

## *ANTIPASTI*

### *Zuppa di Zucca, Lime e Burrata*

*Butternut Squash Soup, Lime and Burrata 14*

### *Vitello Tonnato, Capperi e Verdurine Croccanti*

*Veal "Tonnato", Capers and Crispy Baby Vegetable 15*

### *Tartare di Tonno Pinna Gialla, Limone non Trattato, Avocado e Sesamo*

*Yellow Fin Tuna Tartare, Meyer's Lemon, Avocado and Sesame 20*

### *Carpaccio di Manzo, Rucola Selvatica, Parmigiano, Nocciole e Tartufo Nero*

*Beef Carpaccio, Wild Rocket, Parmesan, Hazelnut and Black Truffle 23*

### *Burrata, Pomodori Variegati Organici, Basilico e Aceto Balsamico*

*Burrata, Organic Heirloom Tomato, Basil and Balsamic Vinegar 17*

### *Prosciutto San Daniele 18 Mesi, Melone Arrostito e Parmigiano*

*San Daniele Ham 18 Months, Roasted Cantaloupe Melon and Parmesan 15*

### *Insalata di Verdurine e Lattughino, Lamponi Essiccati, Mandorle e Menta*

*Garden Salad, Dried Raspberry, Almond and Mint 14*

*Pasta*

*Gnocchi di Patate, Costine di Manzo, Funghi Selvatici, Riduzione di Chianti*

*Potato Gnocchi, Braised Short Ribs, Wild Mushrooms Ragout, Chianti Wine Reduction 25*

*Mezze Maniche alla "Bolognese"*

*Mezze Maniche with Traditional Pork and Beef Ragout 24*

*Linguine all'Astice, Pomodorini, Limone non Trattato, Peperoncino*

*Linguine with Lobster, Cherry Tomato, Meyer's Lemon, Red Chili 40*

*Tortelli di Ricotta di Bufala e Spianaci, Burro, Pepe Rosa e Vaniglia*

*Tortelli filled with Buffalo Ricotta and Spinach, Butter, Pink Pepper and Vanilla 23*

*Ravioli di Gamberi, Carciofi, Pomodorini Canditi, Piselli e Timo*

*Ravioli filled with Prawns, Artichoke, Candied Cherry Tomato, Peas and Thyme 25*

*Bucatini Cacio e Pepe*

*Bucatini with Pecorino Romano Cheese and Black Pepper 20*

*Risotto ai Funghi Selvatici e Tartufo Nero*

*Risotto with Wild Mushrooms and Black Truffle 30*

## SECONDI

*Merluzzo Carbonaro, Pomodorini Canditi, Broccolini, Cippoline, Menta e Piselli*  
*Black Cod with Candied Cherry Tomato, Broccolini, Burnt Baby Onion, Mint and Peas 34*

*Salmone, Sedano Rapa, Cavolfiore, Zafferano e Carotine Variegate*  
*Salmon, Celeriac, Cauliflower, Saffron and Heirloom Baby Carrot 28*

*Filetto di Manzo, Grue di Cacao, Nocciole, Spinacini e Tartufo Nero*  
*Beef Tenderloin, Cocoa Nibs, Hazelnut, Baby Spinach and Black Truffle 40*

*Polletto Marinato al Miele, Patate Viola e Riduzione Piccante*  
*Honey Marinated Corn-Feed Baby Chicken, Purple Potato and Spicy Jus 27*

## CONTORNI

*Carotine Variegate al Miele e Timo*  
*Heirloom Baby Carrot with Honey and Thyme 8*

*Asparagi Grigliati*  
*Grilled Asparagus 8*

*Spinacini Saltati al Limone*  
*Sautéed Spinach with Butter and Lemon 8*

*Broccolini all'Aglio e Peperoncino*  
*Baby Broccoli with Garlic and Red Chili 8*

*\*Virginia Health Department Regulations require the following disclosure:  
Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of food borne illness, especially if you  
have certain medical conditions. This item be cooked to order*