



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

PESCE SPADA ALLA LIGURE, FAGIOLI GIGANTI, AGLIO ORSINO*	\$41
<i>LIGURIAN STYLE SWORDFISH, GIGANTE BEANS, RAMP</i>	
BRANZINO ALL'ACQUA PAZZA, SCAROLA, ASPARAGI BIANCHI*	\$40
<i>LIGHTLY POACHED SEA BASS IN 'CRAZY WATER', ESCAROLE, WHITE ASPARAGUS</i>	
COTOLETTA DI VITELLO ALLA MILANESE, PATATE E RUCOLA*	\$65
<i>MILK FED VEAL CHOP – ALLA MILANESE, POTATO & ARUGULA</i>	
AGNELLO IN DUE MODI – CARRE' E COSCIA, CIMA DI RAPA E CARCIOFO*	\$52
<i>COLORADO LAMB TWO WAYS – ROASTED RACK & BRAISED SHANK, BROCCOLI RAPA & ARTICHOKE</i>	
BISTECCA ALLA FIORENTINA *	\$125
<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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