

WE MAKE OUR OWN ORGANIC PASTA



# LUNCH

## 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

### 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

### ANATRA 13

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

## DALL ORTO

### MINESTRA 8

Zio Max's classic seasonal vegetable soup

### RUGHETTA 10

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

### POMODORI 9

Heirloom tomato salad, Cerignola olives, 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

## PANINI

### VERDURE 12

Grilled vegetables, brie cheese & heirloom tomatoes

### POLLO 13

Grilled chicken, sun-dried tomato pesto & smoked mozzarella

### CRUDO 13

Parma prosciutto, mozzarella & black olive spread

## PRIMI

### TAGLIOLINI 17

Fresh linguine pasta, cherry tomatoes & basil sauce

### PAPPARDELLE 19

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

### PETTO DI POLLO 22

Grilled pounded chicken breast served with sautéed baby vegetables

### AGNELLO 30

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

### GALLETTO 24

Roasted cornish hen, sweet potato tortino & lemon thyme glaze

### BISTECCA 32

Grilled sirloin steak, herbs roasted potatoes & 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

18% GRATUITY INCLUDED FOR PARTIES OF 6 OR MORE

GLUTEN-FREE & WHOLE WHEAT PASTA AVAILABLE