



ANTIPASTO 6

Insalata Cesare	\$14.00
little gem lettuce shaved Parmigiano pear, tomatoes and focaccia croutons	
Burrata	\$17.00
Fire roasted sweet and hot peppers anchovies, garlic and lemon dressing parsley oil	
Polpette	\$14.00
Pork shoulder Ricotta meatball tomato sauce, polentina garden herbs	
Tuna Crudo*	\$18.00
Sicilian orange fennel salad Taggiasca olives, toasted pine nuts Citrus vinaigrette	
Polipo alla Griglia	\$18.00
Grilled octopus farro salad olives & artichoke with whipped lemon Ricotta	
Funghi	\$17.00
Roasted Portabella mushroom, Pine nut crusted goat cheese truffle oil, balsamic vinaigrette	

PINSA 3

Parmigiana	\$20.00
a fried eggplant tomato conserva basil Parmigiano & Fiordilatte mozzarella	
Prosciutto e Funghi	\$20.00
tomato conserva forest mushroom & Fiordilatte mozzarella	
Pollo del Chianti	\$20.00
chicken breast gorgonzola celery Calabria chili honey glaze	

PASTA 6

Potato Gnocchi	\$24.00
Maitake mushroom, prosciutto Parmigiano crema	
Tonnarelli Aglione	\$25.00
crab meat, chili pepper garlic puree, cherry tomatoes muddica	
Papperdelle	\$24.00
Medici spiced Wild Boar, Bolognese Parmigiano	

Amatriciana	\$22.00
a spicy tomato, sauce Pancetta pecorino	
Tonnarelli Cacio e Pepe	\$21.00
Pesto	\$23.00
Arugola and basil, Stracciatella cheese	

CARNE E PESCE 5

Involtino Saltimbocca*	\$31.00
Roasted pork tenderloin stuffed with prosciutto and sage marsala sauce & polenta	
Grigliata di Pesce*	\$34.00
Grilled Branzino, Octopus & Gulph, Shrimp garlic tomato guazzetto, sauté' spinach	
Cotoletta*	\$26.00
Breaded crispy chicken breast topped with fiordilatte tomatoes & arugala salad, lemon vinaigrette	
Bistecca*	\$40.00
Grass Fed 12oz Strip Steak, Truffled fries & aioli sauce	
Fish of the Day*	

CONTORNI 4

Roasted Artichoke Lemon Oil	\$12.00
Polenta Cacio Pepe	\$12.00
Sautee Spinach	\$12.00
Truffle Fries	\$12.00