

CENA

ANTIPASTI CLASSICI

TARTARE CASA LEVER raw beef tartare	18
VITELLO TONNATO thinly sliced, slow roasted veal, tuna, caper sauce	16
CARPACCIO carpaccio of filet mignon, mushroom salad, parmesan chips	16
CARCIOFI thinly sliced artichokes, parmesan chips, baby arugula	16
MISTO DI MARE king crab, calamari, octopus, mussels, clams, rock shrimp	20
SAN DANIELE aged prosciutto, mozzarella di bufala	16
MISTICANZA organic aromatic micro salad, croutons, poached egg, crunchy prosciutto	12
CAPELANTE seared scallops, white asparagus, black truffle	18

CRUDI DI PESCE

(Raw Bar)

POLIPO octopus carpaccio, raw shaved vegetables	16
HAMACHI yellowtail, pomegranate seeds, lime	16
CARPACCIO DI SALMONE brussels sprouts and champignon salad, goat cheese	16
SGOMBRO mackerel, lemon confit, lightly pickled red onion, smoked salt	14
GRANCHIO REALE king crab, santa barbara sea urchin, pickled jalapeno, avocado	18
TARTARE DI TONNO ahi tuna, caper dressing, minced scallions, soft boiled quail egg	20

PASTE E RISOTTI

RAVIOLI homemade salsiccia and burrata ravioli, fennel puree	22
RISOTTO ALLA PARMIGIANA parmesan risotto, balsamic vinegar, marinated cherry tomatoes	22
BOLOGNESE veal ragout, tagliatelle	24
VONGOLE gragnano spaghetti, manila clams, fresh tomatoes	26
PAPPARDELLE homemade pappardelle, wild boar ragout, fresh porcini	22
PACCHERI gragnano paccheri, red snapper ragout, cherry tomatoes, baby artichokes	26
ZAFFERANO saffron risotto, braised veal	28
AMATRICIANA DI TONNO mezze maniche di gragnano, tuna amatriciana	20
AGLIO & OLIO gragnano linguine, olive oil, garlic chips, red pepper	18

CARNI

COSTATA creekstone farms, new york, bone in strip 28 oz	48
SCALOPPINE veal scaloppini, roasted baby artichokes	39
AGNELLO seared lamb chops, polenta and roasted wild mushrooms	39
MILANESE traditional breaded veal milanese	42
GALANTINA porcini and parmesan stuffed boneless chicken	30

SECONDI DI PESCE

CACIUCCO seafood stew, spicy tomato broth	34
SALMONE wild salmon, fennel, orange reduction	36
SPADA grilled swordfish, vegetable caponata	34
TONNO seared ahi, romanesco puree, pickled cauliflower	38

PESCE INTERO

SOGLIOLA dover sole, seared or grilled, dijon sauce	48
TROTA eden brook trout, seared or grilled	36
BRANZINO seared or grilled, vegetable mustard,	38
ORATA sea bream, seared or grilled, extra virgin olive oil	38
PESCE DEL GIORNO catch of the day, seared or grilled	MP

VINI AL BICCHIERE

sommelier recommendations
(a full wine list is available)

FRIZZANTI

Prosecco Extra Dry
"Gujot" Francesco Drusian NV 11
Veuve Cliquot Yellow Label Brut
Pinot Noir, Pinot Meunier, Chardonnay 18
Franciacorta Brut Barone Pizzini NV
Chardonnay 16

BIANCHI

Vermentino,
Sardi Giustiniani (2008) 11
Felice, Sant Ambroeus (2008)
Chardonnay, Vermentino,
Sauvignon Blanc 13
Verdicchio dei Castelli di Jesi
Superiore "Domine",
Pievalta (2006) 17

ROSSI

Donnata, Alessandro di Camporeale
(2008) Nero d'Avola 10
Quinis, Sant Ambroeus (2007)
Sangiovese, Merlot 13
Barbaresco "Valeirano",
Ada Nada (2005) 25

ZUPPA DEL GIORNO

soup of the day
12

CONTORNI

(8 each)

BROCCOLI RABE
ASPARAGUS
BRUSSELS SPROUTS
SQUASH
CAULIFLOWER
ROSEMARY FINGERLING
POTATOES

Consuming raw or under cooked meats, seafood, and shellfish may increase your risk of food born illness, especially if you have certain medical conditions. Please let us know if you have any food allergies or dietary restrictions
20% gratuity will be added to parties of 6 or more