



## PASTA

RISOTTO CON TARTUFO INVERNALE PERIGORD	40
• italian rice with winter black truffle	
PAPPARDELLE RIPIENE CON PESCE	27
• homemade stuffed pappardelle with seafood served with lobster sauce, green peas and oyster mushrooms	
FETTUCCUNI CACIO PEPE & RARE RED SHRIMP	32
• imported noodles, pecorino romano, black pepper and deep-sea shrimp from the mediterranean sea	
SPAGHETTI CON SALMONE, ZUCCHINI E ZAFFERANO	25
• organic imported pasta with salmon, oyster mushrooms, zucchini and saffron	
WHOLE WHEAT SWEET POTATO GNOCCHI	24
• served with sausage, crispy kale, roasted chestnuts in a brown butter sauce	
GNOCCHI AL FORNO	26
• baked gnocchi with meat sauce and fontina cheese	
PAPPARDELLE CON VEAL RAGU'	24
• fresh eggs noodles, veal tomato sauce and a scoop ricotta	

## MEAT AND SEAFOOD

COSTATA DI MAIALE VALDOSTANA	32
• butterflied pork chop topped with fontina, prosciutto in a mushroom brown sauce	
VEAL CHOP MARGHERITA	45
• veal chop topped with cherry tomato sauce and stracciatella	
COSTATA DI MANZO BRESADA	42
• bone in braised beef rib served over risotto	
GRILLED SKIRT STEAK	34
• served with roasted garlic mashed potatoes, sautéed string beans and balsamic vinegar glaze	
POLLO SCARPARELLO	24
• baked crispy bone in chicken, spicy cherry peppers, sausage and potatoes in a brown lemon sauce	
ORGANIC SALMON	30
• sesame crusted served over asian vegetables lo mein	
ANELLI DI CAPESANTE	38
• pan seared sea scallops served with asparagus risotto and roasted tomatoes	
FILETTO DI BRANZINO AL FORNO	30
• baked branzino filet, topped with sauteed broccoli rabe, smoked mozzarella and pinoli nuts served with burned cauliflower, and roasted tomato pure	

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DUE TO THE LIMITED AMOUNT OF TABLES PLEASE  
BE COURTEOUS OF THE UPCOMING RESERVATION  
THANK YOU