

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, mustard, fresh heart of palm	16
CARCIOFI thinly sliced artichokes, shaved parmesan, baby arugula	16
ASTICE maine lobster, tomato & onion confit, black olive oil, garlic	20
SAN DANIELE aged prosciutto, mozzarella di bufala	16
MISTICANZA organic aromatic lettuce & herb salad, croutons, poached egg, crunchy pancetta	12
CAPELANTE seared scallops, white asparagus, black truffle	18
CALAMARI ALLA PIASTRA seared squid, spring peas, tiny carrots, guanciale	16
INSALATA PRIMAVERA fresh zucchini, shaved baby vegetables, organic greens, ricotta vinaigrette	16

CRUDI DI PESCE

(Raw Bar)

HAMACHI yellowtail, pomegranate seeds, lime	16
MACKEREL sgombro, lemon confit, lightly pickled red onion, smoked salt	14
RICCI DI MARE santa barbara sea urchin crostini, marinated mustard seed, avocado puree	18
TARTARE DI TONNO ahi tuna, caper dressing, minced scallions, soft-boiled quail egg	20

PASTE E RISOTTI

ZUPPA DEL GIORNO soup of the day	12
RAVIOLI DI ANATRA braised duck, roasted mushrooms	22
SPAGHETTI ALLA CHITARRA santa barbara sea urchin, king crab meat	28
RISOTTO ALLA PARMIGIANA parmesan risotto, balsamic vinegar, marinated cherry tomatoes	22
BOLOGNESE veal ragout, tagliatelle	24
VONGOLE gragnano spaghetti, manila clams, fresh tomatoes	26
MEZZE PENNE artisanal pasta, asparagus, braised bison	24
RISOTTO GAMBERETTI rock shrimp, fresh wild nettles	28
ARRABBIATA gragnano spaghetti, spicy tomato sauce	20
LASAGNA homemade lamb ragout lasagna, arugula pesto	22

CARNI

COSTATA creekstone farms, new york, bone in strip 28 oz	48
SCALOPPINE veal scaloppine, spring mushrooms, asparagus	39
AGNELLO sardinian-style lamb, saffron fregola, baby carrots	39
MILANESE traditional breaded veal milanese	42
POLLO ALLA GRIGLIA grilled half chicken, spice rubbed, string beans, tomato salad	30

SECONDI DI PESCE

CACIUCCO seafood stew, spicy tomato broth	34
SALMONE wild salmon, crispy artichokes, spring onions	36
SPADA grilled swordfish, vegetable caponata	34
IPPOGLOSSO wild pacific halibut, fava beans, taggiasca olives	36

PESCE INTERO

(Whole fish, Grilled or Seared)

SOGLIOLA dover sole, dijon sauce	48
TROTA eden brook trout, salsa verde	36
BRANZINO european sea bass, citronelle sauce	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
Trento "Brut" Ferrari NV
Chardonnay 12
Brut Premier Louis Roederer
Pinot Noir, Chardonnay, Pinot Meunier 18

BIANCHI

Vermentino,
Sardi Giustiniani (2008) 11
Felice, Sant Ambroeus (2008)
Chardonnay, Vermentino,
Sauvignon Blanc 13
Muller Thurgau Zeni (2008) 16

ROSSI

Donnata, Alessandro di Camporeale
(2008) Nero d'Avola 10
Quinis, Sant Ambroeus (2007)
Sangiovese, Merlot 13
Brunello di Montalcino
La Togata (2002) Sangiovese 25

CONTORNI

(8 each)

BROCCOLI RABE

sauteed, pepperoncini, garlic

MIXED VEGETABLES

baby carrot, cauliflower, radish, fennel

YUKON GOLD POTATOES

roasted, garlic, thyme

ASPARAGUS

BABY SPINACH

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