



PICCOLA CUCINA

ANTIPASTI

Arancini rice fritters filled with mixed vegetables
11

Buffalo mozzarella with cuore di bue tomatoes and basil oil
11

Grilled calamari with broccoli puree and squid ink
11

Swordfish carpaccio with crispy vegetables in a citronette dressing
15

Grilled octopus with capers, olives, potatoes and string beans
15

Selection of Italian cheeses with dried fruit, honey and marmalade
14

Prosciutto di Parma
14

INSALATE

Nizzarda (Nicoise salad)
12

Mixed greens (add \$3 for grilled chicken)
8

Avocado salad with tuna and onions
11

PRIMI

Spaghetti with fresh tomato sauce, sweet onions and basil
10

Ravioli with shrimp and ricotta, a light bisque and asparagus cream
15

Seafood risotto with cherry tomatoes
17

Tagliolini with clams, bottarga and fennel
16

Spaghetti with sautéed sea urchin
17

Linguine with squid ink
17



SECONDI

Grilled fish with vegetables

23

Bluefin tuna with mediterranean flavors asparagus

25

Filet mignon with mashed potato

29

Lamb chops with sautéed spinach and mixed peppers

26

Lobster au gratin with fennel, tomato and celery salad

25

DESSERT

Tiramisu with ladyfingers and fresh berries

7

Crème brulée with raspberries in a strawberry sauce

7

Panna cotta with bellini sauce and fresh berries

6

Chocolate half-moon with a crispy cookie and fruit sauce

9

Sicilian cannoli in three flavors with chocolate sauce and whipped cream

9

Executive Chef Philip Guardione
Chef de Cuisine Graziano Lomonte
Pastry Chef Angelo Saccà