

Le Paste

Spaghetti ai Frutti di Mare. Spaghetti with calamari, shrimp, scallops, mussels and manila clams in white wine, extra virgin olive oil, garlic, crushed red pepper, parsley and tomatoes. 19

Fettucce con Finferli, Punte di Felce e Cavoletti di Brussels. Fettucce Setaro with chanterelle mushrooms, fiddle heads ferns and Brussel's sprouts in extra virgin with garlic, shallots and basil. Grated Parmiggiano Reggiano. 21

Rigatoni alla Scamorza. Rigatoni in a cream sauce with smoked mozzarella, prosciutto di Parma, crushed pistachio nuts, peas, Reggiano and fresh cracked black pepper. 17.5

Gnocchi al Sugo di Agnello . House made potato gnocchi in a tomato sauce made with Jamison Farm's leg of lamb and house cured guanciale. Grated pecorino pepato and rosemary. 23

Le Carni

Bistecca alla Griglia. Grilled grass fed New York Strip steak served with pan fried Yukon gold potatoes with prosciutto and sage and a julienne of sautéed Brussels sprouts. Portobello mushrooms sauce. 34

Involtino di Maiale. Pan roasted pork loin roll stuffed with smoked mozzarella, smoked prosciutto and sage. Served with pan fried Yukon gold potatoes and a julienne of sautéed Brussels sprouts. 19

IL Pescato

Grigliata Mista di Mare. Grilled scallop, shrimp, calamari and yellow fin tuna with salmoriglio. Saffron risotto, Sicilian eggplant Caponata and sea asparagus. 26

Spigola alla Griglia. Grilled wild striped bass filet drizzled with salmoriglio and served with a Sicilian potato salad (Yukon gold potatoes, mustard greens, celery, red bell peppers, spring onions, black olives and capers in red wine dressing with Sicilian olio Verde) and sautéed dandelion greens. 27

Seppia alla Griglia. Grilled fresh Spanish cuttle fish. Served with Sicilian potato salad and sautéed dandelion greens. 21

Contorni

Brussel's Sprouts 4 Saffron Risotto 4

Eggplant Caponata 4

Executive Chef. Michele Savoia

Sous Chef. Mark Langdon