

ANTIPASTI

TAGLIERE DI FORMAGGI E OLIVE	28
Select artisan imported cheeses, olives, crostini(serves 2)	
CROSTINI IN DUE	22
Wild mushrooms, black truffle-roasted peperonata agro-dolce, chévre	
PERA COTTA	26
Port-poached seckel pear, burrata, salted marcona almonds, truffle honey	
CARPACCIO DI MANZO CON TONNATO	38
Sliced beef wagyu, arugula, capers, EVOO, parmigiano, crostini	
FIORE DI CARCIOFI FRITTI	22
Pan-fried artichoke hearts, sea salt, fresh mint, lemon-aioli	
CALAMARETTI AL SUGO DI SAN MARZANO PICCANTI	22
Pan seared Spanish calamari, simmered in a spicy ‘san marzano’, fresh arugula	
GAMBERONI ALLA GRIGLIA E AGRUMI	28
Grilled gulf shrimp, citrus basil-aioli, arugula	
BARBABIETOLE	28
Heirloom roasted beets, stracciatelle, char-radicchio, mint, arugula, basil, pistachio and balsamic reduction	

INSALATA

VERDURA INSALATA	14
Gem lettuce, radicchio, green leaf romaine, fennel, cherry tomato, watermelon radish	
UN’INSALATA DI CESARE	16
Romaine leaves, shaved parmigiano, toasted bread, white anchovies	
Organic-freerange Chicken (additional 15), Gulf Shrimp or Faroe Island Salmon (additional 20)	

SELEZIONI DI PASTA

EMILIANA	44
Roman style lasagna, pasta layered with braised beef, pine nut pesto, bechamel, pecorino DOP, ricotta, mozzarella, fresh pomodoro, basil	
GNOCCHI DI PATATE - PREPARAZIONE (choice of style)	40
-Fresh pomodoro, basil	
-Bolognese veal, porchetta ragu	
-Wild mushroom, truffle-butter, grated fontina	
AGNOLOTTI ALLA PIEMONTESE	42
Delicate pasta pillows filled with braised beef, parmigiano, black truffle, burro e salvia	
PAPPARDELLE CON BATTUTO TOSCANA	42
“Wide Cut” ribbon pasta, veal and porchetta tuscan ragu, italian parsley	
‘CACIO E PEPPE’ ALLA ROMANA	39
Spaghetti alla chitarra, pecorino, parmigiano, black-pink peppercorn	
LASAGNA VINCIGRASSI	42
Seven layers of handmade pasta sheets, ricotta, Parmigiano, mozzarella, fresh spinach, Veneto blush, basil aioli	
RIGATONI AL AMATRICIANA	39
Guanciale, pomodoro, pecorino romano, basil	
MAFALDINE CON ARAGOSTA	62
Ribbon ruffle pasta, African lobster, spinach, fresno peppers, panna, Sicilian breadcrumbs	
SPAGHETTI ALLE VONGOLE	39
Manilla clams, garlic, vino blanco, Italian parsley	

PESCE

PESCE DEL GIORNO	M.P.
Fish of the day	

DALLA MONTAGNA

*All meats are certified Halal

FILETTO DI BUE	85
Creekstone Farms filet mignon, au gratin potatoes, seasonal vegetables, wild mushroom sugo	
BRASATO DI MANZO IN AMARONE	68
Bone-in short rib...slowly braised in Amarone, polenta, cipolini, carrote	
POLLO ARROSTO	55
Herb-roasted bone in chicken breast, caramelized shallots, potato confit, broccolini, au jus	
TIMBALLO DI MELANZANE	54
Layered crispy eggplant, fresh pomodoro, mozzarella DOP, basil, parmigiano, rigatoni	

CANTORNI(additional sides)

FUNGHI...22.00	PATATE...22.00	RUCOLA...22.00	RAPINI...22.00
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 ANTIPASTI PER VEGANI

MELANZANE ALLA GRIGLIA CON POMODORI-GF-V	20
Grilled eggplant, heirloom tomato, arugula, tomato marmalade, Saba, E.V.O.O	
BRUSCHETTA-V	19
Grilled crostini, fresh heirloom tomatoes, grilled artichokes, arugula, basil oil	
BARBABIETOLE	28
Heirloom roasted beets, orange, fennel, chard grilled radicchio, mint, pistachio, arugula, agrumato olive oil, saba	

 E SECONDI PIATTI PER I VEGANI

GNOCCHI DI PATATE ARTIGIANO (choice of style)	41
-Seasonal roasted vegetables, soffritto	
-Fresh pomodoro, basil	
RIGATONI PRIMAVERA	41
Roasted seasonal vegetables, spicy fresh pomodoro soffrito	
TIMBALLO DEL VEGANO	44
Layered crispy eggplant & grilled zucchini, fresh pomodoro sauce, basil oil	
RISOTTO CON VERDURE E PEPERONI	44
Slow-cooked arborio rice, seasonal vegetables, soffrito, microgreens	

CUCINA RAFFINATA

Allow our team to curate your experience, while your table enjoys all our favorites...
-Dietary restrictions are never an issue
-Whole table participation is required **115.00 per person**



*‘A Tavola, Nessuno Si Invecchia’
...At the table, one never grows old*

*Ask your server about menu items that are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Gratuity of 20% will be added to parties of six or more. No separate checks on groups of 6 or more.