

Traditional Cuisine

Insalata Verde 12

Spinach, pancetta, pecans, pickled onions, ricotta salata, red wine vincotto

Polpette di Manzo 13

Filet mignon meatballs, cognac, truffle crostini

Torta di Granchio 14

Crab cake, caper gremolata, smoked shallots

Burrata Con Pomodorini 14

Creamy mozzarella, pachino tomato, basil, extra virgin olive oil, vincotto

Cozze con Fagioli 13

Mussels, white beans, tomato broth

Angus Beef Ravioli 26

Porcini mushroom blanc, roasted garlic rosemary tomato coulis

Lasagna di Pesce 27

Scallops, shrimp, crab meat, fontina, lobster broth

Quadrato di Manzo 27

Layered pasta, short rib ragout, mozzarella

Hanger Steak 32

Marinated Angus hanger steak in red wine soy balsamic reduction, served with caramelized onions, truffle whipped potatoes, string beans

Salmon Mediterraneo 28

Mediterranean farro, spinach, olives, green beans, tomatoes, e.v.o.o.

Branzino Toscano 28

Pan seared Mediterranean bass, kale, Tuscan olive oil, one eyed beans

Tenderloin di Maiale 29

Pork medallions, porcini mushrooms, string beans, truffle mashed potatoes

Vegetarian Fare

Zuppa del Giorno 7

Roasted Cauliflower 8

Pan seared cauliflower, e.v.o.o., shallots, sage, parmesan cheese

Brussels Sprout 8

Candied sprouts, mint, raisin, parmesan cheese

Funghi al Cognac 13

Champignon mushrooms, mozzarella, spinach, romano cheese, cognac cream

Kale Salad 12

Kale, poached pears, candied pecans, raisin, honey dijon lemon dill vinaigrette

Mista con Mele 12

Mixed greens, gorgonzola, cinnamon, apples, walnuts, orange citrus

Rigatoncini 18

Mushroom, kale, tomato pachino, shallots, e.v.o.o., parmesan cheese

Ricotta Truffle Ravioli 27

Abruzzi truffle, shallots, parmesan cheese, fresh ricotta ravioli

Barbecue Seitan 19

Spinach, farro, curry barbecue seitan, soy orange glaze

Chickpea Tofu Stew 19

Chick peas, rosemary tomato, pan seared tofu, chia seeds