

CHEF SPECIALS

Antipasti

Soup of the Day - 12

Chef's soup of the day

Frittura di Pesce - 32

Fried calamari, prawns, and scallop, served with house-made potato chips and 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 alla Genovese - 28

Sautéed octopus, roasted potatoes, asparagus, basil pesto

Primi Piatti

Spaghetti alla Carbonara - 36

Spaghetti pasta in a pecorino cheese and eggs yolk sauce with crispy Italian guanciale

Gnocchi con Brasato di Manzo - 58

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

Rigatoni Alla Norcina - 38

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

Lasagna Bolognese - 32

Traditional baked lasagna with beef ragu and bechamel

Secondi Piatti

Cioppino Toscano - 52

Seafood bouillabaisse with mussels, clams, prawn, scallop, served with crostini

Ossobuco di Vitello - 68

Braised and slow-cooked veal shank, saffron risotto, stracotto sauce

Filetto di Manzo - 90

12oz. bone-in filet, roasted potatoes, seasonal mushrooms, shishito peppers, salsa verde

Dolci

Fondente al Pistacchio - 16

Molten pistacchio lava cake with caramel sauce and a scoop of vanilla gelato