

dinner menu

per la tavola (for the table)

- "AFFETTATI MISTI"** 16.
CHEF SELECTION OF
CURED MEATS-SALUMI
OR
IMPORTED CHEESES
- "ASSAGINI"** 14.
SELECTION OF FOUR
SUNCHOKES & GREEK
YOGHURT
ROASTED CAULIFLOWER
SPICED ALMONDS
CONFIT FENNEL SALAD
ARTICHOKES & HERB SALAD
MARINATED EGGPLANT
- GRILLED FILONE** 12.
duck egg & fonduta
- STROMBOLI** 9.
- ARANCINI** 11.
calabrian chile aioli
- ORGANIC OLIVES** 9.
warmed with herbs
- "ASCOLANI" OLIVES** 10.
stuffed sausage and breaded
- FRIED ARTICHOKE** 12.
lemon & thyme

pizza

- "THE D.O.C.G. PIZZA"** 25.
fonduta, egg & truffles
- MARGHERITA** 20.
bufala mozzarella & tomatoes
- MUSHROOM** 21.
sottocenre, fontina & truffle
- SAUSAGE** 21.
broccoli rabe & provolone
- SOPPRESSATA PICANTE** 22.
smoked mozzarella & spinach
- PROSCIUTTO** 23.
arugula & parmigiano

insalata

- BABY ROMAINE** 16.
rosemary foccacia & parmigiano
- WARM BEETS** 17.
herb ricotta & pistachios
- ARUGULA** 13.
pine nuts, parmesan & red
wine vinaigrette
- MARKET SALAD** 14.
seasonal fruit, goat cheese &
minus 8 vinaigrette
- FIG** 18.
prosciutto, fig jam & gorgonzola

antipasti

- FENNEL & POTATO SOUP** 15.
crab salad
- GRILLED OCTOPUS** 16.
chickpeas, tomatoes & basil
- FRIED CALAMARI** 16.
spicy tomato sauce
- LARDO WRAPPED
PRAWNS** 18.
rosemary lentils
- CLAMS AL "FORNO"** 17.
garlic, tomatoes & grilled filone
- *BEEF CARPACCIO** 17.
caper aioli & baked ricotta salata

*THE CONSUMPTION OF RAW OR
UNDERCOOKED FOODS SUCH AS MEAT,
POULTRY, SHELLFISH & EGGS WHICH
MAY CONTAIN HARMFUL BACTERIA,
MAY BE HAZARDOUS TO YOUR HEALTH.

pasta fresca

- PICI SHORT, THICK TUSCAN PASTA** 26.
braised duck sauce & black truffles
- MACCHERONI** 22.
polpettine & home style sugo
- CAVATELLI** 23.
sausage & porcini mushrooms
- GNUDI DUMPLING** 20.
spinach, ricotta & tomato stratto
- SCIALATIELLI** 34.
SORRENTO STYLE
"arrabbiata" with lobster & shrimp
- OXTAIL RAVIOLINI** 24.
arugula & gremolata breadcrumbs

piatti

- ROASTED CHICKEN** 30.
tuscan style & fall vegetables
- BRAISED SHORT RIB** 28.
parsnip puree & fall vegetables
- VEAL CHOP** 44.
porcini & crispy pancetta
- COD** 29.
butternut squash fregola &
autumn vegetables
- DIVER SCALLOP** 29.
eggplant, swiss chard & almond
vinaigrette



alla griglia (from the grill) choice of:

- SALSA VERDE
 - BEARNAISE
 - PEPPERCORN
 - CAPER SALMORIGLIO
-
- *BEEF FILET 8 OZ.** 40.
- *NEW YORK STRIP 12 OZ.** 45.
- *RIB EYE 14 OZ.** 56.
- *BERKSHIRE
PORK CHOP 13 OZ.** 34.
glazed balsamic reduction
- *COLORADO
LAMB T-BONES** 39.
- SALMON** 32.

contorni EACH 11.

- FALL VEGETABLES**
- BRUSSELS SPROUTS**
with pancetta breadcrumbs
- SAUTEED SPINACH**
- POTATO PURÉE**
- CREAMY POLENTA**
- WILD MUSHROOMS**
- TUSCAN FRIES**
with garlic & parmigiano
- GRILLED BROCCOLINI**
with garlic & chili



dessert menu

dolce

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- SALTED CARAMEL BUDINO**
pretzel toffee
- MARSCARPONE CHEESECAKE**
seasonal fruits
- PEAR CROSTATA**
caramel whip & almond croquant
- CHOCOLATE NUTELLA BAR**
nutella malt gelato
- MARSALA MOUSSE**
coffee soaked ladyfingers & vanilla
bean tuile
- AFFOGATO & BISCOTTI**
- ASSORTED GELATI & SORBETTI**

cognac

- HENNESSY VS** 12.
- HENNESSY VSOP** 14.
- HENNESSY XO** 35.
- HENNESSY PARADIS** 90.
- LOUIS XIII** 285.

amari

- FERNET BRANCA** 12.
- CYNAR** 13.
- AVERNA** 14.
- MONTENEGRO** 14.
- NONINO** 15.
- BRANCA MENTA** 14.

dolce al bicchiere

- LES PINS, MONBAZILLAC FRANCE (2007)** 15.
- INNISKILLIN, 'VIDAL' ICE WINE CANADA (2007)** 45.
- CASTELLARE, 'S.NICCOLO' VIN SANTO, ITALY (2004)** 35.
- ROYAL TOKAJI, '5 PUTTONYOS' HUNGARY (2006)** 25.
- KRACHER, AUSLESE CUVÉE AUSTRALIA (2007)** 18.



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