

ANTIPASTI FREDDI	PASTI FREDDI
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### Antipasti 16

Soppressata, spianata al tartufo, mini buffalo mozzarella, pecorino Romano, roasted cherry tomatoes, marinated olives, pickled shallots, banana peppers, black garlic puree, grissini

### Caprese 18

Burrata Stracciatella, roasted cherry tomatoes, toasted pine nuts, arugula, basil aioli, black garlic puree, truffle oil, balsamic glaze

### Polpo Marinato Con Patate 24

\*All Inclusive Meal Plan Surcharge 4

Braised octopus, lemon, orange, olive oil, parsley, red onion, garlic, potato

#### Bruschetta 14

Tomato, capers, red onion, lemon juice, fresh basil, basil aioli, pecorino, sourdough bread

# ANTIPASTI CALDI

### Zuppa Toscana 13

Italian sausage, pancetta, onion, potato, cream

#### Calamari Fritti 14

Lemon & roasted garlic aioli

#### Risotto Primavera 14

Asparagus, sweet peas, pickled shallots, pecorino romano, butter, white wine, basil oil

### Casserola Di Funghi E Gorgonzola 16

Mushroom, gorgonzola, pancetta, onion, brandy, herb butter, truffle oil

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- Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.
- \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

#### Insalata Di Pere 18

Red wine poached pear, arugula, goat cheese, honey poached baby carrots, pickled shallots, radish, dried cranberries, walnut crumbs, raspberry vinaigrette

# Insalata Cesare Alla Griglia 12

Grilled heart of romaine, Caesar dressing, anchovies oil, shaved parmesan, herb butter crouton

# PASTA \_\_\_\_\_

# Tagliatelle Alla Bolognese 26

Slow braised ground beef & pork, red wine, tomato sauce, onion, tomato, fresh basil, tagliatelle pasta

# Parmigiana Di Pollo 30

Parmesan crusted chicken breast, fresh mozzarella, onion, tomato, fresh basil, tomato sauce, toasted bread crumbs, linguini pasta

#### Linguine Alle Vongole 32

Baby clams, clam juice, garlic, onion, white wine, parsley, herb butter, linguini pasta

#### Penne Con Salmone 36

Salmon, onion, garlic, spinach, white wine, pink vodka sauce, penne pasta

#### Rigatoni Con Pollo 30

Grilled chicken breast, onion, garlic, white wine, porcini mushroom, alfredo sauce, truffle oil, charred asparagus, rigatoni pasta

# Linguine Con Gamberi 32

Shrimp, onion, tomato, sundried tomato, garlic, fresh basil, white wine, herb butter, linguini pasta

### Linguine Frutti Di Mare 32

Shrimp, mussel, calamari, octopus, scallops, onion, garlic, white wine, alfredo sauce, linguini pasta

#### Linguine Alla Carbonara 28

Guanciale, black pepper, egg yolks, pecorino Romano, linguini pasta

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SECO	ONDO
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# Speciale Dello Chef

Weekly Chef's Special, please ask your server for details

# Polpo Con Risotto Nero 40

Charred octopus, roasted cherry tomatoes, pickled shallots, charred asparagus, pecorino Romano, basil oil, black ink risotto

# Salmon Con Risotto Al Gorgonzola 38

Grilled salmon, sundried tomatoes, charred asparagus, balsamic pickled cucumbers, toasted pistachios, gorgonzola risotto

#### Osso Bucco DI Vitelo 42

Slowly braised veal shank, glazed baby carrots, toasted pine nuts, gremolata, spring risotto

#### Costolette di Manzo Brasato 52

\*All Inclusive Meal Plan Surcharge 10

Slow braised beef short rib, red wine, fresh herbs, charred asparagus, toasted bread crumbs, porcini mushroom risotto

# Gamberi Con Risotto Al Pepe Rosso Arrosto 38

Grilled shrimps, roasted cherry tomatoes, charred asparagus, pecorino Romano, roasted red pepper risotto

### PREFERITI DELLO CHEF

# Lasagna Della Nonna 26

Slow braised meat sauce, mozzarella cheese, bechamel sauce, garlic crouton

# Risotto Di Barbabietola Arrosto (V) 28

Roasted red beets risotto, goat cheese, arugula, charred asparagus, honey poached baby carrots, toasted pistachio, pickled shallots, basil oil, black garlic puree

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CONTORNI	
Charred Asparagus 9	
Side Pasta 6 with choice of sauce and mozzarella cheese	
Honey Poached Baby Carrots 8	
Side Salad 8 Romaine lettuce, roasted cherry tomatoes, pickled shallots, carrots, balsamic dressi	ng
DOLCI	
Tiramisu 8	
Panna Cotta 10 Vanilla yogurt panna cotta, balsamic thyme roasted peach	
Mousse Di Cioccolato 10	
Gelati O Sorbetto 8	
PICCOLI	
Chicken Parm 12 Linguini, tomato sauce, parmesan crusted chicken breast, mozzarella cheese	
Mozzarella Sticks 10 Served with marinara sauce and fries	
Pasta 8 With choice of sauce and mozzarella cheese on the side	
Margherita Pizza 10	

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