



PANE 2

Focaccia

Rosemary, XVOO

Mixed Artisanal Bread Board

Rosemary Focaccia, House Grissini, Whole Grain Sourdough, XVOO

SALUMI BAR 6

Prosciutto e Burrata*

Prosciutto di Parma, Tuscan Olive Oil

Salumi Finocchiona*

Marinated Artichokes, Parsley, Chilis

Beef Bresaola*

Air Dried Italian Beef, Eggplant Caponata

N'duja Calabrese*

Olive Oil Toasted Ciabatta, Fleur de Sel

Assortimento di Formaggio

Assortment of Italian Cheeses, Toasted Housemade Sourdough

Mortadella di Bologna*

Toasted Pistachio, Vegetable Giardiniera

PIZZE 6

Pizza Margherita

Mozzarella Fior di Latte, Basil, San Marzano Tomato Sauce

Pizza al Pesto

Fontina Cheese, Sundried Tomatoes, Burrata Cheese, Wild Arugula, Red Onion

Pizza alla Salsiccia

Italian Sausage, Roasted Peppers, Broccolini, Sundried Tomatoes

Pizza Prosciutto

Fresh Mission Figs, Gorgonzola Dolce, Arugula, Aged Balsamic

Pizza ai Funghi

Roasted Mixed Mushrooms, Taleggio Cheese, Roasted Garlic, Fresh Thyme, Olive Oil

Pizza Vegetariana

Mozzarella, Market Squash, Zucchini, Roasted Eggplant, Tomato Sauce, Goat Cheese

ANTIPASTI E INSALATA 9

Tuna Tartare*

Big Eye Tuna, Calabrian Chili Oil, Sweet Peppers, N'duja Breadcrumbs

Grilled Spanish Octopus

Tomato Emulsion, Purple Potatoes, Black Olive Crumble, Creamy Burrata

Calamari Fritti

Crispy Fried Calamari, Zucchini, Garlic Aioli, Lemon

Caprese

Heirloom Tomato, Burrata, Basil Oil, Kalamata Olive

Prime Beef Carpaccio*

Whole Grain Mustard Sauce, Arugula, Parmigiano Crisp

Grilled Peaches and Ricotta

Spicy Calabrian Honey, Arugula, Focaccina

Caesar Salad*

Little Gem Lettuce, Creamy Garlic Dressing, Anchovies Breadcrumbs, Parmigiano

Fennel & Arugula Salad

Arugula, Shaved Fennel, Black Olives, Blood Orange Vinaigrette, Dried Tomatoes

Baby Beet Salad

Buffala Mozzarella, Frisee, Pistachio Pesto, Aged Balsamic, Tuscan Olive Oil

AUSTRALIAN WINTER TRUFFLES 3

Tagliatelle Pasta

Risotto al Parmigiano

Pizza Bianca

PASTA 6

Ricotta Gnocchi

Pioppino Mushrooms, Spring Peas, Parmigiano Butter Sauce

Linguine alle Vongole

Manila Clams, White Wine, Parsley

Rigatoni Bolognese

Beef, Pork & Tomato Bolognese, Pecorino Romano

Ricotta Tortelloni

Ricotta-Parmigiano Filling, San Marzano Tomato Sauce

Spaghetti Chitarra Fra Diavolo

Tiger Prawns, Capers, Marinated Tomatoes, Aleppo Peppers, Basil

Tagliatelle & Meatballs

Tomato Braised Veal and Pork Meatballs, Parmigiano Reggiano, Garlic Focaccia

SECONDI 6

Grilled Swordfish

Sicilian Sundried Tomato Pesto, Broccoli di Ciccio, Grilled Lemon

Branzino alla Piastra

Grilled Whole Mediterranean Sea Bass, Lemon-Caper Butter Sauce

Veal Parmigiana

Crispy Breaded Veal, San Marzano Tomato, Burrata Chese, Parmigiano

Sauteed Tiger Prawns

Calabrian Chili Butter, Charred Lemon, Lemon-Herb Salmoriglio Sauce

Chicken Saltimbocca

Chicken Scaloppine, Prosciutto di Parma, Spinach, White Wine & Sage Brown Butter

Maine Lobster Risotto

Tomato-Fennel Broth, Poached Lobster, Fresh Basil, Tuscan Olive Oil

CARNE 6

New York Strip*

12 oz Prime Rosewood Ranch, Confit Tomato, Salmoriglio Sauce

Prime Beef Tenderloin*

8 oz Prime Niman Ranch, Confit Tomato, Salmoriglio Sauce

Calabrian Grilled Chicken

Citrus-Chili Marinade, Red Onion, Arugula, Pistachio, Brown Butter

Porcini Crusted Ribeye*

14 oz Prime R&R Ranch, Arugula, Cipollini Onion Agrodolce

Bistecca alla Fiorentina*

32 oz Prime Porterhouse (For Two) Roasted Garlic, Barolo Wine Sauce Served with Two Sides

Braised Veal Osso Buco

Marcho Farms Veal, Parmigiano Polenta, Citrus Herb Gremolata

SIDES 6

Broccoli di Ciccio

Farmers Market Broccoli, Roasted Garlic, Red Chilis, Oven Dried Tomatoes

Patate Toscane

Crisp Tuscan Potatoes, Rosemary, Garlic Oil, Fiore Sardo Cheese

Carote Arrostite

Wood Roasted Baby Carrots, Black Currants, Wildflower Honey

Caponata

Sicilian Eggplant, Red Onion, Tomatoes, Castelvetro Olives

Polenta Cremosa

Creamy Polenta, Olive Oil, Rosemary, Parmigiano

Roasted Mushrooms

Black Garlic Cream, Parsley

DESSERTS 8

Affogato

Vanilla Gelato, Chocolate Biscotti, Freshly Brewed Espresso

Cannoli

Classic Pastry filled with Sweet Cream Ricotta

Tartufo Cioccolato

Hazelnut Gelato, Chocolate Gelato, Caramel Sauce, Crumble

Illusione del Limone

Amalfi 'Lemon Illusion' Cake, Lemon Curd

Tiramisu della Nonna

Mascarpone Cream, Italian Coffee Soaked Savoiardi Cookie

Stracciatella

Freshly Spun Vanilla Gelato, 71% Wolfgang Puck Dark Chocolate

Zeppole

Ricotta Fritters with Vanilla Sauce

Gelati

Vanilla, Chocolate, Pistachio

ACT I 4

Insalata Cesare

Little Gem Lettuce, Ciabatta Croutons, Parmigiano

Calamari Fritti

Crisp Calamari, Zucchini, Lemon Garlic Aioli

Tagliere di Salumi

Freshly Sliced Prosciutto di Parma, Mortadella di Bologna, Finocchiona, Pecorino Rustico, Vegetable Giardiniera, & House Baked Focaccia

Prosciutto e Burrata

\$5 additional. Prosciutto di Parma, Tuscan Olive Oil

ACT II 4

Linguine Arrabbiata

Handmade Pasta, Spicy Tomato Sauce, Parmigiano

Rigatoni Ragu

Beef & Tomato Bolognese, Rosemary, Pecorino Romano

Chicken Saltimbocca

Prosciutto di Parma, Spinach, White Wine & Sage Brown Butter

Wood Grilled 12 oz Prime New York Strip

\$15 additional. Confit Tomato, Salmoriglio Sauce

STANDING OVATION 3

Tiramisu della Nonna

Mascarpone Cream, Italian Roasted Coffee, Savoiardi Cookies

Gelati

Vanilla, Chocolate, Pistachio

Cannoli

Classic Pastry filled with Sweet Cream Ricotta