



## ANTIPASTI

**POLPO ALLA LUCIANA, CECINA, MARMELLATA DI POMODORO** \$25

GRILLED OCTOPUS, SANTA LUCIA SAUCE, FRIED CHIC PEA, TOMATO MARMELADE

**ASPARAGI, CIPOLLA AGRODOLCE E SALSA BIANCA** \$22

LIGHTLY GRILLED ASPARAGUS, ONION AGRODOLCE & BROWN BUTTER HOLLANDAISE

**INSALATA DI STAGIONE, VERDURE CRUDE E COTTE** \$21

SALAD OF RED & GREEN LEAF LETTUCE, COOKED & RAW SEASONAL VEGETABLES

**TONNO 'TONNATO' \*** \$27

YELLOWFIN TUNA CRUDO, TONNATO SAUCE, OSETRA CAVIAR

**TATAKI DI RICCIOLA, MOUSSE D'AVOCADO, ACQUA DI MARE E MANDORLA\*** \$24

SEARED RARE HIRAMASA, AVOCADO MOUSSE, SEA WATER & SICILIAN ALMOND

## PRIMI PIATTI

**TAGLIATELLE AL RAGU'** \$26

BEEF AND PORK, 'MUTTI' TOMATO & PARMIGIANO REGGIANO

**RAVIOLI DI RICOTTA E SPINACI, FUNGO SPUGNOLE E FAVE** \$28

SHEEPS MILK RICOTTA & SPINACH RAVIOLI, MOREL MUSHROOM & FAVA

**LINGUINE ALLE VONGOLE, A.O.P, BOTTARGA, PAN ACCIUGHE \*** \$31

'LA MOLISANA' LINGUINE, MANILA CLAMS, A.O.P, CURED MULLET ROE, ANCHOVY BREADCRUMB

**RISOTTO ALL'ASTICE, BURRATA AFFUMICATA, DRAGONCELLO** \$34

SAN MASSIMO RISERVA CARNAROLI RICE, LOBSTER, SMOKED BURRATA & TARRAGON

**TAGLIOLINI NERI ALLO SCOGLIO \*** \$33

SQUID INK TAGLIOLINI, SUGO OF SCALLOPS, CALAMARI, OCTOPUS & CLAMS

\*These items are cooked to order and may be served raw or undercooked.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

\*Before Placing your order, please inform your server of any allergies

## SECONDI PIATTI

<b>PESCE SPADA ALLA LIGURE, FAGIOLI GIGANTI, AGLIO ORSINO*</b>	<b>\$41</b>
<i>LIGURIAN STYLE SWORDFISH, GIGANTE BEANS, RAMP</i>	
<b>BRANZINO ALL'ACQUA PAZZA, SCAROLA, ASPARAGI BIANCHI*</b>	<b>\$40</b>
<i>LIGHTLY POACHED SEA BASS IN 'CRAZY WATER', ESCAROLE, WHITE ASPARAGUS</i>	
<b>FILETTO DI MANZO, CAPONATA DI MELANZANA, SALSA BORDOLESE*</b>	<b>\$55</b>
<i>ALLEN BROTHERS BEEF TENDERLOIN, EGGPLANT CAPONATA, BORDELAISE SAUCE</i>	
<b>AGNELLO IN DUE MODI – CARRE' E COSCIA, CIMA DI RAPA E CARCIOFO*</b>	<b>\$52</b>
<i>COLORADO LAMB TWO WAYS – ROASTED RACK &amp; BRAISED SHANK, BROCCOLI RAPA &amp; ARTICHOKE</i>	
<b>BISTECCA ALLA FIORENTINA *</b>	<b>\$125</b>
<i>32 OZ PORTERHOUSE STEAK WITH SEASONAL CONTORNI</i>	

## MENU 'IL VIAGGIO'

A 6 COURSE DEGUSTATION MENU 'PER GUSTARE' OUR INTERPRETATION OF ITALIAN GASTRONOMY

**\$135 PER PERSON**

**\$65 SUGGESTED WINE PAIRING**

*\*TASTING MENU REQUIRES PARTICIPATION OF ENTIRE PARTY\**



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