



FOCACCIA

Focaccia Herba with Roasted Garlic Enzo Olive Oil	6.00
Focaccia Herba with Burrata and Green Olive Tapenade	15.00
Focaccia Herba with Whipped Ricotta, Giardeira, and Prosciutto	15.00
Baked Sourdough Focaccia with San Marzano Sauce, Calabrese, Mozzarella	14.00

ANTIPASTI - *Appetizers*

CARCIOFI ALLA GIUDIA

Fried Artichoke Hearts with Bagna Cauda 12.00

TORTINI DI GRANCHIO

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

POLPO FRITO

Salt and Pepper Fried Baby Octopus with Calabrian Pepper-San Marzano Sauce 16.00

FORMAGGI E SALUMI

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

INSALATA E ZUPPA - *Salad and Soup*

INSALATA MISTA

Garden Salad with Balsamic Vinaigrette 9.00*

RADICCHIO

Grilled Radicchio with Gorgonzola, Pear, Red Walnuts, and White Balsamic 13.00*

INSALATA DI RUCOLA

Arugula & Pecorino, Lemon-Black Pepper Vinaigrette 8.00*

PASTA E FAGIOLI

Minestrone style soup made with Cannellini Beans and Pasta 7.00

**can be made gluten free*



PRIMI - *Small Pasta Course*

RISOTTO ALLA ZUCCA

Carnaroli Rice creamed with Kong Thao Thai Pumpkin, Peanut Miso, Bay Powder 16.00*

RISOTTO DI FUNGHI

Carnaroli Rice cooked with Porcini Cream and Fungi Temple Mushrooms 18.00*

RISOTTO AI TARTUFO

Carnaroli Rice cooked with Parmesan and Herbs covered in Perigord Truffle 32.00*

SPAGHETTI ALLA CHITARRA CON SALSIA DI POMODORO

Chitarra Pasta in San Marzano Sauce, Duroc Meat Balls, Basil, Parmesan 15.00

BUCATINI CACIO E PEPE

Bucatini Pasta cooked with Pecorino Romano and Black Pepper 12.00

CONCHIGLIE GAMBERETTO

Etto Conchiglie Pasta in Winter Herb Pesto with White Shrimp 18.00

CONCHIGLIE ALLE CIME DE RAPA

Etto Conchiglie Pasta and Grilled Broccolini Pesto and Dried Tomato 16.00

RAVIOLI DI CAVOLO NERO

Kale and Parmesan stuffed Pasta with Black Garlic Butter, Sage, Shallot 16.00

RAVIOLI AL TARTUFO

Roasted Cauliflower and Black Truffle stuffed Pasta with Shaved Perigord Truffle 35.00

SECONDO - *Entree*

PESCA SPADA

Grilled Swordfish with Dried Tomato and Caper Relish, Calabrian Chili Aioli 30.00

POLLO CACCIATORE

Chicken Braised in Peppers and Olives, served with Toasted Fregola 22.00

PORCHETTA

Roasted Spicy Pork Loin Roulade served on top of Sherry Braised Onions 23.00*

A5 MIYAZAKI WAGYU (*Highest Grade American Beef*)

Seared 6oz. Wagyu Flat Iron, Tomato Braised Potatoes, Barolo Sauce 28.00*

OSSO BUCCO MILANESE

Braised Veal Shank with Saffron Risotto 40.00

***** add 8g fresh shaved Perigord Truffle to any dish - 16.00**

**can be made gluten free*

DOLCI - Desserts and After Dinner

PISTACHIO GELATO

Italian style Pistachio Ice Cream 6.00*

TORTA DI CIOCCOLATO

Flourless Chocolate Torte with Peanuts and Caramel 10.00*

TORTA DI FORMAGGIO

Mascarpone Cheesecake with Fresh Berries 11.00

ZUPPA ANGLAISE

Ladies Fingers soaked with Coffee Liqueur and Custard 7.00

CANTUCCINI CON VIN SANTO

Almond Biscotti style Cookies with Vin Santo Wine 16.00