

VALENTINE'S DAY
SPECIAL MENU

COLD CUTS & CHEESES – TO SHARE

Selezione salumi e formaggi - 38
Seasonal selection of italian cold cuts and cheeses

Selezione formaggi - 31
Seasonal selection of italian and spanish cheeses

Selezione Patanegra - 42
Hand-cut cured Iberian ham selection Juan Pedro Domecq and Fermin

Prosciutto di Parma e burrata - 32
22 month cured Parma ham and burrata

Antipasti

APPETIZERS

♥ **Frittino** - 32
Crispy shrimp and calamari, horseradish aioli

Tartare di manzo* - 29
Organic beef tartare, pickled pearl onion, sweet garlic puree', confit shallots, toasted hazelnuts, orange zest, chives, crispy bread – RW

♥ **Tartare di dentice*** - 32
Red snapper tartare, vanilla infused tomato water, spicy avocado, toasted macadamia – RW

Crocchette di baccalà - 27
Three fried cod and sweet potato croquettes, tabasco mayo (Add one 8\$)

Barbabietola e mela - 25
Braised beets, green apple puree, pickled green apples, toasted almonds, raspberry dressing – GF DF VGN

Polpo alla griglia - 32
Grilled octopus, charred tomato sauce, roasted romanesco cauliflower, pickled red onion – GF DF

Pasta & zuppe

PASTA AND SOUPS

♥ **Risotto capesante e barbabietola** - 38
Risotto with sauté scallops, beet puree', chili reduction

Chitarra ai gamberi e limone - 35
Homemade fresh pasta, shrimp, Ferrarini butter, meyer lemon

Tortelli di guancia - 36
Homemade tortelli filled with beef cheek, toasted almonds, Parmigiano fondue

Gnocchetti all'astice - 39
Homemade potato gnocchi, lobster, lime bread crumbs

Tagliatelle alla bolognese - 31
Homemade pasta, classic bolognese ragout

Spaghettoni cacio e tartufo - 35
Homemade fresh pasta, cacio e pepe sauce, black truffle

* *Gluten free pasta available upon request*

Secondi

MAIN

♥ **Astice alla catalana** - 52
Roasted lobster, winter catalana, passion fruit dressing

Pollo alla cacciatora - 34
Chicken thighs stewed in a tasty tomato sauce with Taggiasca olives, braised pearl onions, taralli crumbs – DF

Salmone al sesamo - 36
Roasted salmon, yuzu glaze, toasted sesame seed, mango sauce, charred fennel – GF DF

Spigola in guazzetto - 41
Wild seared striped bass, clams, cherry tomatoes, clam broth, parsley, taralli crumbs – DF

Tagliata di controfiletto - 52
Grilled NY strip steak, sauteed spinach, toasted cashew, demi glace – GF DF

Grilled pork pluma - 48
Seared iberico pork loin, broccoli rabe, chimichurri – GF DF

Contorni

SIDES

Patate - 15
Crispy russet potatoes, smoked mayo – GF DF VGN

Cime di rapa - 16
Broccoli rabe, garlic oil, chili – GF DF

Spinaci - 16
Sautéed spinach, confit onion, toasted cashew – GF DF VGN

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Not a gluten-free facility, cross-contamination possible. Before placing your order, please inform your server if anyone in your party has a food allergy. 20% gratuity will be included for party of 6 or more

DF Dairy free

GF Gluten free

RW Raw

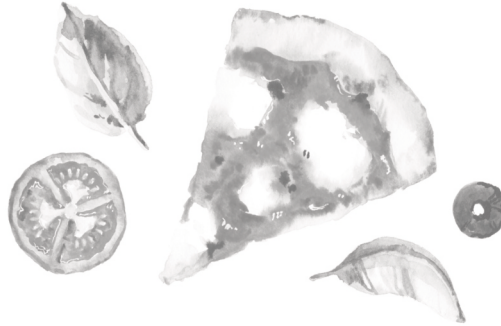
VGT Vegetarian

VGN Vegan



Pizza

48 hours of leavening



TRADIZIONE

Margherita - 26

Mozzarella, tomato sauce, Parmigiano Reggiano, extra virgin olive oil, basil — VGT

Bufala - 27

Mozzarella di bufala, tomato sauce, cherry tomatoes, Parmigiano Reggiano, extra virgin olive oil, basil — VGT

Diavola - 29

Mozzarella, tomato sauce, spicy salame, chili infused olive oil, Parmigiano Reggiano, basil

Napoletana - 23

Tomato sauce, Taggiasca olives, Cantabrian anchovies, capers, oregano, basil, extra virgin olive oil

Boscaiola - 30

Smoked provola, tomato sauce, sausage, shiitake mushroom, yellow cherry tomatoes, pecorino romano

4 formaggi - 30

Four cheeses pizza with gorgonzola, provola, fontina, parmesan chips, pecan and sweet and sour red onions

Nerano - 31

Mozzarella, zucchini sauce, zucchini chips, Parmigiano fondue, Parmigiano chips, basil, extra virgin olive oil — VGT

Mortadella - 30

Smoked Provola, stracciatella, mortadella, lime zest, pistachio crumbs

Parma - 31

Mozzarella, tomato sauce, Prosciutto di Parma, shaved Parmigiano Reggiano, arugula, extra virgin basil oil

Black truffle - 34

Mozzarella, roasted potatoes, crispy pancetta, shaved black truffle



Rosso di sera - 34

Mozzarella, beets base, sweet gorgonzola, guanciale and honey

VEGAN

Pizza bianca - 14

Plain focaccia with rosemary salt and oregano — VGN

Marinara - 21

Tomato sauce, garlic oil, oregano, basil, yellow cherry tomatoes, basil infused oil — VGN

Ortolana - 27

Yellow grape tomato sauce, Japanese eggplant, red pepper reduction, zucchini chips, basil infused oil — VGN

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Dolci

DESSERT



Semifreddo alle fragole - 18

Strawberry semifreddo, pistachio custard, lemon creme anglaise

Tiramisù - 16

Classic tiramisu' with organic coffee, savoiardi and mascarpone — VGT

Mousse di cioccolato, caramello salato - 18

Chocolate mousse, toasted hazelnuts, salted caramel, coffee sauce — GF

Passion cheesecake - 18

Classic NY cheesecake, passion fruit sauce — VGT

Gelato

ICE CREAM

Classic - 16

Pistachio, chocolate, vanilla

Tropical - 16

Mango, passion fruit — DF

Piatto di frutta

FRUIT

Fruit plate - 26

DF GF RW VGN

DF Dairy free

GF Gluten free

RW Raw

VGT Vegetarian

VGN Vegan

Wine by the glass

SPARKLING

Prosecco Treviso Brut DOC - 15

Champagne Louis Doumont Brut NV - 25

WHITE

Falanghina d'Irpinia DOC - 16

Fiano di Avellino DOCG - 18

Sauvignon Blanc / Colombard IGP - 25

Chardonnay IGT - 17

Pinot Grigio IGP - 16

RED

Aglianico Barbassano IGT - 16

Chianti Classico DOCG - 19

Pinot Noir - 19

Cabernet Sauvignon - 20

Cocktails



Amor Amaro - 20

Strawberry, aperol, lemon, simple, brut



Spicy situation - 20

Ginger, Raspberry, lime, vodka



Espresso Martini 19

Grey goose vodka, espresso, Mr. black



Fiore Bianco - 18

Tito's Vodka, St. Germain, thyme



Dark side of Manhattan - 20

Bulleit Bourbon, Lillet rouge, Amaro Averna, walnut bitters



Il Padrino - 20

Famous grouse blended scotch, amaretto disaronno, psychaud's bitters, citrus twist *rocks



A Gingery Decision 18

Pueblo Viejo tequila, Del Maguey Vida mezcal, ginger syrup, agave, club soda, candied ginger



Miele 18

Makers Mark, honey, lemon, vegan foam



Margarita In Fuoco 18

Fresno and bell pepper infused tequila, triple sec, lime juice *rocks



Sanguinella 20

Engine Italian organic gin, Campari, fresh OJ

