

OUR FULL MENU

STARTERS / SALAD / SOUP

AVOCADO \$16

Organic Seasonal greens with green beans, potatoes, tomatoes and avocado shallot, Ext.V.Olive Oil lemon dressing

RUCOLA \$17

Organic
With shaved parmigiano cheese and celery
Ext.V.Olive Oil lemon dressing

SEAFOOD SALAD \$23

Steamed calamari, shrimp, mussels and clams on a bed of seasonal greens
Ext.V.Olive Oil lemon dressing

CANNELLINI & BOTTARGA \$20

Cannellini bean salad with arugula, red onion, celery and grated sun-dried fish roe
Ext.V.Olive oil lemon dressing

TUNA TARTARE \$19

Ahi tuna with shallot, cucumber and celery served with wild arugula and alfalfa sprouts shallot, Ext.V.Olive Oil lemon dressing

BAKED ONION \$16

Filled with eggplant, pine-nuts, raisins and pecorino cheese with a touch of balsamic vinegar "Sweet and sour"

BURRATA \$18

(Imported from Italy)
With organic roasted bell pepper
Ext.V.Olive Oil balsamic dressing

BEEF CARPACCIO \$19

Lightly cured beef, served with fresh arugula, celery and shaved pecorino cheese
Ext.V.Olive Oil lemon dressing

PARMIGIANA \$21

Grilled eggplant baked with mozzarella, parmigiano cheese, basil and tomato sauce

CAPRINO \$19

Warm goat cheese on crouton, seasonal greens with hazelnuts
Ext.V.Olive Oil balsamic dressing

LIGHT VEGETABLE SOUP \$12

Light vegetarian broth with chopped crisp vegetables, Ext.V.Olive Oil and basil

CHICKPEA SOUP \$13

With pasta, Ext.V.Olive Oil
"Chef's Hometown recipe"

FAVA BEAN SOUP \$14

Fava bean puree served with sauteed dandelion "Fave e cicoria"
Ext.V.Olive Oil

BRUSCHETTA & GUANCIALE \$8

A single slice of toasted white bread with garlic, Ext.V.Olive Oil and thin slices cured pork jowl

PASTA AND RISOTTO

RISOTTO PRIMAVERA \$25

With mixed seasonal vegetables bell peppers and parmigiano cheese

CARBONARA \$22

Spaghetti with beaten eggs, crispy homemade pork jowl, pecorino cheese and black pepper

FRITTATA DI BUCATINI \$25

Pasta, frittata style, with pork and lamb ragout, grated pecorino cheese
"Chef's Hometown recipe"

CAULIFLOWER & BOTTARGA \$29

SPAGHETTI

In a light garlic, parsley, Ext.V.Olive Oil dry salted fish roe (Mullet Bottarga)

POMODORO E BASILICO \$20

Very thin fresh "Tagliolini" egg noodles in a sauce, made with fresh ripe and roasted tomatoes pureed with basil

AMATRICIANA \$24

The true traditional bucatini Amatriciana with pork jowl, onion, tomato sauce and grated pecorino cheese

VEGAN TORTELLI \$26

Filled with porcini mushrooms, cabbage and black truffle oil

SEAFOOD ORECCHIETTE \$29

Black squid ink pasta
In a light garlic, Ext.V.Olive Oil, seafood, cherry tomatoes and parsley

CACIO PEPE \$20

Spaghetti with pecorino cheese, black pepper and Ext.V.Olive Oil

FETTUCCINE AL PESTO \$25

Fresh wide noodles in a pesto sauce with green beans, peas, fava beans and pecorino cheese

PAPPARDELLE RAGOUT \$25

Fresh large noodles with pork & lamb ragout Neopolitan style with pecorino cheese

LOBSTER RAVIOLI \$31

In a light garlic, green asparagus and bell pepper puree

MAIN CORSES: FISH / MEAT / POULTRY

SALMON \$31

Grilled wild Scottish salmon in a light crust of basmati rice flour, served with spinach

FRESH COD \$32

In a light soup with cherry tomatoes, chickpeas and rosemary
Chef's Hometown recipe

FILET OF SOLE \$36

Sole on parchment paper with potatoes, zucchini, cherry tomatoes and pecorino cheese crust
"Chef's Hometown recipe"

BRANZINO \$38

Mediterranean seabass on parchment paper with porcini mushrooms and braised artichokes

CHICKEN "MILANESE" \$28

Breaded free-range chicken breast topped with wild arugula and fresh cherry tomatoes

LAMB CASSEROLE \$36

Grass Fed-Antibiotic free lamb with pecorino cheese and artichokes
"Chef's Hometown recipe"

VEAL CHOP \$66

Grass Fed-Antibiotic free
Broiled Bone-in veal chop flled with porcini mushrooms and smoked scamorza cheese, served with delicious mashed potatoes

BEEF CHEEK \$35

Slow cooked beef cheeks are braised in a beautiful red wine sauce, served with delicious mashed potatoes in extra-vergin olive oil, green onion and parsley

STEAK SALAD \$35

Thin slices of Strip Steak sauteed with fresh arugula, sun dried tomatoes and shaved parmigiano cheese.

N.Y. STEAK \$49

Grass Fed-Antibiotic free
Grilled beef NY, sliced, served with roasted potatoes

FILET MIGNON \$56

Grass Fed-Antibiotic free
Pan roasted beef tenderloin in a red wine and shallot sauce served with delicious mashed potatoes

We only use High-Quality Extra Virgin Olive Oil with the exception of a few dishes where butter is required

VEGETABLE

SPINACH or CICORY

ROAST POTATOES

or

MASHED POTATOES

\$9

GREEN BEANS or GREEN ASPARAGUS

\$12

ARTICHOKES or ROAST BELL PEPPER

\$15

PORCINI MUSHROOMS

\$18

* Please be aware that substitutions may incur additional minor charges

Changes & Modifications politely are declined