



ANTIPASTI

Carpaccio di Filetto 36

Delicately sliced filet mignon, dressed with EVOO and lemon on peppery arugula, shaved Parmigiano Reggiano, pepper, salt.

Tagliere di salumi e formaggi 34

An assortment of premium Italian cold cuts and cheeses, olives, seasonal accompaniments and fruits. Designed for sharing.

Fritto misto di mare 32

Calamari, shrimp, market fish and zucchini, in a semolina and rice flour crust.

Polpo alla griglia 🍷 30

Char-grilled octopus, pomme pavé, on Arugula with olives, capers, lemon, EVOO.

Crostini Corleone 28

Fiordilatte mozzarella, pomodorini confit, Prosciutto di Parma DOP.

Parmigiana di melanzane 25

Traditional layers of eggplant, tomato sauce, mozzarella, Parmigiano Reggiano and basil.

Salsiccia e friarielli 🍷 24

Italian sausage and rapini sautéed with garlic, EVOO, and a hint of chili pepper.

Impepata di cozze 🍷 22

Steamed mussels in your choice of Bianco (white wine, garlic, parsley) or Rosso (light tomato, garlic, parsley).

Olive Ascolane 22

Hand-stuffed green Ascolana olives, filled with a savory blend of veal and pork and fried to a golden crisp.

Scapece di zucchine e melanzane 🌿🍷 20

Thinly sliced zucchini and eggplant, lightly marinated with fresh mint, garlic, EVOO.

PASTA

Pappardelle al ragù di cinghiale 30

House-made pappardelle with Tuscan-style wild boar ragù.

Norcina 30

A rich Umbrian classic featuring pasta with Italian sausage, guanciale, mushrooms in a silky cream sauce of Pecorino Romano.

Carbonara 30

A Roman favorite featuring mezze maniche with crispy guanciale, egg yolks, Pecorino

Amatriciana 🌶️ 30

Pasta enveloped in a rich tomato sauce, crispy guanciale, pepperoncino, and finished with Pecorino Romano DOP.

Cacio e Pepe 25

A refined Roman classic featuring Tonnarelli in a silky Pecorino Romano DOP and black pepper sauce.

Carrettiera e mazzancolle 28

Shrimp, sweet grape tomatoes, capers, anchovies, onions, toasted bread crumbs.

Spaghetti alle Vongole 28

Pasta with fresh middleneck clams, gently Sautéed with garlic, white wine, parsley, EVOO

Nerano 26

Pasta with fried zucchini, Provolone del Monaco DOP, fresh mint, basil, EVOO.

Norma 26

Mezze maniche with fried Sicilian eggplant, tomato sauce, fresh basil and ricotta salata.

Teramana 25

Traditional Abruzzese spaghetti with beef and pork meatballs, slow-simmered in a light tomato sauce with white wine and finished with aged Pecorino.



RISOTTO

Risotto dello Chef  **MP**
A daily creation inspired by the season and the market's fresh offerings. Please inquire with your server for today's selection.

CARNE

Costata di vitello e funghi  **62**
Premium bone-in veal chop grilled to perfection, wild mushrooms and shallots, finished with a rich Marsala demi-glace.

Cotoletta Napoletana **58**
Breaded bone-in veal chop, pounded thin and fried, finished with house-made tomato passata and fiordilatte mozzarella.

Cotoletta Milanese **58**
Breaded bone-in veal chop, pounded and pan-fried, over arugula, shaved Parmigiano Reggiano, and lemon.

Agnello scottadito  **56**
Grilled full rack of lamb, accompanied by Potato millefoglie, black olive dust, and Sautéed friarielli or scarola.

Tagliata di manzo  **54**
Sliced beef tenderloin, grilled to perfection and paired with lemon and EVOO-dressed arugula, shaved \ Parmigiano Reggiano, Barbera reduction.

Costoletta di maiale alla Valdostana  **50**
Traditional Aosta Valley-style bone-in pork chop stuffed with imported Parma Cotto and melted Fontina, lightly finished with a white wine butter sauce.

PESCE

Involtini di dentice atturrati  **42**
Lightly gratinated snapper rolls stuffed with braised leeks and confit cherry tomatoes.

Spigola all'acqua pazza  **36**
Sea bass gently poached with cherry tomatoes, garlic, white wine, and fresh herbs.

Calamari alla griglia  **35**
Tender grilled calamari served with lemon, parsley, and EVOO over peppery arugula.

Caciucco alla Livornese  **34**
Seafood stew from the Tuscan coast, brimming with shrimp, calamari, mussels, clams, and market fish in a fragrant tomato and wine broth.

PLEASE INFORM YOUR ATTENDING STAFF
OF ANY ALLERGIES OR DIETARY RESTRICTIONS