



## FOCACCIA

- Focaccia Herba with Roasted Garlic Enzo Olive Oil 6.00
- Focaccia Herba with Burrata and Green Olives 16.00
- Sourdough Focaccia baked with Mortadella Bolognese and Scamorza 15.00
- Sourdough Focaccia baked with San Marzano Sauce, Boquerones, Peppers 13.00

## ANTIPASTI - *Appetizers*

### CARCIOFI ALLA GIUDIA

Fried Artichoke Hearts with Bagna Cauda 12.00

### POLENTA E FUNGHI

Parmesan Polenta topped with Funghi Temple Mushrooms and Poached Egg 12.00\*

### TORTINI DI GRANCHIO

Blue Crab Cakes (2), Corn Salsa, Remoulade 22.00

### POLPO FRITO

Salt and Pepper Fried Baby Octopus with Calabrian Pepper-San Marzano Sauce 17.00

### FORMAGGI E SALUMI

Chef's Selection of Cheese & Charcuterie with Accompaniments 30.00\*

## INSALATA - *Salad*

### INSALATA MISTA

Garden Salad with Balsamic Vinaigrette 9.00\*

### RADICCHIO

Grilled Radicchio with Gorgonzola and White Balsamic 12.00\*

### INSALATA DI RUCOLA

Arugula & Pecorino, Lemon-Black Pepper Vinaigrette 8.00\*

*\*can be made gluten free*



**PRIMI - Small Pasta Course**

RISOTTO AL GORGONZOLA

Carnaroli Rice creamed with Gorgonzola topped Walnuts and Fennel 15.00\*

RISOTTO DI ANATRA

Carnaroli Rice creamed in Duck Confit Sugo 16.00\*

SPAGHETTI ALLA CHITARRA CON SALSA DI POMODORO

Chitarra Pasta in San Marzano Sauce, Duroc Meat Balls, Basil, Parmesan 16.00

BUCATINI CACIO E PEPE

Bucatini Pasta cooked with Pecorino Romano and Black Pepper 12.00

BUCATINI AI FUNGHI

Bucatini with Funghi Temple Mushroom Cream Sauce made with Pancetta and Herbs 15.00

TROFIE BOLOGNESE

Trofie Pasta in Ground Mortadella and San Marzano Tomato Sauce 15.00

CONCHIGLIE PESTO

Etto Conchiglie Pasta and Shrimp in Herb Pesto 15.00

AGNOLOTTI TALEGGIO

Taleggio stuffed Pasta with Black Garlic Butter, Sage, Shallot 16.00

**SECONDO - Entree**

POLENTA E MELANZANE

Kong Thao Eggplant Sugo over Creamy Polenta and Scamorza 22.00\*

SPEZZATINO DI RISO ALLA LIGURE

Ligurian Monkfish, Shrimp and Rice Stew, with Zucchini 26.00

POLLO CACCIATORE

Chicken Braised in Peppers and Olives, served with Roasted Potatoes 22.00\*

TAGLIATA DI BUFALA

Grilled Bison Skirt Steak, Tomato Braised Potatoes, Barolo Sauce 28.00\*

OSSO BUCCO MILANESE

Braised Veal Shank with Saffron Risotto 40.00

*\*can be made gluten free*



## DOLCI

### *Desserts and After Dinner*

PISTACHIO GELATO 6.00\*

TORTA DI CIOCCOLATO

Flourless Chocolate Torte with Peanuts and Caramel 10.00\*

CROSTATA MEILE

Quince Tart with Whipped Cream 8.00

TORTA DI FORMAGIO

Mascarpone Cheesecake with Fresh Berries 11.00

ZUPPA ANGLAISE

Ladies Fingers soaked with Peach Liqueur and Custard with Fresh Peaches 11.00

CANTUCCINI CON VIN SANTO

Almond Biscotti style Cookies with Vin Santo Wine 16.00

*\*can be made gluten free*