

CHEF SPECIALS

Antipasti

Fiore Di Zucca - 28

Squash blossoms, filled with lemon ricotta, tempura-fried, drizzled with honey, and served with salsa rossa

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

Risotto allo Scoglio - 48

Acquerello risotto, mussels, clams, prawn, scallop, cherry tomato, white wine sauce, touch of pesto

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

Secondi Piatti

Baccala 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

Vitello alla Emiliana - 76

Bone-in veal chop, tenderized with speck, scamorza cheese, roasted potatoes, demi-glace