



ONE CANNOT **think** well,
Love well OR, **sleep** well,
if one has not **DINED** well.

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A LA CARTE

ANTIPASTI/ INSALATE

ZUPPA DI PESCE

Fresh Fish and Shellfish Poached in Saffron Tomato Broth \$14

PETTINI DI MARE SALTATI

Seared Scallops, Boar Bacon, Caper and Parsley Vinaigrette, Roasted Garlic Puree \$18

SARDINE MARINATE

Fresh Sardines, Roasted Cherry Tomato, Bagna Cauda Crostini, Arugula \$14

TONNO "BAGNO D'OLIO"

Olive Oil Poached Tuna, Green Bean, Artichoke and Lemon Salad, Anchovy Gnocchi \$15

VITELLO TONNATO

Caper and Lemon Emulsion, Mustard Greens \$16

ASPARAGI GRIGLIATI

Grilled Asparagus with Roasted Lemon, Duck Egg and Parmigiano \$12

PERE E PROSCIUTTO

Local Organic Arugula, Gorgonzola and Roasted Garlic \$12

ARANCIA E FINOCCHIO

Toasted Fennel, Honey and Walnut Vinaigrette, Artisan Greens \$12

PRIMI

TAGLIATELLE

Rosemary and Gorgonzola Cream, Sautéed Wild Mushrooms \$15

PAPPADELLE

Braised Oxtail Ragù, Black Truffle Pecorino \$18

SPAGHETTI PUTTANESCA

Tomato, Olive and Caper Ragout \$14

GARGANELLI

San Marzano Tomatoes, Spicy Lamb Sausage, Fennel Seed, Shaved Reggiano \$17

RAVIOLI

Butternut Squash and Mascarpone Filling, Pistachio Brown Butter \$18

SECONDI

SALMONE GRIGLIATO

Salmon with Pancetta and Parsley Crust, Preserved Lemon Risotto \$28

POLLO ARROSTO

Roast Chicken Breast, Potato Fondant, Mushroom and Cippolini Ragu \$29

DUE AGNELLI

2 Cuts of Lamb: Slow Cooked Shoulder and Roasted Loin,
Artichoke and Garlic Soubise, Gnocchi Caponata \$36

BISTECCA

Ribeye Steak, Parmesan, Rosemary Potato Galette,
Smoked Bacon and Caper Veal Reduction \$35

