



PER COMINCIARE / TO START

Snacks:

PANZEROTTI 5 pcs 13 (V)

Mozzarella and tomato filled baby calzones served with basil dipping

SICILIAN ARANCINI 14 (V)

Cardoncello mushrooms and Caciocavallo cheese rice balls served with parsley sauce

FORMAGGI (Cheese plate) 26 (V)

Caciocavallo, Parmigiano Reggiano, Taleggio, Gorgonzola, assorted Mostarda, frosted salted nuts

GOURMET FOCACCIA 20

Parma prosciutto, Straciatella cheese, arugula, fresh shaved black truffle, evoo.

Appetizers:

BURRATA 17 (V)

Creamy burrata served with green peas sauce, capers jam, Carasau bread

BARBABIETOLE 17 (V)

Gold beets carpaccio, goat cheese, arugula, glazed savory walnuts, lemon dressing

PROSCIUTTO 19

Parma prosciutto (24 months aged), Parmigiano Reggiano cheese, Artichokes preserve

SALMONE* 21

Marinated Salmon with Jalapeño infused Extra virgin olive oil, fennel, orange and black olives

A SEGUIRE / TO CONTINUE

All Pastas are Home Made on Premises - \$3 Gluten Free Artisanal Pasta from Napoli available

TAGLIOLINI CACIO & PEPE 24 (V) add fresh black truffle 12

Burnt wheat flower pasta with Pecorino Romano cheese, Black Pepper and orange scent

GNOCCHI 25 (V)

Cardoncelli mushrooms, Tomato fillets, Cacioricotta cheese, Garlic seasoned breadcrumbs

FUSILLONI Cav. Cocco Artisan Pasta-maker 27

Pork Sausage, Nduja (spicy sausage), Green peas sauce with 24 mo. Parmigiano Reggiano drops

TORTELLI* 29

Eggplant & Buffalo Ricotta filled ravioli with Shrimps and Lobster sauce

TAGLIATA* 46

Pan seared Prime Sirloin steak, with arugula & Parmigiano, Cardoncelli mushrooms, potatoes

IPPOGLOSSO* 45

Pan seared Halibut fillet, Cannellini beans "zuppetta", steamed rainbow cauliflower, mussels, bottarga, marjoram extra virgin olive oil

CONTORNI / SIDE DISHES

Roasted fingerling potatoes 10 – Sautéed Cardoncelli Mushrooms 11

Steamed Cauliflower 10 – Arugula and Parmigiano Reggiano cheese 10

(V): Vegetarian dish

Executive Chef, Gianni Palazzo

Before placing your order, please inform your server if a person in your party has a food allergy.

*Consuming raw or undercooked seafood, shellfish, meat, poultry, eggs may increase the risk of food borne illness.

DOLCI - DESSERTS

TIRAMISÙ, 10

Lady fingers soaked in Espresso coffee, mascarpone cream, cocoa

PANZEROTTI, 11

Nutella filled calzones with truffle honey and almonds

DELIZIA AL LIMONE, 12

Sponge cake with lemon juice custard, covered with Costa di Amalfi IGP lemon sauce

CARDONCELLO EXPERIENCE, 14

Dessert trio, Mascarpone Gelato with Cardoncello mushrooms powder and Intense fruity Evoo, Mushroom Crème Brûlée, Chocolate & Orange Evoo

GELATO & SORBETS

SORBETTO, 10

Non-dairy gelato

AFFOGATO, 12

Vanilla gelato served with espresso coffee

PACIUGO, 12

Fior di latte gelato served with sour cherries in syrup and meringues

VINI DOLCI / DESSERT WINES

4000 Moscato d'Asti 2020 DOCG, Vietti - 28 375ml bottle

Moscato, slight sparkling, intense aroma of peaches, rose petals, minty and sage. Sweet with good balanced acidity, with an apricot finish

4010 Vin Santo del Chianti 2007 DOCG, Le Fornacelle -15gl/59 375ml bottle

Trebbiano Toscano & Malvasia Bianca, amber color chestnut flour and walnut bouquet. Sweet with incense hints, balances and long lasting.

4005 Furr 2013 Vendemmia Tardiva Puglia IGT, Miali -13gl/55 500ml bottle

100% Minutolo, grapes are harvested over ripe, left to dry for a month. Citrus and orange blossoms bouquet. Honey and spices.

4020 Sherry Don Guido Pedro Ximénez Solera Especial 20 yrs

William & Humbert - SPAIN - 16gl/95 750 ml bottle

100% Pedro Ximenez, dense, Raisin and fig aromas with round, underlying balsamic notes. Low acidity, almost syrupy sweet and with a long finish that leaves the sweetness and aromas

CAFFÈ & TEA

Coffee 4 - Espresso 4 - Cappuccino 5 - Latte 5 - Tea 5 - Double Espresso 7

GRAPPA

Nardini Bianca 12 - Nardini Riserva Aged Double distilled 14

Nardini Tagliatella 12 - Aged Grappa di Barolo, Mazzetti d'Altavilla 14

AMARI

Disaronno Amaretto 13 Finocchietto-Don Ciccio 13

Cynar 13 Crema di Limoncello 12

Braulio 14 Amaro del Capo 13

Amaro Nonino Quintessentia 13 Sambuca 13

We offer products with tree nuts, milk, eggs and wheat, while we take steps to minimize the risk of cross-contaminations, we cannot guarantee that any of our products are safe to consume for people with tree nuts, dairy, eggs, or wheat allergy

For parties of six and more a 20% gratuity will be added

