

CIBO

ANTIPASTI

BURRATA DI STEFANO | 26

Sumac, Marigolds, Red Beets, Schug & Honey

GAMBERONI E UOVA | 36

Pan Roasted Caledonian Shrimp, Garlic, Pimenton, Fresh Herbs, White Wine, Farm Egg

FRITTURA DI CALAMARI | 22

Parsley, Lemon Wedge, Chili Crunch Aioli

PORCHETTINA | 24

HongKong Style Pork Belly, Fresno Agrodolce, Fresh Herbs & Colatura Vinaigrette

SPIEDINO DI CAPESANTE | 28

Hokkaido Scallops Skewers, Calabrian Taré , Fresh Lime

HAMACHI CRUDO | 30

Pomodoro Fresco, Fennel Pollen, Lemon, Breadcrumbs & Basil

THAI SNAPPER CEVICHE | 30

Nam Prik Vinaigrette, Roasted Peanuts, Grilled Pineapple & Cilantro

POLPO | 29

Grilled Octopus, Nduja, Grilled Rapini

MIDOLLO AL FORNO | 29

Gnochetti Sardi, Gremolata, Shaved Pecorino, Balsamic Glaze

INSALATE

CESAR “CACIO E PEPE” | 23

Baby Gem Lettuce, Lemon Anchovy Dressing, Crouton & Cacio e Pepe Espuma

INSALATA AL GORGONZOLA | 21

Treviso & Arugula, Lemon Dressings, Toasted Walnuts, Gorgonzola

SUMMER SALAD | 28

Heirloom Tomatoes, Red Onion, Avocado, Gaeta Olives, Bufala Mozzarella, Sicilian Oregano, Basil & Vinaigrette

PIZZE

DOLCE DIAVOLA | 26

Pomodoro, Stefano Fior Di Latte, Calabrese Salame, Wildflower Honey

TARTUFO NERO | 50

Prosciutto, Di Stefano Burrata, Fresh Summer Truffle

MARGHERITA | 25

Pomodoro, Di Stefano Fior Di Latte, Basil, Olive Oil

PROSCIUTTO | 28

Pomodoro, Di Stefano Fior Di Latte, Basil, Arugula, Prosciutto

N’DUJA | 33

Di Stefano Fior Di Latte, N’duja, Poppy Seeds & Lime

SECONDI

AQUA PAZZA | 43

Branzino, Fish Stock, Baby Heirloom Tomatoes, Chopped Parsley, Lemon, Calabrian Chile

FIorentina STEAK | 124

Porcini Gremolata, Black Garlic Emulsion, Calabrian Chile

BRACIOLA | 50

Double Cut Pork Chop, Ras el Hanout, Grilled Peaches, X.O., Vinaigrette & Fregola

POLLO AL FORNO | 42

Salsa Romana, Swiss Chard, Shaved Radishes & Anchovy Butter

DOLCI

TIRAMISU | 16

HOMEMADE GELATO e SORBETTO | 16

Ask your server for selections

YUZU PANNA COTTA | 16

AFFOGATO | 18

TORTA NOCCIOLE E CIOCCOLATO | 18

RHUBARB-STRAWBERRY CROSTATA | 18

ALLERGY WARNING:

Kitchen operations share cooking and preparation areas. Cross contact with foods may occur. We are unable to guarantee specific menu items would not come in cross-contact with allergens.

Consuming raw or undercooked meats and shellfish can increase your risk of foodborne illness.

PASTE FATTE EN CASA

ADD Perigord Black Truffle to any dish

AMATRICIANA | 37

Rigatoni, Guanciale, Peperoncino, Pecorino, Pomodoro

GEMELLI | 45

Twisted Pasta, Salsa Rosa, Salsiccia, Chile, Crispy Prosciutto, Micro Cilantro

POMODORO | 24

Spaghetti, Blended Combination of Three Italian Tomato Varieties, Fresh Basil, EVOO

NORCIA | 52

Rigatoni, Pork Sausage, Parsley, Fresh Summer Truffle, Roasted Porcini & Crimini Mushrooms

LASAGNA BIANCA | 40

Spinach Pasta, White Bolognese, Besciamella

LA NOSTRA BOLOGNESE | 38

Tagliolini, Braised Ragù, Parmigiano

RAGU DI GAMBERI | 36

Spaghetti, Chopped Shrimp, Pachino, Shellfish Brodo, Parsley, Lemon Zest

TAGLIOLINI AL TARTUFO | 50

Tagliolini, Parmigiano, Fresh Summer Truffle

CAPPELLETTI VERDI | 45

Braised Leek Filling, Porcini Mushroom Sugo, Fried Leeks, Lemon Oil & Pecorino

Modifications and substitutions are politely declined
A service charge of 20% will be added to parties of 6 or more