

Antipasti

LA ZUPPA DEL GIORNO

soup of the day

CARPACCIO DI MANZO*

raw beef carpaccio, arugula,
shaved Parmigiano Reggiano, Dijon mustard sauce

Pinot Nero, Serafini & Vidotto - 2015

SALMONE*

cured salmon, dill, horseradish mayonnaise

Vermentino DOC, Fattoria Sardi - 2015

TARTARE DI CARNE*

steak tartare, poached organic egg,
Castelmagno cheese

Nero d'Avola, Morgante - 2013

INSALATA CENTOCOLORI

tri-colored organic lettuce, avocado,
buffalo mozzarella, olives

Bianco Terre di Chieti, Collefrisio - 2011

INSALATA ALLE PERE E FORMAGGIO

mesclun greens, poached pear, pecorino,
toasted almonds, Dijon mustard

Pinot Bianco, Kettmeir - 2015

Paste e Secondi

SPAGHETTI ALLA CARBONARA*

spaghetti with pancetta, organic egg, Parmigiano Reggiano
and fresh black pepper

Montepulciano d'Abruzzo Malandrino,
Cantina Madonna - 2013

TAGLIATELLE ALLA BOLOGNESE

tagliatelle with a light veal ragù

Dolcetto di Dogliani, Luigi Einaudi 'Vigna Tecc' - 2012

RAVIOLI DELLA CASA

homemade spinach and ricotta ravioli with butter and
Parmigiano Reggiano

Bianco Terre di Chieti, Collefrisio - 2011

RISOTTO AI CARCIOFI E SCAMORZA

Italian Acquerello rice with artichokes, scamorza cheese,
cherry tomato confit, aged balsamic vinegar

Sauvignon Blanc, Asimonia - 2015

POLLO E MELANZANE

sautéed chicken breast with eggplant and
melted mozzarella, topped with fresh tomato sauce

Felice Rosso, Sant Ambroeus - 2013

TRIO DE MILANESINE

three slices of breaded veal loin with
fresh arugula and tomatoes,
tomato sauce and Parmigiano Reggiano and
melted buffalo mozzarella

Faro San Placido, Cuppari - 2011

SALMONE*

seared organic salmon, white asparagus purée, french
beans, grilled cherry tomatoes, truffle balsamic glaze

Vermentino DOC, Fattoria Sardi - 2015

BRANZINO ALLA GRIGLIA

grilled Mediterranean sea bass, potatoes and
roasted pearl onion in a green herb sauce

Sauvignon Blanc, Asimonia - 2015

Dolci

OUR ENTIRE DESSERT SELECTION IS AVAILABLE

Moscato d'Asti, Braida - 2015

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness, especially if you
have certain medical conditions.

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

Wines by the Glass

White Wines

Pinot Bianco, Kettmeir - 2015	13
Capitel Foscario, Anselmi - 2013	14
🌿 Vermentino, Fattoria Sardi - 2015	16
🌿 Felice Bianco, Sant Ambroeus - 2015	16
Bianco Terre di Chieti, Collefrisio - 2011	17
🌿 Sauvignon Blanc, Asimonia - 2015	18
Sancerre Beau Roy, Reverdy Ducroux - 2015	24
🌿 Chardonnay, Planeta - 2014	24



Red Wines

Montepulciano d'Abruzzo, Tre Saggi, Cantine Talamonti - 2014	16
🌿 Felice Rosso, Sant Ambroeus - 2013	16
Dolcetto Dogliani 'Vigna Tecc', L. Enaudi - 2012	16
Pinot Nero, Serafini & Vidotto - 2015	19
🌿 Sebastiano DOC, Fattoria Sardi - 2013	22
Promis, Gaia Ca'Marcanda - 2014	26

Library Wines

Faro San Placido, Cuppari - 2011	22
Brunello di Montalcino, Castiglioni Del Basco - 2011	29
Barolo, Mirafiore - 2012	29
Barbera Bricco dell'Uccellone, Giacomo Bologna - 2013	30
🌿 Mille e una Notte, Donnafugata - 2010	33
Il Pino, Tenuta Biserno - 2012	40
🌿 Tignanello, Antinori - 2012	65

In order to ensure consistency and quality, the above wines will be served via Napa Technology and Coravin

🌿 Sustainable 🌿 Organic 🌿 Biodynamic

Prix Fixe Dinner

Three Courses \$42

APPETIZER - MAIN COURSE - DESSERT

with Wine Pairing additional \$24

AVAILABLE EVERY

THURSDAY AND SUNDAY
EVENING