



A N T I P A S T O

CARPACCIO di MANZO

lemon-pepper emulsion, parmigiano

CHARRED OCTOPUS

chickpea puree, salsa verde, baby greens

TRUFFLE CAPRESE

*heirloom tomatoes, buffalo mozzarella,
truffle oil, balsamic*

TUNA CRUDO

sashimi grade, blood orange, radish, olive oil

P A S T A

GNOCCHI SORRENTINA

potato gnocchi, san marzano tomato, mozzarella, basil

RISOTTO alla PESCATONA

prawns, clams, squid

LOBSTER RAVIOLI

maine lobster, saffron crema

TARTUFO e FUNGHI

tagliolini, black truffle, porcini, parmesan cream

E N T R E E

PAN-SEARED HALIBUT

saffron bisque, rabe

BRANZINO al CARTOCCIO

*mediterranean sea bass,
capers, olives, cherry tomato*

POLLO ALLA CACCIATORA

roast peppers, tomato, red wine, fresh rosemary

FILETTO al BAROLO

*beef tenderloin, bone marrow
barolo wine reduction*

OSSO BUCO alla MILANESE

veal shank, lemon zest, garlic, parsley

I D O L C I

TIRAMISU

*espresso-soaked lady fingers,
mascarpone cream, cocoa, "deconstructed"*

ROASTED PEACHES

aged balsamic, vanilla gelato

OLIVE OIL CAKE

rosemary, sea salt, strawberries

Executive Chef Jerry Villa