

## Assaggi

### Focaccia e Olive

*freshly baked focaccia, assorted marinated olives*  
8

### Burrata

*burrata cheese, fresh sliced prosciutto  
marinated cherry tomatoes, crostini*  
28

### Carciofi Fritti

*crispy artichoke hearts  
Lime aioli, pistachio basil pesto*  
18

### Polpette Fatte in Casa

*meatballs made in house, veal, pork, beef: plum tomato  
sauce, with whipped ricotta & parmigiano*  
14

### Calamari alla Griglia

*grilled calamari served with tomato  
black olives, capers, arugula, lemon dressing*  
16

### Speducci

*grilled lamb spiedini with a red wine reduction*  
18

### Polpo alla Griglia

*grilled octopus served on a bed of chickpea puree  
with sauteed potato, sausage & salsa verde*  
30

### Fritto Misto

*fried calamari, shrimp, fried artichokes  
peppers, served with aioli & lemon pesto*  
30

### Insalate di Mare

*seafood salad with shrimp, scallops, calamari, cuttle fish, crab  
octopus, arugula, pomegranate, lemon dressing*  
20

### Tagliere di Antipasti (serves 2)

*polenta fries, fried artichokes, speducci  
burrata, meatballs, grilled rapini*  
48

## Insalate

### Radicchio

*castelfranco radicchio, heirloom cherry tomatoes  
roasted pear, gorgonzola, walnuts*  
18

### Cavalo Nero e Barbabietola

*black kale with roasted red beets, goat cheese encrusted with  
roasted almonds, orange segments, lemon dressing*  
19

### Cesare Classico

*classic Caesar, romain hearts, pancetta, croutons  
parmigiano reggiano cheese, house made dressing*  
18

### Pecorino

*sweet butter lettuce, candied pumpkin seeds  
goat cheese, dried cranberries, lemon oregano vinaigrette*  
18

## Pasta

### Pappardelle con Gamberi

*fresh Pappardelle pasta with shrimp, pancetta, green peppercorn  
cherry tomatoes, spinach, vodka tomato cream sauce*  
30

### Gnocchi alla Sorentina

*made in house potato dumplings in a plum tomato  
sauce, stracciatella, fresh basil*  
28

### Paccheri

*paccheri pasta with braised short rib, mixed mushrooms  
caramelized onions, spinach, braising jus*  
30

### Spaghetti Alla Chitarra Carbonara

*fresh spaghetti, pecorino cheese  
pancetta*  
24

### Ravioli Ripieni

*made in house, ricotta & gorgonzola ravioli, tossed  
with diced pear, brown butter, sage, crumbled pistachio, basil*  
26

### Strozzapreti ai Funghi

*hand rolled Italian pasta, mixed mushrooms  
marsala cream sauce, shaved truffle*  
26

## Secondi

### Orata Acqua Pazza

*pan Seared Orata encrusted with pistachio, blistered  
cherry tomatoes, white wine, served with radicchio salad*  
38

### Braciola di Vitello

*grilled veal chop with porcini mushroom demi glaze,  
served with potatoes & seasonal vegetables*  
40

### Petto di Pollo

*grilled chicken breast with salsa verde  
served with potatoes & seasonal vegetables*  
32

### Paillard di Vitello

*Tender grilled veal, served with arugula salad, pickled red onions  
cherry tomatoes, sun dried cherries, shaved parmigiano reggiano*  
34

### Filetto di Branzino

*branzino filet with shrimp  
served with saffron risotto & peas*  
38

## Pizze

### Margherita

*tomato sauce, fior di latte  
fresh basil*  
24

### Peperoni

*tomato sauce, peperoni, mozzarella  
chili flakes, spicy honey  
grated parmigiano*  
25

### Mortadella

*white pizza, fior di latte, stracciatella  
mortadella, honey, pistachio, olive oil*  
26

### Burrata

*tomato sauce, fior di latte, roasted heirloom  
cherry tomatoes, burrata  
pistachio pesto balsamic glaze*  
28

### Diavola

*spicy sopressata, red onion, black olives  
calabrian chilies*  
24

### Prosciutto e Arugula

*white pizza, fior di latte, cherry tomatoes  
topped with arugula prosciutto  
shaved parmigiano reggiano*  
28