

## ANTIPASTI

### COLD

#### BURRATA....16

Imported Burrata, fresh English spring peas and fava beans, watercress, basil pesto

#### AFFETATI....18

Cured Italian salumi, cheese, olives, vegetables, grilled bread

#### CARPACCIO DI MANZO....18

Wagyu, arugula, capers, Parmigiano-Reggiano, balsamic reduction

#### AVOCADO....17

Avocado, grilled Maine lobster and prawns, red bell peppers, scallions, basil oil, balsamic, fresh basil

#### BUFALA....15

Buffalo mozzarella, heirloom tomatoes, basil-infused extra virgin olive oil

#### CRUDO....MP

Chef's daily preparation

## PASTE & RISOTTI

#### TARTUFATE....16.5/25

Fresh orecchiette, cremini, asparagus, sun-dried tomatoes, black truffle cream, Grana Padano, white truffle oil

#### FRUTTI DI MARE....17/26

House made squid ink spaghetti, seasonal fresh seafood, spicy marinara, capers, cured olives, baby spinach

#### PESTO....15/22

House made cavatelli, basil pesto, oven-cured heirloom cherry tomatoes, toasted pine nuts

#### CARBONARA....15.5/23

House made black pepper spaghetti, guanciale, farm egg, Pecorino Romano

#### NORCINA....14.5/21

Rigatoni, Italian sausage, pancetta, light tomato cream, Parmigiano-Reggiano

#### GAMBERI PRIMEVERA....16.5/25

House made spaghetti, sautéed shrimp, baby spinach, heirloom cherry tomatoes, drizzle of pesto oil

#### BOLOGNESE....16.5/25

House made spinach fettucine, ground veal, beef and pork, tomato, Parmigiano-Reggiano

GF and Whole Wheat pasta available

#### RISOTTO MANZO....17.5/27

Aged, organic Carnaroli rice, sauteed beef tenderloin, caramelized onions, roasted red peppers, fresh herbs, Parmigiano-Reggiano

#### RISOTTO FRUTTI DI MARE....17/26

House made squid ink spaghetti, seasonal fresh seafood, spicy marinara, capers, cured olives, baby spinach

## INSALATA

#### CAESAR....13

Baby kale, focaccia croutons, white anchovy, shaved Parmigiano-Reggiano

#### RICCIOLATA...13

Frisee, fava beans, Pecorino Romano, lemon and thyme oil

#### MEATBALL SALAD....14

Crisp greens, warm meatballs, balsamic and extra virgin olive oil vinaigrette

#### ASPARAGI....15

Roasted market asparagus, poached farm egg, speck Alto Adige, Parmigiano-Reggiano crisp, grilled focaccia

## MARE

#### PESCE BIANCO....25

Sautéed Lake Superior white fish, lemon, white wine and capers, sauteed spinach

#### SALMONE....MP

Seasonal salmon, grilled asparagus, lemon and thyme oil

#### CAPELANTE....25

Seared sea scallops, roasted artichoke hearts, hearts of palm puree, roasted red pepper and caramelized onion puree

#### ZUPPA DI PESCE....26

Seasonal fresh seafood, saffron and marinara broth, crostini

## DINNER FOR 2

#### POLLO ARROSTO PER DUE....45

Allow 1 hour

Whole roasted Amish chicken, Calabrese peppers, roasted fingerling potatoes, grilled broccolini

## SIDES ....7

Arugula salad, Roma tomatoes, shaved Parmigiano-Reggiano, lemon

French green beans, Roma tomatoes, toasted hazelnuts

Grilled broccolini, Calabrese peppers

Grilled asparagus, charred lemon

Sautéed garlic spinach

## BREAD ACCOMPANIMENTS....4

Selection of 3 spreads—truffle butter, basil olive oil, sun-dried tomato butter

## ANTIPASTI

### HOT

#### COZZE E VONGOLE....16

P.E.I. Mussels, Manila clams, 'nduja, cannellini beans, Roma tomatoes, baby kale, garlic, white wine, fresh herbs, herbed crostini

#### POLPETTI....18

Grilled baby octopus, roasted fingerling potatoes, charred peppers, squid ink aioli, grilled onion and roasted pepper oil

#### LUMACHE....16

Jumbo snails, Prosciutto di Parma, brandy and garlic cream, crostini

#### THE MEATBALL....16

Veal, beef and pork, ricotta, Parmigiano-Reggiano, fresh herbs, tomato sauce, touch of burrata

#### SALSICCIA....13

Grilled Italian sausage, roasted red peppers and caramelized onions

## TERRA

#### MELANZANE....21

Grilled eggplant, fresh mozzarella and smoked cafiocavallo, tomato sauce

#### PETTO DI POLLO....23

Parmigiano-Reggiano-crusted Amish chicken breast, lemon, white wine and garlic, fresh herbs, sautéed spinach

#### COSTOLETTA DI MAIALE....27

Double pork chop, roasted red peppers and onions, roasted fingerling potatoes

#### SALTIMBOCCA DI VITELLO....31

Scaloppine of veal, Prosciutto di Parma, fresh mozzarella, tomato, brandy and sage, sautéed spinach

#### AGNELLO....35

Balsamic and rosemary-marinated rack of lamb, charred green beans

#### FILETTO DI MANZO....39

9 oz fillet of prime beef, charred broccolini, bone marrow butter

#### BISTECCA TAGLIATA....52

16 ounce prime aged rib eye, grilled and sliced, extra virgin olive oil, truffled sea salt



**PROSECCO**  
RISTORANTE