

FOR THE TABLE

\$15 EACH

TRIO DI BRUSCHETTE; FRIED ZUCCHINI;
PARMIGIANO-REGGIANO; PROSCIUTTO DOP

FREDDI

SCALLOPS CRUDO 25
BLOOD ORANGE JUICE, WALNUTS

TUNA TARTARE 29 
TOMATO WATER, FRIGITELLI CREAM

SALMON CARPACCIO 21
DILL AND FENNEL FOAM

MELON AND PROSCIUTTO 27
LIME AND MINT DRESSING

BEEF TARTARE 23
YOLK, OLIVES, CAPERS AND ONIONS

COTTI

POLIPO 29
LUCIANA STYLE

MUSSELS GRATTE' 21
BAKED WITH BREADCRUMBS

WARM SEAFOOD SALAD 27
WITH CELERY AND LEMON DRESSING

FRIED CALAMARI 23
FORK AND KNIFE FASHION

WAGYU MEATBALLS 25
WITH TOMATO SAUCE

INSALATE

JERSEY'S PRODUCTS

CAPRESE WITH HEIRLOOM TOMATOES \$25

15 GREENS WITH 12 YR. BALSAMIC \$15 

PASTA FRESCA

TORTELLINI IN BRODO 21/15
IN CAPON BROTH

SCIALATELLI FRA' DIAVOLO 29/19 

WILD SHRIMP IN SPICY TOMATO

RAVIOLI DI RICOTTA 23/16
ROASTED RED PEPPER COULIS

GNOCCHI SORRENTINA 25/17
MOZZARELLA AND TOMATO

LASAGNA BOLOGNESE 27/18
VEAL RAGOUT AND BEECHAMEL

PASTA DI SEMOLA

PASTA E FAGIOLI 21/15 
MISCHIATA DI MARTINO

LINGUINE VONGOLE 29/19
GARLIC, OIL AND WHITE WINE

SPAGHETTI ORO 25/17 
PIENNOLO TOMATO AND BASIL

PETTOLE BOSCAIOLA 27/18
MORELS MUSHROOMS,
GORGONZOLA

ZITI GENOVESE 23/16
ONIONS AND BEEF RAGOUT

VERDURE

\$25

EGGPLANT PARMIGIANA
WITH SMOKED MOZZARELLA

FISH

COD IN PASTELLA 35
PUTTANESCA SAUCE, TUSCAN KALE

SPIGOLA 50
MUGNAIA STYLE AND SPINACH

BLACK SEA BASS 30
ZUCCHINI SCAPECE

SNAPPER ACQUAPAZZA 40
POACHED WITH CHERRY TOMATOES

LAMPUGA MILANESE 45
ALMOND CRUST, CAULIFLOWER PURÉE

MEAT

CHICKEN PARMIGIANA 30
HERBS SCENTED FRIES

VEAL SCALOPPINE 35
MARSALA AND MIXED MUSHROOMS

PORK CHOP ARRABBIATA 40
CHERRY PEPPERS, BROCCOLI DI RAPE

STEAK PIZZAIOLA 45
DATTERINO TOMATOES, PORCINI

LAMB CHOP ROMANA 50
BABY ARTICHOKES, MINT