

## Crudo Bar

### GRANCHIO REALE\*

Alaskan King Crab, hearts of palm, celery and horseradish dressing

31

### HAWAIIAN AHI TUNA TARTARE\*

tuna, citrus dressing, avocado mousse and fried capers

24

### CARPACCIO DI MANZO\*

with arugula and shaved Parmigiano Reggiano

26

## Pizze

### MARGHERITA

San Marzano tomatoes, buffalo mozzarella, fresh basil, oregano

18

### SAN DANIELE

San Daniele prosciutto and arugula

20

### TARTUFATA

Taleggio cheese, black truffle and organic egg yolk

24

## Antipasti

### FRITTO MISTO . . . . . 24

fried calamari, shrimp, scallops and asparagus with lemon aioli

### SAN DANIELE E BUFALA . . . . . 21

18-month aged San Daniele prosciutto and buffalo mozzarella

### BURRATA . . . . . 21

yellow and red beets salad, burrata, aged balsamic and soybean sprouts

### POLPO CROCCANTE . . . . . 23

grilled Portuguese octopus, tomato confit, black olive salsa, crispy potatoes and fresh herbs

### VITELLO TONNATO\* . . . . . 21

traditional slow-roasted thinly sliced veal with tuna-caper sauce

## Insalate

### CAPRESE . . . . . 19

Kumato tomatoes, buffalo mozzarella and fresh basil

### MISTICANZA POINCIANA . . . . . 19

Bibb salad with cottage cheese, almonds, scallions, fresh-herb medley in a light ginger dressing

### INSALATA DI ANGIURIA E FETA . . . . . 18

watermelon salad with Sardinian feta, fresh mint, cucumber and lemon dressing

### INSALATA CENTOCOLORI . . . . . 19

tri-colored organic lettuce with avocado, cherry tomatoes, buffalo mozzarella and olives

### INSALATA DI CARCIOFI . . . . . 19

thinly sliced artichokes, baby arugula, hearts of palm and shaved Parmigiano Reggiano

Split Plate • 8

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## Pasta

CACIO E PEPE . . . . .	22
linguine with Pecorino Romano, butter from Cremona and cracked pepper	
RAVIOLI ALLA ARAGOSTA . . . . .	25
homemade ravioli with Maine lobster, shrimp, scallops, citrus butter and fresh basil	
BOLOGNESE. . . . .	26
Cav. Cocco tagliatelle with our traditional veal ragù	
POMODORO E BASILICO . . . . .	19
spaghetti with San Marzano tomatoes, basil and Parmigiano Reggiano	
SPAGHETTI ALLA CARBONARA* . . . . .	23
spaghetti with pancetta, organic egg, Parmigiano Reggiano and fresh black pepper	
PUTTANESCA . . . . .	22
gnocchetti pasta, spicy San Marzano tomato sauce, olives, Sicilian capers, peperoncino, fresh parsley and Italian tuna confit	
ORECCHIETTE E BURRATA . . . . .	21
orecchiette, broccoli rabe pesto, fresh burrata and peperoncino and Piedmontese toasted hazelnuts	
RISOTTO OF THE DAY . . . . .	M/P

## Pesci

SALMONE SCOZZESE . . . . .	36
Loch Duart Scottish salmon, wild rice salad, carrot ginger purée and herb sauce	
BRANZINO. . . . .	45
Mediterranean sea bass filet served with roasted farm vegetables and salsa verde	
CIOPPINO. . . . .	45
sea food stew with scallops, prawns, octopus, clams and catch of the day in a spicy San Marzano sauce	

## Contorni

10

**PATATINE ALLE ERBE**  
fingerling potatoes, garlic chips and rosemary

**CAVOLINI DI BRUXELLES**  
braised Brussels Sprouts with prosciutto

**BROCCOLI RABE**  
broccoli rabe, chili flakes, garlic chips and white anchovies

## Carni

**SKIRT STEAK**  
soy and ginger marinated steak, crispy potatoes, blistered cherry tomatoes and fresh herbs

34

**CUTELETA ALLA MILANESE**  
traditional breaded veal, wild arugula, tomatoes and reggiano

46

**SUPREMA DI POLLO**  
chicken supreme, local corn puree, grilled radicchio, Roma tomatoes and aged balsamic vinegar

31

**Chef di Cucina - Marco Barbisotti (Milano)**

Please let us know if you have any food allergies or dietary restrictions.