

Happiness is home made!

ANTIPASTI

FOCACCIA CON POMODORINI E SESAMO first cold pressed EVOO(Timperio), 6 years Aged balsamic/ 6.5

BURRATA LATTE PUGLIESE crostoni, toasted pine nuts, roasted tomatoes, basil reduction / 18

TAGLIERE ITALIANO ■ selection of Italian salumi, formaggi, accompaniments (for two) / 30

CALAMARI FRITTI lightly fried calamari / 16

POLPO spanish octopus, capers, cherry tomatoes, artichokes, kalamata olives / 24

TARTAR ■ hand cut black angus filet(R.R. Ranch) saffron aioli, egg yolk, sesame ash, chips / 26

BRUSSEL SPROUT lightly fried, sicilian almond, 6 years aged balsamic, Sardinian bitter honey / 15

TUNA TARTAR ■ yellowfin tuna, puttanesca sauce, chips / 26

INSALATE / ZUPPA

PROSCIUTTO DI PARMA & PRESERVED FIGS ■ almond, Parmigiano Reggiano, aged balsamic / 18

CARPACCIO DI ZUCCHINE ■ ginger dressing, sweet corn puree', arugula, Cravanzana hazelnut / 15

VELLUTATA DI PORCINI ■ porcini & wild mushrooms blend , mascarpone / 16

FRESH PASTA

All pasta is hand-made daily using Ancient Grain Tumminia & Semolina Durum Wheat Flour - Molini del Ponte, Castelvetro, Sicily

MAFALDINE ■ cream of leeks, asparagus, taleggio, peas; crispy guanciale / 32

FETTUCCINE slow braised baby back ribs ragu, cream, pomodoro sauce, Parmigiano Reggiano / 34

LINGUINE light curry and cream seafood sauce, shrimps, clams, 6 oz lobster tail / 42

* all pasta can be replaced with gluten free gnocchi 5

SECONDI / ENTREES

FILETTO BLACK ANGUS ■ (R.R. ranch) tenderloin, nebbiolo sauce, potatoes puree, wild mushrooms / 64

SPIEDINI DON CICCIO & HOUSE SAUSAGE imperial wagyu top-sirloin roll, pine nuts, pancetta, mozzarella, raisins, pewee potatoes/ 34

POLLO / OTTO CHICKEN ■ polenta, black truffle & foie gras sauce, wild mushrooms / 34

AGNELLO IN CROSTA herb crusted New Zeland lamb, roasted potatoes, seasonal veggies / 52

BRANZINO ■ baked in parchment, artichoke, caper & tomato relish, dill, potatoes / 36

CONTORNI / SIDES

soft yellow polenta, Parmigiano Reggiano 9
potatoes puree 9

peewee roasted potatoes 9
mixed vegetables, sautéed 10

ADD ONS

Testa - sicilian anchovies (in olive oil) 5

Lobster Tail 18

■ vegetarian per request ■ gluten-friendly per request

Max 4 checks per party; 20% gratuity added to parties larger the 5 guests;

CHEF OWNER: GIORGIO LO GRECO

Please let your server know if you have a food allergy or sensitivity as not all ingredients are listed in the menu.

Ask your server about menu items that are undercooked or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

