

ANTIPASTI

TAGLIERE DI TERRA prosciutto di parma, mortadella, finocchiona, Chef's cheeses selection, olives, cornichons, honeycomb, fruit, "carta musica"	29	TAGLIERE DI MARE Smoked tuna, swordfish & salmon balyk, octopus carpaccio & venetian cod spread, over arugula, with citrus dressing & "carta musica"	34
CARPACCIO DI MANZO ** Piedmontese beef tenderloin, baby arugula, shaved reggiano, lemon caper truffle dressing	26	POLPO ARROSTO* cannellini hummus, roasted tomato dressing, pickled Nardello peppers, toasted almonds	25
AVOCADO CRAB CAKE breaded flash fried avocado wrapped crab cake, lemon aioli	29	FRITTO MISTO fried calamari, gulf shrimp, artichokes dried lime, calabrian chili aioli, arugula	25

ZUPPE E INSALATE

MINISTRONE GENOVESE seasonal vegetable, fregola, basil pesto	12	INSALATA DI GAMBERI * grilled shrimp, grilled romaine, baby heirloom tomatoes, bell peppers, avocado, stracciatella, white balsamic dressing	24
BUTTERNUT SQUASH SOUP* roasted cauliflower, black garlic crema, amaretti	13	INSALATA DI ARAGOSTA * poached lobster, baby gems, citrus supreme, avocado, hearts of palm, citrus dressing	36
INSALATA CAPRESE* heirloom tomatoes, imported burrata, marinated eggplants, aged balsamic	20	INSALATA DI BRESAOLA* bufala mozzarella, arugula, figs, port poached pear, candied pecans, shallot white balsamic dressing	27
INSALATA DI GRANCHIO* jumbo lump crabmeat, heirloom tomatoes, baby gems, avocado, cucumber, roasted mango vinaigrette	30	INSALATA DELLA CASA * mixed greens, baby heirloom tomatoes, carrots, persian cucumbers, pickled onions, house dressing	13
INSALATA CESARE classic caesar salad	15	ADD ONS Grilled Shrimp 12 Faroe Salmon * 16 Chicken Breast 12 Grilled Beef * 16	
BARBABIETOLE E CAPRINO* roasted beets, Texas goat cheese, baby kale, toasted pistachios, honey balsamic dressing	17		



BAR DI FRUTTI DI MARE

VASSOIO DI FRUTTI DI MARE ** seafood platter, 6 oysters, 4 mussels, 4 clams, 4 prawns	59	TORRE BARI ** 12 oysters, 8 mussels, 8 clams, 6 prawns, maine lobster, jumbo lump crabmeat, ahi tuna	159
COCKTAIL DI GAMBERI * 4 prawns, old & new world sauces	29	OSTRICHE D'ACQUA FREDDA ** cold water oysters, classic accoutrement	1 Dz - 36 1/2 Dz - 20
AHI TONNO ** avocado mousse, agrumato oil, citruses, vegetable confetti, wasabi sesame, on feuille de brick	26	ESCARGOYSTERS * baked oysters with parsley garlic sambuca butter	1/2 Dz - 22

CAVIALE

Osetra *	149	Kaluga *	96
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*Gluten Free - *Raw *Cooked To Order *Undercooked
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
If you have a food allergy or specific dietary needs, please inform your server

PORTATA PRINCIPALE

SCALOPPINE DI VITELLO	35	TAGLIATA DI MANZO **	48
pan-seared thin veal cutlets, jumbo asparagus, roasted fingerling potatoes, lemon sauce		all natural grass fed beef, baby arugula, parmesan shavings, roasted marbled potatoes and shallots, balsamic demi sauce	
POLLO MATTONE *	34	FILET MIGNON **	54
1/2 free range deboned chicken, horseradish whipped potatoes, mushrooms, Marsala sauce		8 oz beef tenderloin, jumbo asparagus, potato gratin, Barolo demi	
RISOTTO AI FUNGHI E ZUCCA*	33	FAROE SALMON **	39
carnaroli rice with roasted squash, wild mushrooms, sautéed shrimp, taleggio cheese		beet marinated, potato wrapped, over lentil stew, porcini beurre blanc	
CHICKEN BLT *	23	BRANZINO ALLA GRIGLIA *	38
pesto, shallot mayo, fries		parsnip puree, sautéed cauliflower, romesco sauce	
TARTUFO BURGER *	26	TRUFFLE PASTA	MKP
truffle mayo & cheese, braised onions, arugula, shaved truffle, fries		finished in a parmigiano wheel, fresh shaved truffles, served table-side	

PASTA FATTA IN CASA

SPAGHETTI POMODORO E BASILICO	29	PAPPARDELLE BOLOGNESE	30
pachino tomatoes, imported stracciatella cheese, basil		homemade three meats ragù, shaved parmesan cheese	
TAGLIOLINI NERI	39	SPAGHETTI ALLE VONGOLE	30
squid ink pasta, lobster meat, rock shrimp, pink vodka sauce		littleneck clams, tomato confit, pistachio pesto, white wine sauce	
GNOCCHI ALLE BARBE	27	RAVIOLI MAREMMANI	26
beet & potato dumplings, goat camembert fondue, blistered brussel sprouts, toasted Piedmontese hazelnuts		filled with homemade ricotta & spinach, cacio e pepe	

PIZZA

MARGHERITA	20	CAPRICCIOSA	25
san marzano tomato sauce, agerola fior di latte cheese, fresh basil		san marzano tomato sauce, agerola fior di latte cheese, imported ham, artichokes, olives	
TARTUFATA	26	CALABRESE	23
agerola fior di latte cheese, mushrooms, mascarpone, tomato confit, truffle essence		san marzano tomato sauce, agerola fior di latte cheese, nduja, calabrian sopressata	
Add fresh truffle	MKP	SALSICCIA	25
PROSCIUTTO	27	san marzano tomato sauce, agerola fior di latte cheese, homemade sausage, marinated peppers	
agerola fior di latte cheese, baby arugula, prosciutto di parma, parmesan shavings		CALZONE	28
PERE E FICHI	25	fior di latte cheese, homemade ricotta, salame, mortadella, ham, schiacciata piccante, tomato sauce	
agerola fior di latte, gorgonzola, poached pears, arugula, fresh figs, saba.			



CONTORNO 10

Roasted Vegetables	Roasted Fingerling Potatoes	Potato Gratin	Creamy Polenta
Grilled Asparagus	Sautéed Spinach	Brussell Sprouts	Sautéed Mushrooms

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