

02/07/24

Depe Nera

ANTIPASTI

- SESAME SEED FOCACCIA** ■ first cold pressed EVOO, Villa Manodori balsamic / 6.5
TAGLIERE ITALIANO ■ selection of Italian salumi, formaggi, accompaniments (for two) / 28
BURRATA LATTE PUGLIESE ■ crostoni, toasted pine nuts, roasted tomatoes, basil reduction / 18
POLPO spanish octopus, capers, cherry tomatoes, artichokes, kalamata olives / 24
FRITTO MISTO lightly fried shrimp and calamari / 18
TARTAR ■ hand cut black angus filet(R.R. Ranch) saffron aioli, egg yolk, sesame powder, taro chips/ 22

INSALATE / ZUPPA

- PROSCIUTTO DI PARMA & PRESERVED FIGS** almond, Parmigiano Reggiano, aged balsamic / 18
BARBABIETOLE beets, gorgonzola gelato, candied pistacchio, fennel pollen, orange supremes/ 14
BUTTERNUT SQUASH VELLUTATA zucchini, mascarpone, Amaretto cookies crumble / 16

FRESH PASTA

- PAPPARDELLE** slow braised baby back ribs ragu, cream, pomodoro sauce, Parmigiano Reggiano / 32
TORTELLONI porcini mushrooms (stuffed), smoked pancetta, taleggio cream sauce, shaved Parmigiano Reggiano/ 30
LINGUINE lobster tail (wild caught-Maine), shrimp, light curry creamy sauce/ 42
FIOCCHETTI ■ robiola, grana, taleggio filled pasta, with shallots, radicchio, pear, gorgonzola, walnuts / 30

SECONDI / ENTREES

- FILETTO BLACK ANGUS** ■ (R.R. ranch) tenderloin, nebbiolo sauce, potatoes puree, wild mushrooms / 58
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
KOROBUTA PORK pork tenderloin (sliced) , sage, Prosciutto di Parma, brandy sauce, pome puree, seasonal vegetables / 38
BRANZINO ■ baked in parchment, artichoke, caper & tomato relish, dill, potatoes / 36
VEGETALI ■ roasted cauliflower, sprouts, toasted pumpkin seeds, preserved tomato, wild mushrooms, pistacchio butter, shaved Parmigiano Reggiano / 28

CONTORNI / SIDES

- soft yellow polenta, Parmigiano Reggiano / 7
potatoes puree / 7
pewee roasted potatoes 7
mixed winter vegetables, sautéed 7

ADD ONS

imported anchovies (in olive oil) / 5

■ 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.

