

APERITIVO

Salumi e Formaggi \$22

*Italian Cured Meats and Cheeses,
Olives, Pickled Vegetables, Crostini*

Calamari Fritti \$18

Lemon-Saffron Aioli, Marinara

Roman Artichoke \$14

Marinara, Crispy Parmesan, Herbed Breading

Raw Oysters \$17/\$28

*Choice of 6 or 12 in a Half-Shell
Valencia Orange Mignonette*

Italian Baked Oysters \$17/\$28

*Choice of 6 or 12 in a Half-Shell
Fontina Cream, Herbed Breadcrumbs*

INSALATE

Roasted Beets \$14

*Citrus, Beet Greens, Goat Cheese,
Pickled Red Onion, Toasted Cumin Seed*

Arugula \$12

*Tomatoes, Honey Almond Goat Cheese,
Lemon Thyme Vinaigrette*

Caesar \$14

Lemon Anchovy Citronette, Grana Padano

Burrata Caprese \$13

Grape Tomatoes, Red Onion, Balsamic



EXPERIENCE THE ENTIRE MENU
3 COURSE \$85/PERSON; WITH PAIRINGS \$130

SIGNATURE DISHES

Salsa Verde Ribeye \$52

16oz Nyman Ranch Ribeye, Charred Green Onion, Fennel Gratin

Filetto di Manzo \$50

Oyster Mushrooms, Grilled Fennel, Polenta

Visconti Strip Steak \$42

Roasted Marble Potatoes, Broccoli Rabe, Demi

Osso Buco \$38

Porcini Risotto

DAL MARE

Whole Grilled Branzino \$28

Fried Basil Pine Nut Gremolata, Lemon Celery Root

Red Fish \$28

Charred Leek Salsa Verde, Zucchini, Squash, Cucumber

Diver Scallop & Shrimp \$32

Wilted Frisée, Tomato Preserve, Yellow Pepper Coulis

** Consuming raw or undercooked food may increase your risk of foodborne illness
* A gratuity of 20% will be added to groups of six or more*

PASTAS, GNOCCHI & RISOTTO

Strozzapreti \$22

Bolognese

Fettuccini \$24

Pesto, Roman Artichoke Hearts, Capers

Wild Mushroom Risotto \$20

Porcini, Wild Mushroom Mix, Morel, Oyster

Risotto Di Mare \$25

Shrimp, Red Fish, Toasted Breadcrumbs

Spinach Gnocchi \$20

Burned Butter Sage

Mushroom Gnocchi \$20

Porcini, Wild Mushroom Mix, Demi-Glace Cream, Rosemary

Basil Gnocchi \$20

Grape Tomato Olive Oil, Spinach, Sautéed Garlic

Garlic Gnocchi \$20

Three-Cheese Alfredo Basil

ADD ONS

Chicken \$11

Meatballs \$8

Shrimp \$15

Lobster Tail \$20

Scallops \$20