



## INSALATE

Market Greens 10.  
*chef's selection of herbs, shallot red wine vinaigrette*

Caesar 12.  
*romaine lettuce, whole grain mustard, anchovy, parmigiano, garlic croutons*

Carciofini 16.  
*shaved baby artichokes, arugula, parmigiano, lemon and olive oil*

Caprese 15.  
*mozzarella di bufala, fresh tomato, basil, aged balsamic*

Barbabietole 14.  
*red baby beets, gorgonzola, pistachios, sherry vinaigrette*

## LA BUONA PASTA

Spaghetti al Pomodoro 18.  
*homemade tomato sauce, shavings of parmigiano, fresh basil*

Ravioli di Ricotta 19.  
*swiss chard, cherry tomatoes, butter, lemon*

Risotto con Funghi Tartufati 22.  
*arborio rice, mixed mushrooms, spring peas, mascarpone, tomatoes, black truffle oil*

Linguini Nere 24.  
*squid ink pasta, gulf shrimp, calabrian chiles, cherry tomatoes, chorizo oil*

Tagliolini al Granchio 26.  
*crab meat, spring peas, breadcrumbs*

Gnocchi Frutti di Mare 25.  
*shrimp, squid, manila clams, garlic and oil*

Pappardelle con Anatra 26.  
*braised duck, porcini mushrooms, diced vegetables, parmigiano cheese*

## ANTIPASTI

Mixed Marinated Olives 8.  
*chef's special recipe*

Bruschetta Tradizionale 12.  
*fresh diced tomato, basil, extra virgin olive oil*

Tartare di Salmone 17.  
*sushi grade salmon, avocado, pickled cucumber, shaved fennel, ginger aioli*

Asparagi Caldi 15.  
*grilled asparagus, sautéed wild mushrooms, black truffle butter, cream fraîche fondue*

Polpo a la Griglia 16.  
*grilled octopus, eggplant caviar, smoked paprika, baby arugula*

Zuppa di Mais 10.  
*Chilled corn soup, grape tomatoes, basil oil*

## SECONDI

Pollo Organico Arrostito 25.  
*roasted organic chicken, creamy polenta, cipollini onions, english peas, marsala reduction*

Red Snapper 28.  
*fregola, zucchini, tomato-shrimp broth*

Bacalà Atlantico 26.  
*atlantic codfish, corn-tomatoes fricassea*

Salmone al Porto Bianco 27.  
*zucchini noodles, capers, leeks, white port sauce*

Petto di Anatra 34.  
*duck breast, parsnip purée, tokyo turnips, green peppercorn-armagnac sauce*

Braciola di Maiale a la Griglia 36.  
*pork chop, smoked bacon, white bean and escarole ragout, sweet and sour sage sauce*

Bistecca Grigliata 38.  
*skirt steak, heirloom carrots, mashed potatoes, shallot-red wine sauce*

## CONTORNI 9.

Sautéed Spinach, garlic and oil  
Sautéed Broccoli Rabe  
Mashed Potatoes  
Soft Polenta and Mushrooms

Executive Chef  
Jose Alvarez

# VINI AL BICCHIERE

## ROSE & SPARKLING

- Cava Brut N.V, Segura Viudas, Penedes, Spain 9./35.  
Prosecco N.V 'Belmondo' Veneto, Italy 10./39.  
Rosé 2017 Mathilde Chapoutier 'Grand Ferrange' Côtes de Provence, France 12./47.

## BIANCHI

- Pecorino *Organic* 2016 'Cantina Frentana' Abruzzo, Italy 9./35.  
Albariño 2016 'Raimat' *Saira* Sant Sadurni d'Anoia, Spain 10./39.  
Riesling 2017 'Two Princes' Rheinhessen, Germany 11./43.  
Vermentino *Organic* 2017 'Fattoria di Magliano' Toscana, Italy 12./47.  
Chardonnay 2017 'Laguna Ranch Vineyards' Russian River Valley, California 13./50.  
Gavi di Gavi 2017 'Marchesi Luca Spinola' Piemonte, Italy 14./52.  
Sauvignon Blanc 2017 Pouilly Fumé 'Domaine Jeannot et Fils' Loire Valley, France 15./55.

## ROSSI

- Primitivo 2016 'Barroco' Puglia, Italy 9./35.  
Malbec 2016 'Septima Obra' Mendoza, Argentina 11./42.  
Priorat 2015 'Prior Scala Dei' Catalonia, Spain 11./42.  
Valpolicella Classico Superiore 2016 'Buglioni' Veneto, Italy 12./47.  
Pinot Noir 2016 'Hangtime' California 13./50.  
Cabernet Sauvignon 2016 'Storypoint' Sonoma, California 13./50.  
Super Tuscan 2015 'Buli' *Estate 44* Toscana, Italy 16./60.  
Brunello di Montalcino 2012 'Conte Luca' Toscana, Italy 17./65.  
Amarone della Valpolicella 2012 'Antiche Terre Venete' Veneto, Italy 19./72.  
Barbaresco 2014 'Produttori del Barbaresco' Piemonte, Italy 22./82.

## CRAFT COCKTAILS 13.

LA VITA IN ROSA  
*vodka, strawberry purée, lemon*

CUCUMBER  
*gin, fresh pressed cucumber juice, lemon, basil*

MOJITO  
*silver rum, daily selection of fruit, mint*

SPICY HIBISCUS MARGARITA  
*tequila silver, ancho reyes poblano liqueur, lime*

WILD FLOWER  
*vodka, passion fruit liqueur, st. germaine, lime*

POMPELMO OLD FASHIONED  
*1776 rye, grapefruit liqueur, angostura, orange bitters*

## LE NOSTRE BIRRE

PERONI NASTRO AZZURRO, LAGER 5.2% ITALY 6.

MORETTI L'AUNTEGICA, LAGER 4.6% ITALY 6.

AMSTEL LIGHT, PALE LAGER 3.5% NETHERLANDS 6.

HEINEKEN LIGHT, LAGER 3.3% NETHERLANDS 5.

HEINEKEN, PALE LAGER 5.0% NETHERLANDS 6.

PILSNER URQUELL 4.4% CZECH REPUBLIC 7.

PAULANER, HEFE-WEIZEN 5.5% GERMANY 7.

PALM, BELGIUM SESSION ALE 5.4% BELGIUM 6.