



ANTIPASTI

(v) MOZZARELLA DI BUFALA 15

Buffalo mozzarella cheese, glazed shallots, tomato confit

(v) BARBABIETOLE 15

Winter harvest beet medley, crispy goat cheese

(v) INSALATA MISTA 12

Mesclun greens, balsamic roasted pear, caramelized nuts
gorgonzola cheese crouton, cherry vinaigrette

VITELLO E TONNO TONNATO 18

Veal and seared tuna, tonnata sauce, puffed pantelleria capers, anchovies

INSALATA CESARE 11

Caesar salad, focaccia crouton, parmigiano shaving

CARPACCIO DI MANZO 16

Knife cut beef carpaccio, marinated mushroom
parmigiano shaving, truffle dressing

ZUPPA DI PASTINACA 10

Caramelized sausage bisque, foie gras, roasted oyster mushroom

PIZZE

(v) MARGHERITA 15

Tomato sauce, mozzarella cheese, basil

SALAME, FUNGHI E CIPOLLA 16

Tomato sauce, pepperoni, mushrooms, onions

(v) QUATTRO FORMAGGI 17

Tomato sauce, provolone, parmigiano, mozzarella, gorgonzola

FRUTTI DI MARE 19

Tomato sauce, shrimp, clams, anchovies

SCHIACCIATA PROSCIUTTO E ARUGULA 17

Cured ham, arugula, gorgonzola



PASTA

RISOTTO CON ASPARAGI E GRANCHIO 15 / 26

Arborio risotto, green asparagus, crab

(v) RISOTTO QUATTRO FORMAGGI E TARTUFO NERO 14 / 25

Four cheese arborio risotto, black truffle

PACCHERI E POMODORO CON POLPETTINE DI AGNELLO 13 / 22

Paccheri pasta, lamb meatballs, tomato sauce, parmigiano

TAGLIATELLE E ARAGOSTA 16 / 29

Home made tagliatelle pasta, maine lobster, half dried cherry tomato

GNOCCHI DI PATATE CON GAMBERI 14 / 25

Potato gnocchi, crispy bacon, roasted shrimp

RAVIOLI DI ANATRA 14 / 25

Home made duck ravioli, lentil ragout

(v) LASAGNA AI FUNGHI 19

Wild mushroom lasagna, parmigiano cheese fondue

SECONDI

DUO DI AGNELLO 28

Roasted lamb chop, braised lamb shank, butternut squash puree

COTOLETTA DI VITELLO ALLA MILANESE 34

Breaded veal, arugula salad, cherry tomato, shaved parmesan cheese

FILETTO DI MANZO 35

Beef filet, oven baked black truffle onion, tomato confit

POLLO AL MATTONE 24

Bone-in roasted baby chicken, seared cipollini

TONNO E FAGIOLI 32

Seared Ahi tuna, red onion, bean ragu

BRANZINO ALLA PIASTRA 35

Grilled Mediterranean sea bass, mixed vegetables

(v) MELANZANA ALLA PARMIGIANA 22

Eggplant parmigiana, tomato, mozzarella cheese

CONTORNI 7

TRUFFLE FRENCH FRIES

SWEET POTATO FRIES

DOUBLE BAKED POTATO

THYME ROASTED
MUSHROOMS

STEAMED BROCCOLI

GRILLED ASPARAGUS



= Chef Maurizio's Toque Top Pick

Let your server know if you would like Chef Maurizio Ferrarese to be even *more* creative, and he can create a personalized menu just for you.

A gratuity of 18% will be added to all parties of six or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.