

WE MAKE OUR OWN ORGANIC PASTA



DINNER

ANTIPASTI

PESCE SPADA 14

Balsamic marinated swordfish carpaccio with orange segments & pink peppercorns

CARPACCIO DI AGNELLO 14

Lightly seared lamb with poached pears, arugula, truffle pecorino & pistachio

RISO AL SALTO CON L'OSSO 13

Crunchy saffron risotto cake, bone marrow & gremolada sauce

POLIPO E PANELLE 13

Grilled octopus, chickpea cake & chicory

ANATRA 13

Duck leg confit with roasted endive, red onion marmalade & vin cotto

GRANCHIO 16

Jumbo lump crab meat, cucumber, beluga lentils & mango

CAPRESE 14

Buffalo mozzarella, heirloom tomatoes, celery hearts & calabrese oregano

MELANZANE 12

Baked eggplant tortino with smoked mozzarella

TARTARA DI TONNO 15

Yellow fin tuna tartar with seaweed, sesame seeds, avocado & soy citrus dressing

DALL ORTO

MINESTRA 10

Zio Max's classic seasonal vegetable soup

RUGHETTA 10

Arugula, red beets, sunflower seeds, manchego cheese & citronette

POMODORI 11

Heirloom tomato salad, Cerignola olive, Tropea onion & salted ricotta

SPINACI 10

Baby spinach, crispy pancetta, blue cheese, walnuts with honey balsamic dressing

VERDE 8

Baby greens, cherry tomatoes, shaved parmesan & red wine vinaigrette

PIZZA ALLA GRIGLIA

AFFUMICATA 15

Smoked salmon, robiola cheese, red onion & capers

AL CRUDO 15

Parma prosciutto, stracchino cheese & arugula

CAPRESE 15

Buffalo mozzarella, fresh tomato & basil

PRIMI

TAGLIOLINI 18

Fresh linguine pasta, cherry tomatoes & basil sauce

PAPPARDELLE 20

Saffron ribbon pasta with braised lamb ragu

FARROTTO 19

Organic spelt risotto, wild mushrooms & mascarpone cheese

PACCHERI 20

Large tubular pasta with sweet baby shrimps, roasted eggplant & fresh mint puree

CHITARRA 21

Fresh square spaghetti with manila clams & dill

FETTUCCINE 18

Traditional bolognese sauce

ASTICE 23

Lobster ravioli with asparagus ragu in a butter & lemon zest sauce

GNOCCHI 18

Potato dumpling, red beet basil pesto & shaved blue cheese

RAVIOLI ALLA VACCINARA 22

Oxtail ravioli with bone marrow & salted ricotta

LE CARNI

AGNELLO 30

Almond crusted rack of lamb, Swiss chard ravioli in a goat cheese & sage fondue sauce

GALLETTO 25

Roasted cornish hen, sweet potato tortino & lemon thyme glaze

BISTECCA 32

Grilled sirloin steak, herbs roasted potato & asparagus gratin in a vanilla scented sauce

COSTOLETTA 36

Roasted veal chop, creamy potatoes, caramelized pearl onions & oyster mushrooms

I PESCI

BRANZINO SELVATICO 26

Pan seared wild striped bass, artichoke caponata & sweet potato puree

SALMONE 26

Grilled king salmon filet, cucumber, sea beans, taggiasca olives & tomato salad

MERLUZZO NERO 29

Potato wrapped black cod, roasted cauliflower, clams & lobster reduction

TONNO 28

Fennel pollen dusted, seared tuna, sambuca braised fennel, frisee & blood orange salad

CONTORNI

ROASTED POTATO 6

BABY SPINACH 6

GRILLED ASPARAGUS 6

CREAMY POTATOES 6

SAUTEED WILD MUSHROOMS 6

18% GRATUITY INCLUDED FOR PARTIES OF 6 OR MORE

GLUTEN-FREE & WHOLE WHEAT PASTA AVAILABLE