

Primi

Polpette ~ Meatballs, San Marzano Tomato Sauce, Garlic Bread	
	15
Malfatti ~ Ricotta Dumpling, Tomato Besciamella, Crispy Spinach, Grana Padano	
	15
Barbabietola ~ Roasted Beets, Frisee, Baby Arugula, Goat Cheese, Candied Walnuts, Truffle Vinaigrette	
	13
Del Campo ~ Baby Field Greens, Poached Apple, Toasted Almond, White Balsamic-Dijon Vinaigrette	
	11
Buratta ~ Baby Arugula, Prosciutto di Parma, Roasted Red Pepper Vinaigrette	
	17
Sformato di Cavolfiore ~ Cauliflower, Frisée, Pecorino Romano, Beet and Truffle Vinaigrette	
	15
Fritto ~ Fried Oysters, Orange Segments, Caramelized Onions, Basil, Citrus Vinaigrette, Orange Puree	
	17

Pasta & Risotto

Risotto alla Gamberi ~ Grilled Shrimp, Butternut Squash, Spinach, Pecorino Romano	
	29
Gnocchi di Patate ~ Made Daily, Lamb Bolognese, Pecorino Romano	
	25
Risotto al Chianti ~ Black Truffle, White Truffle Oil, Parmigiano	
	26
Pappardelle Toscana ~ Wild Boar Sausage, Fresh Tomato, Basil, Black Truffle Ricotta	
	27
Risotto di Funghi ~ Exotic Mushrooms, Sage, Pecorino Romano, Marsala Syrup	
	25

Secondi

Salmone ~ Salmon, Whipped Potato, Spinach, Lemon-Vanilla Beurre Blanc, Basil Jam	
	30
Manzo ~ Grilled Hanger Steak, Shrimp Ravioli, Asparagus, Light Cream Sauce	
	37
Anatra ~ Roasted Duck Breast, Fingerling Potatoes, Autumn Ratatouille, Fig-Bacon Jam	
	37
Capesante ~ Scallops, Butternut Squash Puree, Brussel Sprouts, Cranberry-Pumpkin Seed Pesto	
	38
Razza ~ Atlantic Skate, Whipped Potato, Haricot Vert, Herb Beurre Noisette, Frizzled Capers	
	29
Pollo "alla Picatta" ~ Grilled Free Range Chicken, Whipped Potatoes, Artichoke Hearts, Red Pepper, Caper Beurre Blanc	
	28
Costolette ~ Beef Short Ribs, Creamy Pecorino Polenta, Broccoli Rabe, Balsamic Marsala Reduction	
	35