

FOR THE TABLE
\$15 EACH
TRIO DI BRUSCHETTE; FRIED ZUCCHINI;
PARMIGIANO-REGGIANO; PROSCIUTTO

- ANTIPASTI**
- SCALLOPS CRUDO \$28
BLOOD ORANGE JUICE, WALNUTS
 - TUNA TARTARE \$29🌶️
TOMATO WATER, FRIGITELLI CREAM
 - YELLOWTAIL CARPACCIO \$26
DILL, FENNEL VELOUTE'
 - FELLATA \$27
SALUMI, GIARDINIERA
 - BEEF CARPACCIO \$25
MUSTARD, CAPERS, MICRO CELERY
 - BABY OCTOPUS \$29
LUCIANA STYLE
 - MUSSELS GRATTE' \$25
BAKED OREGANATA STYLE
 - WARM SEAFOOD SALAD \$28
WITH CELERY, LEMON DRESSING
 - FRIED CALAMARI \$26
FORK AND KNIFE FASHION
 - WAGYU MEATBALLS \$27
WITH TOMATO SAUCE

INSALATE
ROMAINE LETTUCE WITH CETARA ANCHOVIES \$19
CAPRESE WITH HEIRLOOM TOMATOES \$25
TRICOLOR WITH 12 YR. BALSAMIC \$15🌿

- PASTA**
- TORTELLINI IN BRODO \$25/19
IN CAPON BROTH
 - SCIALATELLI FRA' DIAVOLO \$29/23🌶️
GULF'S WILD SHRIMPS, S. MARZANO TOMATOES
 - RAVIOLE DI RICOTTA \$26/20
ROASTED BELL PEPPER COULIS
 - GNOCCHI SORRENTINA \$27/ 21
MOZZARELLA, TOMATO SAUCE
 - LASAGNA BOLOGNESE \$28/22
MEAT RAGOUT, BECHAMEL
 - PASTA E FAGIOLI \$25/19🌿
MISCHIATA DI MARTINO
 - LINGUINE VONGOLE \$29/23
CLAMS, GARLIC, OIL, WHITE WINE
 - SPAGHETTI ORO \$27/21🌿
PIENNOLO TOMATO, BASIL
 - PETTOLE BOSCAIOLA \$28/22
MORELS MUSHROOMS, GORGONZOLA
 - ZITI GENOVESE \$26/20
ONIONS AND BEEF RAGOUT

VERDURE \$25
EGGPLANT PARMIGIANA
WITH SMOKED MOZZARELLA
ZUCCHINI FLOWERS
STUFFED WITH RICOTTA

- MAINS**
- COD IN PASTELLA \$36
PUTTANESCA SAUCE, KALE
 - WHITING FLORENTINE \$30
SPINACH FILLING, POTATO PURÉE
 - ROASTED GROUPER \$33
ZUCCHINI SCAPECE
 - SNAPPER ACQUAPAZZA \$39
CHERRY TOMATOES, ESCAROLE
 - WILD KING SALMON \$42
ALMOND CRUST, CRUSHED CAULIFLOWER
 - CHICKEN CACCIATORE \$30
TOMATOES, OLIVES, OYSTER MUSHROOMS
 - PAN ROASTED VEAL CHOP \$50
MARSALA, PORCINI MUSHROOMS
 - GRILLED PORK CHOP \$35
CHERRY PEPPERS, BROCCOLI RAPE
 - SEARED DUCK BREAST \$40
ORANGE, BRAISED FENNEL
 - ROASTED RACK OF LAMB \$45
BABY CARROTS, MINT

- WHITE WINES 750 ML
- TIMORASSO 85
DERTHONA, VIETTI 2024
 - ARNEIS 95
BRUNO GIACOSA 2025
 - SAUVIGNON BLANC 90
GREY, REVA 2023
 - RIBOLLA GIALLA 145
DAMIJAN PODVERSIC 2020
 - FRIULANO 80
LIVIO FELLUGA 2023
 - PIGATO 90
VIGNAMARE, LUPI 2018
 - ROSSETTO 80
FERENTANO, COTARELLA 2019
 - GRECO DI TUFO 115
GIALLO D'ARLES, QUINTODECIMO 2024
 - MALVASIA SECCA 75
INFATATA, CARAVAGLIO 2024

- RED WINES 750 ML
- BARBARESCO 120
MARCARINI, PERTINACE 2020
 - AMARONE DELLA VALPOLICELLA 180
ALLEGRIINI 2016
 - CHIANTI CLASSICO 100
RISERVA, MONSANTO 2021
 - VINO NOBILE 125
SOTTOCASA, BOSCARELLI 2020
 - MERLOT 165
MONTIANO, COTARELLA 2018
 - MONTEPULCIANO 180
RISERVA, VILLA GEMMA, MASCIARELLI 2017
 - TAURASI 170
MONTEVERGINE, FEUDI DI S. GREGORIO 2017
 - SYRAH 95
MAHARIS, FEUDO MACCARI 2021
 - CARIGNAN \$155
BARRUA, AGRICOLA PUNICA 2020