

4 COURSE MENU \$70 pp CHOOSE 3 FROM EACH SECTION

Our shareable Affitato Misto is also available for the table, which features our cured meats and sott'olio items, for an additional \$15.00 per person.

ANTIPASTI

Polpetti di Melanzane

eggplant, basil, breadcrumb, marinara

Caprese Finta

heirloom tomatoes, cucumber, celery, oregano, basil, stracciatella

Tuna Carpaccio

Buffalo mozzarella, pepperoni cruschi, olio verde

Insalata d'Estate

dandelion greens, arugula, fennel, guanciale "bacon bits",

cantaloupe melon vinaigrette, crumbled Gorgonzola

PRIMI

Spaghetti all chitarra with "crab gravy"

"guitar cut" spaghetti, blue crab, San Marzano tomatoes,

garlic, parsley

Tagliatelle

mushroom ragu, Parmigiano Reggiano

Risotto al Salsicca e Limone

Aquarello risotto, house-made pork sausage, Sorrento lemon, Parmigiano Reggiano

Spaghetti Aglio e Olio

garlic, extra virgin olive oil, red pepper flake

Fazzoletti

handkerchief pasta, braised lamb shoulder ragu

SECONDI

Tagliata di Manzo

Grilled NY striploin, rosemary, extra virgin olive oil arugula salad

*Cardoncelli alla Griglia

Coal-roasted Royal Trumpet mushrooms, sunchoke puree,
lemon-caper “gremolata”

Pollo al’ mattone

Lemon - rosemary chicken’ under a brick”, roasted potatoes

Costoletta di Maiale

Pan-roasted bone in pork chop, stonefruit caponata, rosemary jus

Spigola in Padella

Pan-roasted Atlantic sea bass, Ligurian potato and
greenbean salad, basil pesto

DOLCI

Baba au Rhum

Rum soaked brioche cake, summer berries, Chantilly cream

Gelato Misto

Assortment of 3 house-made gelato, biscotto

Crostata di Mirtilli

Blueberry crostata, sweet corn gelato