaved black truffle

Lasagna Bolognese - 32

Traditional baked lasagna with beef ragu and bechamel

Secondi Piatti

Baccalà alla Livornese - 42

Atlantic cod, soft polenta, light tomato sauce, olives, onions, capers

Cioppino Toscano - 58

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

Rotolino Milanese - 39

Breaded chicken roulade filled with speck, mozzarella, and provolone, served with roasted potatoes, caramelized onions, and lemon emulsion

Vulcano - 52

Braised and slow-cooked pork shank, parmigiano risotto, stracotto sauce

Dolci

Semifreddo alla Nocciola - 16

Hazelnut brittle semifreddo with chocolate cream sauce and a scoop of vanilla gelato

**add 2g fresh-shaved black truffle - \$15*