



antipasti

OLIVE FRITTE 15

HOMEMADE LIGHTLY FRIED GREEN OLIVES STUFFED WITH GORGONZOLA CHEESE

CARCIOFI MARINATI 16

GRILLED MARINATED ARTICHOKE, SHAVED PARMESAN, ROASTED PEPPERS, CROSTINI

FOCACCIA E BRUSCHETTA 15

SIMPLY BAKED PIZZA DOUGH, MEDITERRANEAN HERBS, FLEUR DE SAL. SERVED WITH HOMEMADE BRUSCHETTA

CROSTINI OSSOBUCO 16

HOMEMADE CIABATTA BREAD TOPPED WITH BRAISED PULLED OSSOBUCO, CARAMELIZED ONIONS, FONTINA, ARUGULA

∞ **BURRATA 22**

FRESH BURRATA CHEESE, HEIRLOOM TOMATOES, BELL PEPPERS, ANCHOVY, PESTO

POLENTA FRITTA 15

POLENTA FRITTERS SERVED WITH TRUFFLED FONDUE AND SPICY POMODORO SAUCE

FRITTO MISTO 26

DEEP FRIED SHRIMP, CALAMARI, ZUCCHINI, MUSHROOMS, PINEAPPLE, APPLE. SERVED WITH POMODORO SAUCE AND SPICY AIOLI

∞ **ALETTE DI POLLO 18**

BAKED CHICKEN WINGS, OLIVE OIL, MEDITERRANEAN HERBS. SERVED WITH HOMEMADE LEMON-DILL GORGONZOLA SAUCE

ARANCINI 19

HOMEMADE SAFFRON FLAVORED FRIED RISOTTO BALLS SERVED IN ARRABBIATA TOMATO SAUCE, TRUFFLE OIL

TORTINO DI GRANCHIO 25

HOMEMADE ITALIAN STYLE CRAB CAKE STUFFED WITH FRESH MOZZARELLA, BELL PEPPERS, JALAPEÑOS. SERVED OVER SPICY AIOLI, TOPPED WITH TARTAR SAUCE AND MIXED GREENS

∞ **POLPO AL FORNO 26**

OVEN ROASTED OCTOPUS TENTACLE, SERVED WITH GIANT WHITE BEAN SALAD

∞ **VITELLO TONNATO 26**

SLICED ROASTED VEAL LOIN TOPPED WITH TONNATO SAUCE AND CAPERS

POLPETTE DI AGNELLO 24

HOMEMADE LAMB MEATBALLS, POMODORO SAUCE, MOZZARELLA, PARMIGIANO

FUNGHI MISTI 19

MIXED WILD MUSHROOMS SAUTÉED IN GARLIC FRESH HERBS OVER ARUGULA. SERVED WITH GARLIC CROSTINI, TRUFFLE OIL

***UOVO STRADA 21**

POACHED EGGS, HOMEMADE POTATO CHIPS, TRUFFLED FONDUE, PROSCIUTTO DI PARMA

MELANZANE ALLA PARMIGIANA 19

BAKED EGGPLANT, POMODORO SAUCE, MOZZARELLA, PARMIGIANO, BASIL

salumi e formaggi

SALUMI SERVED WITH MIXED OLIVES MARINATED IN HOMEMADE SPICY OLIVE OIL AND GRISSINI

FORMAGGI SERVED WITH CANDIED WALNUTS, HONEY AND CROSTINI

HOMEMADE RED WINE JAM +3

HOMEMADE TRUFFLE HONEY +5

salumi

24 MONTH AGED PROSCIUTTO DI PARMA 13

36 MONTH AGED "PATA NEGRA" JAMÓN IBÉRICO DE BELLOTA 28

SPECK RECLA 11

SOPPRESSATA DOLCE 10

PISTACHIO MORTADELLA 10

SALAME DI FELINO 12

BRESAOLA 13

'NDUJA 10

formaggi

24 MONTH AGED PARMIGIANO REGGIANO 11

PECORINO TOSCANO 10

PECORINO SARDO 12

GORGONZOLA DOLCE 11

MANCHEGO 13

BRIE DOUBLE CRÈME 10

STRACCIATELLA 15

∞ Gluten Free

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness.

Please note that some food items we prepare may contain nuts or a trace amount of nuts. Please alert your server if you have any food allergies or dietary concerns and we will do our best to accommodate you.

crudo

∞ * CARPACCIO DI TONNO 26

THINLY SLICED RAW TUNA FILLET,
AVOCADO, DRIED BLACK OLIVES,
CITRUS EMULSION

∞ * TARTARE DI SALMONE 26

HAND CHOPPED RAW SALMON,
CRUNCHY QUINOA, DICED CUCUMBER,
AVOCADO MOUSSE, CITRUS EMULSION

∞ * CARPACCIO STRADA 26

THINLY SLICED RAW BEEF FILLET,
AVOCADO, HEARTS OF PALM, CHERRY
TOMATOES, SHAVED PARMESAN CHEESE,
ARUGULA, BALSAMIC VINAIGRETTE

* INSALATA DI MARE 28

SHRIMP, CALAMARI, BABY SCALLOPS, CHICKPEAS, RED ONIONS, ROASTED PEPPERS,
EXTRA VIRGIN OLIVE OIL, LEMON, SERVED OVER ARUGULA WITH CROSTINI AND HOMEMADE PESTO

insalate

CHICKEN +9 • SHRIMP +10 • SKIRT STEAK +13 • SALMON +12 • SUSHI GRADE TUNA +10

SALMONE E FICHI 28

MIXED BABY GREENS, SOY SESAME OIL GLAZED
WILD CAUGHT SCOTTISH SALMON, SHAVED PECORINO,
POACHED SUN-DRIED FIGS, LEMON-MUSTARD DRESSING

MEDITERRANEA 20

ARUGULA, PLUM TOMATOES, CUCUMBER,
RED ONIONS, BLACK OLIVES, HOMEMADE CROUTONS,
FETA CHEESE, BALSAMIC VINAIGRETTE

∞ QUINOA 20

STEAMED QUINOA, ARUGULA, RAISINS,
SUN-DRIED TOMATOES, ALMONDS,
ORANGE, FIORDILATTE MOZZARELLA,
LEMON OLIVE OIL DRESSING, BALSAMIC GLAZE

PERE E NOCI 20

MIXED BABY GREEN, CANDIED
WALNUTS, PEARS, ENDIVE, GORGONZOLA CRUMBLE,
RASPBERRY DRESSING. SERVED WITH CROSTINI
TOPPED WITH GORGONZOLA DOLCE

FARRO E CAPRINO 20

FARRO, ASPARAGUS, GOAT CHEESE, PINE NUTS,
DICED ONIONS, DICED YELLOW AND RED PEPPERS,
ARUGULA, BALSAMIC VINAIGRETTE, BALSAMIC GLAZE

∞ MISTA 18

ARUGULA, RADICCHIO, ENDIVE,
FRISÉE LETTUCE, CHERRY TOMATOES,
RED ONIONS, BALSAMIC VINAIGRETTE

pizze

MARGHERITA 18

POMODORO SAUCE, FIORDILATTE
MOZZARELLA, BASIL,
EXTRA VIRGIN OLIVE OIL

BURRATA 22

POMODORO SAUCE, COLD
BURRATA, BASIL, EXTRA VIRGIN OLIVE OIL

DIAVOLA 20

POMODORO SAUCE, MOZZARELLA,
SWEET SOPPRESSATA, SPICY HONEY

REGINA 21

POMODORO SAUCE, MOZZARELLA, FONTINA,
PROSCIUTTO COTTO, TWO EGGS

SALSICCIA 21

POMODORO SAUCE, MOZZARELLA,
BERKSHIRE SAUSAGE, MIXED MUSHROOMS

SUBSTITUTES

BASED ON DAILY AVAILABILITY

GLUTEN FREE DOUGH +4

VEGAN CHEESE +4

DI MARE 26

PESTO, MOZZARELLA, ARUGULA,
SHRIMP, CALAMARI, BABY SCALLOPS,
RED ONIONS, ROASTED PEPPERS,
EXTRA VIRGIN OLIVE OIL

PROSCIUTTO E FICHI 23

MOZZARELLA, GORGONZOLA, PROSCIUTTO
CRUDO, CARAMELIZED ONIONS, CANDIED
WALNUTS, FIGS, THYME

QUATTRO FORMAGGI 21

MOZZARELLA, GORGONZOLA, PARMESAN,
BRIE, GARLIC SAUTÉED SPINACH

PATA NEGRA 38

POMODORO SAUCE, COLD BURRATA,
ARUGULA, 36 MONTH AGED "PATA NEGRA"
JAMÓN IBÉRICO DE BELLOTA,
SHAVED PECORINO

TARTUFO 38

TRUFFLE PASTE, MOZZARELLA,
PARMESAN, GOAT CHEESE, SHAVED
BLACK TRUFFLE, TRUFFLE OIL

risotto

∞ ALLA MILANESE 38

ARBORIO RICE, SAFFRON,
PARMESAN CHEESE

∞ AI FUNGHI 38

ARBORIO RICE, MIXED WILD MUSHROOM,
PARMESAN CHEESE, TRUFFLE OIL, DEMI-GLACE SAUCE

∞ AI FRUTTI DI MARE 50

ARBORIO RICE, ASSORTED SEAFOOD AND SHELLFISH,
WHITE WINE, SAFFRON, TOUCH OF LOBSTER SAUCE

∞ AI QUATTRO FORMAGGI E TARTUFO 48

ARBORIO RICE, PARMESAN, BRIE, GORGONZOLA, GOAT CHEESE,
SHAVED BLACK TRUFFLES, TRUFFLE OIL

paste

SPAGHETTI AGLIO E OLIO 22

HOMEMADE SPAGHETTI ALLA CHITARRA, GARLIC, RED PEPPER FLAKES, AGED ANCHOVY ELIXIR

PAPPARDELLE PORCINI 30

HOMEMADE PAPPARDELLE, TRUFFLE PORCINI MUSHROOM CREAM SAUCE

FETTUCCINE AL RAGU 29

HOMEMADE FETTUCCINE, CHUNKY OLD FASHIONED MEAT RAGU BOLOGNESE

PENNETTE AL SALMONE 29

PENNETTE PASTA, WILD CAUGHT SCOTTISH SALMON, ASPARAGUS TIPS, SHALLOTS, CREAMY VODKA SAUCE

LINGUINE ALLE VONGOLE 33

LINGUINE SAUTÉED WITH LITTLE NECK CLAMS, GARLIC, RED CRUSHED PEPPER, PARSLEY, DICED FRESH TOMATO

CACIO E PEPE 31

HOMEMADE SPAGHETTI ALLA CHITARRA, PECORINO ROMANO, BLACK PEPPER, PARMESAN BASKET

PASTA SUBSTITUTES
BASED ON DAILY AVAILABILITY

GLUTEN FREE PENNE +3

WHOLE WHEAT SPAGHETTI +3

KETO ZOODLES +6

CARBONARA 33

HOMEMADE SPAGHETTI ALLA CHITARRA, PANCETTA, PECORINO ROMANO, PARMIGIANO, EGGS, BLACK PEPPER

CARTOCCIO AI FRUTTI DI MARE 45

HOMEMADE SPAGHETTI ALLA CHITARRA TOSSED WITH ASSORTED SEAFOOD SAUTÉED IN WHITE WINE, FRESH TOMATO, RED PEPPER FLAKES, AND BASIL. WRAPPED WITH PARCHMENT PAPER AND BAKED

TAGLIOLINI POMODORINI 25

HOMEMADE TAGLIOLINI SAUTÉED WITH CHERRY TOMATOES AND BASIL, SHAVED PECORINO

RIGATONI ALL'AMATRICIANA 29

RIGATONI, PANCETTA, ONIONS, RED WINE, TOMATO SAUCE, AGED PECORINO

GNOCCHI SALENTINA 28

HOMEMADE RICOTTA GNOCCHI, FRESH TOMATO, GARLIC, BASIL, OREGANO, FIORDILATTE MOZZARELLA

PENNE SPECK 30

PENNE, SPECK, TALEGGIO, RADICCHIO, RED WINE, PARMIGIANO REGGIANO

RAVIOLI D'ARAGOSTA 28

HOMEMADE SQUID INK RAVIOLI STUFFED WITH SHRIMP AND CRAB MEAT CONFIT, CREAMY LOBSTER SAUCE

AGNOLOTTI DI ZUCCA 28

HOMEMADE AGNOLOTTI STUFFED WITH ROASTED PUMPKIN AND AMARETTI, BUTTER SAGE SAUCE

LASAGNE CLASSICHE 25

LASAGNE, MEAT SAUCE, BECHAMEL, PARMIGIANO. BAKED IN OUR WOOD BURNING OVEN

pesci & co

∞ SALMONE AL GINGER 40

GRILLED WILD CAUGHT SCOTTISH SALMON, CRUNCHY GINGER AND CARROT SALAD. SERVED WITH POTATO GRATIN AND SAUTÉED BROCCOLINI

∞ BRANZINO ALLE ERBE 55

WOOD BURNING OVEN ROASTED FRESH MEDITERRANEAN STRIPED BASS, FRESH HERBS, LEMON, OLIVE OIL, TOPPED WITH SALMORIGLIO SAUCE. SERVED WITH POTATO GRATIN AND SAUTÉED BROCCOLINI

ZUPPA DI PESCE 45

MIXED SHELLFISH AND SEAFOOD COOKED IN FISH BROTH WITH TOMATO, GARLIC, BASIL, OREGANO, CRUSHED CHILI PEPPER. SERVED WITH GARLIC CROSTINI

COZZE AL POMODORO 30

BLACK MUSSELS SAUTÉED IN MILDLY SPICY TOMATO SAUCE, BASIL, GARLIC. SERVED WITH GARLIC CROSTINI

∞ COZZE AL PEPATE 30

BLACK MUSSELS SAUTÉED IN WHITE WINE, GARLIC, LEMON, PARSLEY, CRACKED BLACK PEPPER.

pollo

∞ PAILLARD DI POLLO 32

GRILLED POUNDED CHICKEN BREAST TOPPED WITH ENDIVE, ARUGULA AND RADICCHIO SALAD, CITRUS DRESSING. SERVED WITH POTATO GRATIN AND SAUTÉED BROCCOLINI

POLLO ALLO CHAMPAGNE 34

PAN SEARED CHICKEN BREAST, SHALLOTS, SUN-DRIED TOMATOES, CREAMY CHAMPAGNE SAUCE. SERVED WITH POTATO GRATIN AND SAUTÉED BROCCOLINI

POLLO ALLA PARMIGIANA 38

FRIED BREADED CHICKEN BREAST BAKED WITH POMODORO SAUCE, MOZZARELLA, PARMIGIANO. SERVED WITH PENNE AL POMODORO

POLLO ALLA NAPOLETANA 40

FRIED BREADED CHICKEN BREAST BAKED WITH POMODORO SAUCE, PROSCIUTTO COTTO, MOZZARELLA, TOMATO CONFIT. SERVED WITH ARUGULA, CHERRY TOMATO, AND SHAVED PARMESAN SALAD WITH CITRUS DRESSING

carni

SCALOPPINE DI VITELLO AI FUNGHI 39

VEAL SCALOPPINI SAUTÉED WITH MIXED MUSHROOMS IN A DEMI-GLACE SAUCE. SERVED WITH POTATO GRATIN AND SAUTÉED BROCCOLINI

∞ BISTECCHINA ALLA GIRGLIA 46

GRILLED MARINATED SKIRT STEAK, CARAMELIZED ONIONS. SERVED WITH POTATO GRATIN AND SAUTÉED BROCCOLINI

COTOLETTA DI MAIALE ALLA MILANESE 50

FRIED BREADED PORK CHOP, BRUSCHETTA. SERVED WITH ARUGULA, CHERRY TOMATO, AND SHAVED PARMESAN SALAD WITH CITRUS DRESSING

OSSOBUCCO ALLA MILANESE 70

BRAISED BONE-IN VEAL SHANK OVER SAFFRON RISOTTO