

APPETIZERS

CRUDO 27 (gf)

yellow fin tuna, capers, scallions, lemon, oregano, arugula

POLPETTINE 22

beef and pork meatballs, tomato sauce, provolone, parmesan

ARANCINI ALLA CARBONARA 22

macaroni pasta, free range egg, guanciale, pecorino, truffle oil, black pepper

PROSCIUTTO 25

Parma ham, crispy artichokes, parmesan shavings, fried pizza dough

BURRATA 25 (v/n)

marinated beefsteak tomatoes, olives, arugula pesto, sourdough croutons

VITELLO TONNATO 26 (gf)

oven roasted veal, traditional tuna and anchovies sauce, caperberries

GAMBERI ALLA GRIGLIA 27

grilled tiger shrimps, citrus salmoriglio, toasted breadcrumbs

STOCCO 22 (gf/n)

Ligurian style casserole with salted cod, potatoes, olives, tomato pine nuts, basil

CHARRED BROCCOLINI 19 (vg/n)

pistachios, sherry vinegar, capers, chili, grilled garlic croutons

WINTER BOWL 19 (vg/gf/n)

organic beets, baby spinach, green beans, orange segments, almonds, cumin seeds, tahini

PASTA

AMATRICIANA 35

rigatoni, guanciale, onions, chili, tomato, pecorino

SPAGO DI MARE 43

spaghetti, calamari, bay scallops, shrimps, clams, local catch, grape tomatoes, roasted chili

RAGU` 35

fettuccine, traditional Angus beef ragout, parmesan shavings, crispy leeks

COZZE E ZUCCHINE 37

calamarata pasta, wild Maine mussels, organic zucchini, white wine saffron, garlic, parsley

FUSILLI 31 (vg/n)

butternut squash cream, pan roasted mushrooms, zucchini, herbs olive oil, walnuts

** add parmesan for a vegetarian option*

MAIN COURSE

FRITTO MISTO 39

shrimps, calamari, wild mussels fritters, bay scallops, local catch, artichokes, organic zucchini

TONNO 39 (gf/n)

diced yellowfin tuna, raisins, almonds, basil, tomato relish, green beans

ORGANIC SALMON 37 (gf)

peas, lemon and mint cream, apple and frisee salad

VONGOLE 43

little neck clams, white wine, chili, crispy zucchini, parsley and garlic crouton

OCEAN HARVEST 39

fresh local catch, seafood gremolada, marinated onion rings

TAGLIATA 39 (gf)

10oz grilled and sliced angus beef striploin, arugula, artichokes and parmesan salad

TENDERLOIN 48 (gf)

8oz grilled angus beef tenderloin, glazed shallots, green peppercorn sauce

VEAL SCALOPPINE 45

lemon, capers, white wine, parsley, broccolini

NEW ZEALAND LAMB CHOPS 47 (n)

thyme and lemon breaded, grilled endive, roasted garlic pesto

TUSCAN CHICKEN FRICASSEE 35 (gf)

free range chicken thighs, lemon, cream, egg, parsley, burnt carrots

SIDES

MASHED POTATOES 11 (gf)

organic Yukon gold, butter, milk

AGLIO E OLIO 13 (vg)

spaghetti, garlic, chili, parsley, toasted breadcrumbs

SPINACH ZIMINO 13 (vg/gf/n)

baby spinach, garlic, lemon, pine nuts

PAN ROASTED MUSHROOMS 13 (vg/gf)

oyster mushrooms, shitake, portabella, leeks, herbs

TRUFFLE FRIES 11

parmesan, rosemary, truffle oil

POLENTA 9 (gf)

garlic confit, parmesan, thyme

BROCCOLI RABE 13 (gf)

pecorino cheese, garlic, chili, basil

BRUSSEL SPROUTS 13 (vg/gf/n)

butternut squash, walnuts, tarragon

17% service charge will be added to your bill | For parties of 8 or more, an additional 3% will be added

v - vegetarian

vg – vegan

gf – gluten free

n – contains nuts