

PIZZICHERIA

Olive Miste ~ *Mix of Olives* | 9
Tagliere di Salumi e Formaggi ~
Board of Cured Meats or Cheeses | 18
Tagliere Misto ~ *Combined Board* | 35

ANTIPASTI

Calamari in Zimino | 18
Calamari Stewed with Swiss Chard and Tomato,
Sourdough Crostini

Carciofo alla Romana | 15
Artichoke Braised in EVOO and Mint,
Herb Breadcrumbs

Polenta con Taleggio e Funghi | 16
Polenta with Taleggio Fonduta and Mushrooms

Fegatini di Pollo con Pancetta | 17
Roasted Chicken Livers Wrapped in Pancetta,
Onions and Balsamic Reduction

Burrata con Pera e Speck | 17
Burrata, Pear Poached in White Vermouth, Speck and Endive

INSALATE

Lattuga Cappuccio Pinoli e Gorgonzola | 14
Bibb Lettuce, Sundried Tomato, Toasted Pinenuts
& Gorgonzola

Radicchio Rucola e Indivia | 14
Radicchio, Endive, & Arugula,
Balsamic, Grana

Lattuga Romana | 14
Romaine Hearts with Housemade Caesar Dressing, Croutons

BISTECCHERIA

USDA Prime Angus Beef

* **Controfiletto con Vino Rosso e Gorgonzola** | 45
12 oz NY Strip with Gorgonzola Dolce
and Red Wine Reduction

* **Costata di Manzo con Burro Tartufato** | (for Two) 96
24 oz Boneless Ribeye, Black Truffle Butter
Steaks come with side of Spinach & Fried Fingerling Potatoes

Contorni/Sides | 8

~ *Sautéed Spinach* ~
~ *Fried Fingerling Potatoes* ~
~ *Wilted Radicchio "Bagna Cauda"* ~



PASTE

Linguine con Bisque di Astice e Gamberi | 29
Bronze Drawn Linguine, Lobster Bisque, Shrimp,
Calamari, and Bottarga

Tagliatelle al Ragù | 24
Housemade Tagliatelle, Beef and Pork Ragù, Parmigiano Reggiano

Gnocchi Cacio e Pepe | 23
Housemade Potato Gnocchi Pecorino and Black Pepper

Fettuccine con Parmigiano, Zafferano e Salsiccia | 25
Housemade Fettuccine with Saffron,
Crema di Parmigiano Reggiano and Sausage

Agnolotti di Brasato | 27
Housemade Agnolotti filled with Braised Shortrib and Leeks,
Porcini Double Cream, Fondo Bruno, Mushrooms

PIETANZE

Ippoglosso con Crema di Prosecco | 36
Pan Seared Halibut, Prosecco Cream Sauce,
Potato, Spinach and Crispy Leeks

* **Costatina di Maiale Burro e Salvia** | 33
12 oz Pork Chop, Butter, Sage, Mushrooms,
with Mortadella Fontina Potato Torta & Apple Butter

* **Carrè di Agnello in Crosta Aromatizzata** | 39
Mint and Pistachio Crusted Rack of Lamb,
Currant Port Wine Reduction,
Sunchoke Puree, Potato Cake.

* Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs
May Increase Risk of Foodborne Illness
~ Before Placing Your Order, Please Inform Your Server if a
Person in Your Party Has a Food Allergy ~