

APPETIZERS

Antipasto Misto	23
Smoked Prosciutto, Salumi, Aged Cheeses, Marinated Olives, Eggplant, Roasted Peppers, Crostini	
Fresh Figs with Gorgonzola	19
A Warm, Stuffed, Prosciutto-Wrapped Fig, Served with Speck, Gorgonzola, Fresh Figs, Balsamic	
Calamari al Pomodoro	18
Sautéed in a Sauce of Tomato, Capers, Garlic, Oregano and Olive Oil with Grilled Ciabatta	
Prawns Amaretto	17
Grilled Garlic Prawns, Amaretto Butter Sauce, Lemon-Parmesan Polenta, Oregano and Thyme	
Sea Scallops	22
Limoncello Beurre Blanc, Butternut Squash Puree, Prosciutto Dust, Crème Fraiche, Herb Oil	
*Beef Carpaccio	18
Marinated, Raw Tenderloin, Arugula, Pecorino Romano, Walnuts, Lemon Olive Oil, Crostini	

SALADS/SOUPS

Caesar	15
Romaine Hearts, Parmigiano Reggiano, Lemon-Anchovy Dressing, House Ciabatta Croutons	
Fig and Arugula	15
Fresh Figs and Goat Cheese, Toasted Pinenuts, Caramel Vinaigrette, Pressed Lemon Olive Oil	
Harvest Salad	15
Frisée, Sherry Vinaigrette, Pear, Roasted Delicata Squash, Smoked Duck Breast, Shaved Pecorino	
Tuscan Farro Soup	14
Wild Barley, Cannellini & Orca Beans, Leek, Carrot, Celery, Garlic, Pancetta, Rosemary, Sage, Olive Oil	

FIRST COURSES

Hand Made Ravioli	31
Four Cheese Stuffed, Choice of Spinach Alfredo or House-made Bolognese Meat Sauce	
Spaghetti Carbonara	29
Cured Pancetta, White Wine, Black Pepper, Garlic, Egg, Cream, Pecorino Romano Cheese	
Orecchiette al Ragu	31
House-made Pasta, Italian Sausage, Tomatoes, Onion, Black Truffles, Spinach, Parmesan	
Scampi al Limone	34
Prawns, Capellini alla Chitarra, White Wine, Garlic, Fresh Herbs, Cherry Tomatoes, Lemon Oil	
Agnolotti di Zucca	31
Kabocha Squash, Almond & Parmesan Pasta Pillows, Brown Butter Sage Sauce, Braised Oxtail	
Wild Boar Tagliatelle	30
Fresh Spinach Noodles, Wild Boar Ragu with Tomatoes, Herbs & Red Wine, Olive Oil, Parmesan	
Black Truffle Risotto	32
Arborio Rice, Butter, Parmesan, Roasted Delicata Squash, Poached Langostino “Baby Lobsters”	

ENTREES

Seafood Pesto	41
Sautéed Prawns, Sea Scallops, Mahi Mahi, Linguine, Basil-Pinenut Pesto Cream Sauce, Lemon	
Chicken Marsala	39
Chicken Scallopine, Dry Sicilian Marsala, Mushrooms, Butter, Lemony Polenta, Green Beans	
Hanger Steak	42
Port Wine Sauce, Duck Fat Potatoes “Anna”, Brussels Sprouts in Brown Butter with Hazelnuts	
Sicilian-style Swordfish	40
Agghiotta Sauce of Tomato, Capers, Castelvetro Olives, Oregano with Paella Rice Croquettes	

**Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness.
A service charge of 20% may be added to parties of 7 or more guests.*