

AUTUMN DINNER MENU

PER COMINCIARE / TO START

CARDONCELLI \$17

Roasted Cardoncello mushrooms with potato, caciocavallo cheese & truffle tortino

PANELLE \$15

Chickpeas polenta with goat cheese & fine herbs sautéed shrimps

SARDINE \$14

Baked fresh sardines with roasted butternut squash & celery root purée

TONNO \$16

Soy & lemon marinated tuna tartare with seaweed and cucumber

BARBABIETOLE \$13

Roasted red beets salad, Macadamia nuts, mint & cacioricotta cheese

BURRATA \$15

Light smoked creamy cow milk cheese with grilled asparagus & sundried tomato pesto

TOMINO \$15

Grilled cow and sheep milk cheese wrapped in smoked prosciutto with roasted red endive

EVOO TASTING \$18

A selection of 4 Extra Virgin Olive Oils from light to intense fruity paired with small bites



A SEGUIRE / TO CONTINUE

- ALL PASTAS ARE HOME MADE ON PREMISES, GLUTEN FREE PASTA AVAILABLE -

FETTUCCINE \$18

Turmeric fettuccine, Cardoncello mushrooms, tomato filet & cacioricotta cheese

GNUDI \$17

Pumpkin ricotta dumplings with black truffle & amaretto cookie crumble

CASERECCE \$17

Hand twisted pasta with red onion, pork belly, pecorino cheese and licorice

AGNOLOTTI \$22

Half-moon shaped ravioli with braised beef in a leeks fondue & Barolo reduction

TAGLIOLINI \$20

Fresh linguine, clams, dill, pepper flakes and tarallo crumble

SEDANINI \$18

Burnt wheat fresh small tube pasta with Piennolo tomato, sheep milk ricotta & basil

PER FINIRE / TO END

SALMONE \$25

Grilled Alaskan salmon with saffron mashed potato and roasted leeks

CAPPESANTE \$27

Gold seared sea scallops, fava beans purée, Shishito peppers and hazelnut

GAMBERI \$27

Pan seared shrimps served with orzotto pasta and asparagus fondue

GUANCIA DI MANZO \$29

Slow braised Wagyu beef cheek, Cardoncelli mushrooms, shallot & black truffle mashed potatoes

AGNELLO \$33

Grilled Colorado lamb chops, red endive, chestnut, wild onions & wine must

GALLETTO \$25

Roasted Organic baby chicken, fingerling potatoes, pearl onions & fine herbs sauce

CONTORNI / SIDE DISHES \$8

Cardoncelli Mushrooms - Roasted potatoes - Fava beans Purée - Shishito peppers - Asparagus

Executive Chef Massimiliano "Max" Convertini | Chef de cuisine Gianni Palazzo

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

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

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