

~Appetizers~

Scallop Saltimbocca (with prosciutto and sage) Over Potato "Rosti" 24

Stuffed Calamari Gratin with Marinara Sauce 22

Hickory Smoked Quails and Asparagus-Beets Salad with Figs Vincotto Dressing 23

Domestic Culatello with Ciabatta Bread Chips and Home Made Burrata 22

Mixed Roasted Vegetables Terrine with Goat Cheese Sauce 20



~Pasta and Soups~

Extra charge will apply for entrée size

Three Color Gnocchi with Rabbit Sausage, Mushrooms, cream demi-glace sauce 22

Mascarpone and Prosciutto Stuffed Bucatini with Crescenza Tomato Sauce 25

Risotto: with Crab Meat, Peas, Corn and a Touch of Marinara 28

"Maestri Pastai" Pennoni with Grana Padano and Braised Lamb Ragout 24

Spaghetti Bottarga with Fresh Sardines and Arugola 25

Soup of the day 16

~Seafood~

Merluzzo alla Fiorentina: Cod Braised in Tomato Served with Polenta Croutons 38

Pan Seared Wild Tasmanian Salmon with Fresh Grape Sauce 38

Prosciutto Wrapped Tuna Medallions with Roasted Tomato and Olive Sauce 38

Spicy Maine Lobster "Fra Diavolo" Over Black Tagliolini Sautéed with Lobster Meat and Fresh Tomato 49

Broiled Fluke Fillet Over White Asparagus with Black Truffle E.V.O.O. Emulsion Sweet Potato Gratin 44

~Meat~

Braised stuffed Veal Shank with soft Polenta 40

10 oz Buffalo Medallions with Grape Must Pickled Cipolline Onions 48

Grilled 12 oz "Kurobuta" Pork Loin Marinated in Green Apple brine with Gorgonzola Mashed Potatoes 40

"Pollo al Mattone", Whole Young Chicken Cooked Under a Brick Served with Spinach Risotto 38

Prime Beef "Tagliata": 12 oz Sliced NY Steak Served over Arugola Salad and Fried Panella 48

~On the Side~

Asparagus Milanese (steamed, with parmesan cheese and an egg fried in butter and sage) 18

Baby Vegetables mix of the day sautéed with drawn butter and a hint of garlic 18

Potato tart with "Guanciale" and Asiago cheese 18

3 the chef: feel free to order any item from our tasting menus a la carte

Executive chef: Luciano Pellegrini