ANTIPASTI E INSALATE

Roma e Gamberi 26
romaine hearts • shrimp • croutons • caesar dressing

Salumi Misti 21
selection of air dried cured Italian meats • artichoke hearts • olives

Bruschetta di Manzo Tartar e Tartufo Nero 24
beef tartar • black truffle-lemon dressing • shallots • mixed garden greens

Bietole e Spinaci
beets • spinach • goat cheese • beet reduction 15

Tomate e Mozzarella 15
heirloom tomatoes • buffalo mozzarella • basil

Mele e Caprino 15
apples • parmesan • endive • aged balsamic vinegar • candied walnuts

Insalata Locale 15
local greens • cherry tomatoes • carrots • celery • radish• citrus vinaigrette

Rucola e Prosciutto 18
arugula • prosciutto • goats cheese • pine nuts • balsamic reduction

Vongole 22
clams • shallots • white wine • chives

Ravioli di Aragosta 24
lobster • lemon-thyme butter

Calamari Stufato 24
calamari • spicy tomato sauce • dill

PASTA E RISOTTI

Fettuccine alla Bolognese 28
ground veal • wagyu beef • grated pecorino

Penne alla Napolitana 25
tomatoes • olives • fresh herbs • chili

Tagliolini Alfredo 25
chicken • parmesan • chives

Risotto Gamberi e Zucchini 30
prawns • zucchini • shrimp stock • tomato sauce

Gnocchi Pancetta 25
pancetta • wild mushrooms • spinach • sage

PESCE E VEGETALI

Luzianide Rossa in Guazzetto 36
red snapper • garlic • olive oil • tomatoes • potato • kalamata olives

Aragosta alla Griglia 45
crayfish • island vegetables • potatoes • anguillan sea salt

Mahi Mahi con Coponata 35
mahi mahi • eggplant • peppers • onions • roasted potatoes • fennel

Salmone Arrostito 40
salmon • mashed potatoes • baby vegetables • herb salad • pesto

Pettini e Gamberi 40
caramelized scallops• prawns • zucchini • fresh herbs • saffron cream sauce

POLLO E CARNE

Cotoletta di Maiale 39
kurobuta pork chop • wild mushroom • polenta cake • pancetta • baby vegetables

Pollo alla Diavola 34
half roast chicken • sweet potato-shallot hash • peppers

Ossobuco alla Milanese 45
veal shank • saffron risotto • sage gremolata

Manzo di Wagyu Tagliata 49
wagyu beef • roasted potatoes • parmesan • grilled asparagus • red wine jus

Cremagliera di Agnello 48
rack of lamb • artichoke • rosemary roasted potatoes • grilled asparagus • sage demi

for your convenience, 15 % service charge will be added to your bill