

ANTIPASTI

TAGLIERE DI FORMAGGI, SALUMI E OLIVE PER DUE	38
select artisan imported cheeses, roasted peppers, meats and assorted olives for 2ppl	
CAPPESANTE	20
roasted scallops, breaded in Sicilian breadcrumbs, arugula, lemon, caper sauce	
POLIPO ALLA GRIGLIA	23
spanish grilled octopus, w/calabrese chili oil, crushed olive oil potatoes, castelvetro olives	
BURRATA ITALIANA CON PIGNOLI	26
pine nuts, pesto, arugula, mint, basil, cherry tomatoes, saba, house made grilled bread	
GAMBERONI ALLA GRIGLIA E AGRUMI	26
grilled gulf shrimp, citrus basil-aioli, arugula	
CALAMARETTI AL SUGO DI SAN MARZANO PICCANTE	18
pan seared spanish calamari, simmered in spicy 'san marzano', fresh arugula	
POLENTA CON FUNGHI	18
coarsley ground soft polenta, w/parmigiano, mushroom ragu	

INSALATA

BARBABIETOLE	22
roasted beets, mint, char-radichio, arugula, pistacchio, stracciatella, balsamic reduction	
INSALATA MISTA	16
seasonal greens, cherry tomatoes, cucumber, watermelon radish, roasted peppers	
UN'INSALATA di CESARE	19
classic caesar salad, parmigiano, toasted bread, white anchovies	
Add a Protein- Gulf Shrimp or Faroe Island Salmon 20 / all-natural Chicken 15	

SELEZIONE DI PASTA ARTIGIANA, selection of in-house made pastas

<u>I PRIMI PIATTI SONO SERVITI CON INSALATA DELLA CASA ...pasta entrée served w/ house garden salad</u>	
<u>IMPORTED GLUTEN-FREE PASTA AVAILABLE UPON REQUEST</u>	
PREPARAZIONE DI GNOCCHI DI PATATE	39
house made potato gnocchi options	
-fresh pomodoro, basil	
-bolognese veal, porchetta ragu - wild mushroom, truffle-butter, grated fontina	
LASAGNA VINCIGRASSI	39
seven layers handmade pasta sheets, ricotta, parmigiano, mozzarella, fresh spinach, veneto blush, basil aioli	
QUATRO FORMAGGI TORTELLONI	39
four-cheese stuffed tortelloni, mushrooms, pana, truffle butter, cherry tomato confit	
AGNOLOTTI PIEDMONTESE	42
delicate pasta pillows filled with braised beef, butter, sage, parmigiano, black truffle	
TAGLIATELLE CON BATTUTO TOSCANO DI VITELLO	39
tagliatelle, veal and porchetta tuscan ragu', italian flat leaf parsley	
'CACIO E PEPE' STILO ROMANO	38
spaghetti alla chitarra, pecorino, parmigiano, black-pink peppercorn	
ORECCHIETTE CON CIME DI RAPA E SALSICCIA	39
Italian sausage ragu, broccoli rabe, garlic, pomodoro, calabrese peppers, parmigiano, E.V.O.O	
SPAGHETTI CHITARRA CON BOTTARGA ZUCCHINE E GAMBERONI	48
spaghetti alla chitarra, gulf shrimp, bottarga roe, zucchini, shaved garlic, calabrese oil	
LUMACHE ALL NERO DI SEPPIA	48
cattle fish, shrimp, romesco, pine nuts, Sicilian breadcrumbs	

I SECONDI PIATTI...DALLA BRACE ALLA PADELLA/ SERVITI CON INSALATA DELLA CASA O PASTA E CONTORNO...entrée served with pasta course or house garden salad

DAL MARE, from the oceans and seas

PESCATO DEL GIORNO

Fish of the day

MKT PRICE

CAPELANTE

58

U-10 pan seared scallops, black truffle risotto, soffrito, sicilian breadcrumbs, black truffle

DALLA MONTAGNA, from the mountains

TIMBALLO DI MELANZANE

52

layered crispy eggplant, fresh pomodoro, fresh mozzarella, grated parmigiano, basil, rigatoni

POLLO AL MATTONI

54

all-natural airline chicken, brick-pressed, roasted potatoes, rapini, lemon, gremolata

QUAGLIE ALLA GRIGLIA

54

roasted quail, salsa mulatto e cioccolato, pine nuts, almonds, wild mushroom risotto

BRASATO DI MANZO IN AMARONE

64

bone in short rib...slowly braised with an amarone wine reduction, cipollini, root vegetable served with saffron risotto

CARRE' DI MANZO

98

18 oz boneless rib eye, char-grilled, rapini, mushroom, black peppercorn sauce

**all meats are certified Halal*

ANTIPASTI PER I VIGANI (V)

BARBABIETOLE ARROSTO V-GF

22

roasted beets, arugula, fennel, pistacchio, radicchio, orange, mint, saba E.V.O.O

MELANZANE ALLA GRIGLIA CON POMODORI – GF-V

19

grilled eggplant, heirloom tomato, arugula, tomato marmalade, aged balsamic reduction

CAPONATA DI MELANZANE

19

eggplant, celery, onions, peppers, san marzano, green olives, caper berries, crostini

BRUSCHETTA

14

grilled crostini, fresh heirloom tomatoes, grilled artichokes, arugula, basil oil

POLENTA SOFFICE CON FUNGHI MISTI – GF-V

19

soft polenta, shiitake, cremini & chanterelle mushrooms ragu

PRIMI E SECONDI PIATTI PER I VIGANI...pastas and entrees for all vegans

GNOCCHI DI PATATE-GF

39

potato gnocchi, seasonal roasted vegetables, soffrito sauce, grilled carrots, asparagus

SPAGHETTI CHITARRA ARRABIATA PRIMAVERA-V

39

spaghetti alla chitarra, seasonal roasted vegetables spicy fresh pomodoro, soffrito

TIMBALLO DEL VEGANO -V

42

layered crispy eggplant & grilled zucchini, fresh pomodoro sauce, basil-pesto-aioli

RISOTTO CON VERDURE E PEPERONE - GF

39

slow cook carnaroli rice, seasonal vegetables, roasted pepper puree'

**Consuming raw or undercooked foods may increase the risk of foodborne illness.*

VG vegan / VBR vegan by request / V vegetarian / GF gluten free

-Gratuity of 20% will be added to parties of six or more. No separate checks on groups of 6 or more

