



ANTIPASTI

PORCINI MUSHROOMS AND PEARL BARLEY SOUP, BRAISED BEEF, GRATED HORSERADISH 10
VEAL MEATBALLS, CHERRY TOMATOES, RICOTTA CROSTINI, MISSION FIGS, SICILIAN OREGANO 14
SOFT POACHED FARM EGG, APPLE SMOKED BACON, ROASTED WINTER VEGETABLES 14
PRINCE EDWARD ISLAND MUSSELS, RED CURRY CREAM, FAVA BEAN, CILANTRO 12
CRUDO OF SUSHI GRADE FLUKE, BLOOD ORANGE, PICKLED FENNEL, MORROCAN PEPPER 14
ENDIVE AND WATERCRESS, BOSCH PEARS, GORGONZOLA DULCE, PECANS, CREAMY VINAIGRETTE
YELLOW - FIN TUNA TARTARE ,GINGER-SESAME SOY, WASABI AIOLI, AVOCADO, RADISH 17
FLASH FRIED CALAMARI, SPICY TOMATO SAUCE, PEPPERONCINI 12
ORGANIC TRE COLORE SALAD, SHAVED AMERICAN GRANA, BALSAMIC LEMON VINAIGRETTE 10
BURRATA CHEESE, DRIED TOMATO, HAZELNUTS, BABY ARUGALA, VINCOTTO, FRESH THYME 14
CHOPPED SALADS, CUCUMBERS, TOMATOES, CHICK PEAS, RED ONION, FETA, RED WINE VINEGAR 11
WARM GOAT CHEESE IN THIN PASTRY, MARINATED ROASTED BEET, SABA VINEGAR 12
FRESH LUMP CRABMEAT SALAD, DICED AVOCADO, FRESH SOYBEANS, SMOKED SRRACHI AIOLI 17
HEARTS OF ROMAINE, FOCACCIA CROUTONS, CAESAR DRESSING, SHAVED PARMESAN 10
CARPACCIO OF STRUBE FARMS AMERICAN KOBE BEEF , ARUGULA, MUSHROOMS, PARMESAN 14

PASTA / PIZZE

PENNE RIGATE, PLUM TOMATOES, GARLIC, BASIL, EXTRA VIRGIN OLIVE OIL 16
LINGUINE, BABY CLAMS, GARLIC, OLIVE OIL, RED PEPPER FLAKES, WHITE WINE, PARSLEY 21
ARTICHOKE AND SHEEP'S RICOTTA CANNELLONI, CHERRY TOMATOES, PARMESAN REGGIANO 23
IMPORTED GARGANELLI "BOLOGNESE", MEAT-VEGETABLE RAGU, CREMINI MUSHROOMS 20
SLOW BRAISED VEAL RAVIOLI, BROWN BUTTER, SAGE , MUSHROOMS, CHESTNUT PUREE 21
MALTAGLIATI , BRAISED PEKIN DUCK, ROOT VEGETABLES, PROSCIUTTO, GRATED PECORINO 21
LEMON FETTUCCINE, BAY SCALLOPS, SHRIMP, CHERRY TOMATOES, ROASTED GREEN CHILES 25
WHOLE WHEAT SPAGHETTI, BROCCOLI RABE, PIGNOLI, SEMI DRIED TOMATO, GARLIC, OLIVE OIL 20
PIZZA "MARGHERITA" , TOMATO SAUCE, MOZZARELLA, FRESH BASIL 14
PIZZA, WHITE ANCHOVY, PARSLEY PESTO, DRIED TOMATO, RED ONION, PARMESAN REGGIANO 16
PIZZA, SAUSAGE, CARAMELIZED ONION, BROCCOLI RABE, SHEEP'S RICOTTA, MOZZARELLA 15
PIZZA , SLICED TOMATO, PROSCIUTTO DI PARMA , FRESH MOZZARELLA, ARUGULA 16
PIZZA, SLICED VEAL MEATBALLS, MUSHROOMS, ROASTED GREEN CHILES, FRESH MOZZARELLA 15

SECONDI PIATTI

ORGANIC FARMED SALMON, ROASTED SALSIFY, ENDIVE, TAGGIASCA OLIVES, BLOOD ORANGE 30
PARMESAN CRUSTED HALIBUT, SAUTÉED SPINACH, WHITE WINE SAUCE, TOMATO AND CHIVES 34
SEARED SEA SCALLOPS, CAULIFLOWER PUREE, SHIITAKE , CAPERS AND YELLOW RAISINS 29
BRONZINO, CRISPY GNOCCHI, BRUSSEL SPROUTS, MUSHROOMS, GREEN APPLE MUSTARD 29
AMERICAN KOBE BURGER, STEWED ONION-CHERRY PEPPER, WISCONSIN WHITE CHEDDAR 23
BRAISED LAMB SHANK, YELLOW TURNIPS, CRISP FENNEL- APRICOT SALAD, MARCONA ALMONDS 29
MANGALITSA PORK TENDERLOIN, CABBAGE AND WHITE BEAN CASSOULET, CRISP PROSCIUTTO 32
VEAL CHOP OR CHICKEN "MILANESE", TOMATO, BABY ARUGULA SALAD, LEMON, OLIVE OIL 38/23
CERTIFIED BLACK ANGUS STEAK, CRISP POTATO-LEEK RAVIOLI, MUSHROOMS, SHERRY VINEGAR 34
ENTRÉE SIZE SALADS 14 WITH CHICKEN 21 WITH SHRIMP 24 WITH ORGANIC SALMON 30

CONTORNI

MASHED POTATOES 5 FRENCH FRIES 5 SAUTEED SPINACH 6 BRUSSEL SPROUTS 7
HARICOT VERT 6 YELLOW TURNIPS 8 BROCCOLI RABE 8 ROASTED SALSIFY 5

CHEF DE CUISINE, ADAM TRULOVE
EXECUTIVE CHEF, ALBERT DEANGELIS
GENERAL MANAGER, VITO DERARIO