

antipasti

OLIVE FRITTE 15

LIGHTLY FRIED GREEN OLIVES STUFFED WITH GORGONZOLA

CARCIOFI MARINATI 16

GRILLED MARINATED ARTICHOKES, SHAVED PARMIGIANO, ROASTED PEPPERS, CROSTINI

FOCACCIA E BRUSCHETTA 15

PIZZA DOUGH BAKED IN OUR WOOD-FIRED OVEN WITH MEDITERRANEAN HERBS & FLEUR DE SEL. SERVED WITH HOUSEMADE BRUSCHETTA TOMATOES. GLUTEN-FREE DOUGH +\$4

CROSTINI OSSOBUCO 16

HOUSEMADE CIABATTA TOPPED WITH PULLED BRAISED VEAL SHANK, CARAMELIZED ONIONS, FONTINA, ARUGULA

BURRATA 22 (gf)

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

POLENTA FRITTA 15

POLENTA FRITTERS SERVED WITH TRUFFLED FONDUE & SPICY POMODORO SAUCE

FRITTO MISTO 26

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

ALETTE DI POLLO 18 (gf)

CHICKEN WINGS ROASTED IN OUR WOOD-FIRED OVEN WITH EXTRA-VIRGIN OLIVE OIL & MEDITERRANEAN HERBS. SERVED WITH HOUSEMADE LEMON-DILL GORGONZOLA SAUCE

ARANCINI 19

HOUSEMADE SAFFRON RISOTTO BALLS, FRIED AND SERVED WITH ARRABBIATA SAUCE & TRUFFLE OIL

TORTINO DI GRANCHIO 25

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

POLPO AL FORNO 26 (gf)

OCTOPUS TENTACLE ROASTED IN OUR WOOD-FIRED OVEN, SERVED WITH GIANT WHITE BEAN SALAD

VITELLO TONNATO 26 (gf)

SLICED ROASTED VEAL LOIN TOPPED WITH TONNATO SAUCE & CAPERS

POLPETTE DI AGNELLO 24

HOUSEMADE LAMB MEATBALLS, POMODORO SAUCE, MOZZARELLA, PARMIGIANO

FUNGHI MISTI 19

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

*UOVO STRADA 21

POACHED EGGS, HOUSEMADE 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 HOUSEMADE SPICY OLIVE OIL AND GRISSINI

FORMAGGI SERVED WITH HOUSEMADE CANDIED WALNUTS, HONEY AND CROSTINI

HOUSEMADE RED WINE JAM +3
HOUSEMADE 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
DOUBLE-CRÈME BRIE 10
STRACCIATELLA 15

(gf) indicates items prepared without gluten-containing ingredients. Cross-contact may occur.

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

Some menu items may contain or come into contact with nuts, dairy, or other allergens. Please alert your server to any food allergies or dietary concerns, and we will do our best to accommodate you.

crudo

* CARPACCIO DI TONNO 26 (gf)

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

* TARTARE DI SALMONE 26 (gf)

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

* CARPACCIO STRADA 26 (gf)

THINLY SLICED RAW BEEF, AVOCADO,
HEARTS OF PALM, CHERRY TOMATOES,
SHAVED PARMIGIANO, 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 & HOUSEMADE PESTO

insalate

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

*SALMONE E FICHI 28

MIXED BABY GREENS, GRILLED ATLANTIC SALMON GLAZED
WITH SOY & SESAME OIL, SHAVED PECORINO,
POACHED SUN-DRIED FIGS, LEMON-MUSTARD DRESSING

MEDITERRANEA 20

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

QUINOA 20 (gf)

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

PERE E NOCI 20

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

FARRO E CAPRINO 20

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

MISTA 18 (gf)

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, CHILLED 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

SUBSTITUTIONS

GLUTEN-FREE DOUGH +4

VEGAN CHEESE +4

BASED ON DAILY AVAILABILITY

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, PARMIGIANO,
BRIE, GARLIC SAUTÉED SPINACH

PATA NEGRA 38

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

TARTUFO 38

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

risotto

ALLA MILANESE 38 (gf)

ARBORIO RICE, SAFFRON,
PARMIGIANO

AI FUNGHI 38 (gf)

ARBORIO RICE, MIXED WILD MUSHROOMS,
PARMIGIANO, TRUFFLE OIL, DEMI-GLACE

AI FRUTTI DI MARE 50 (gf)

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

AI QUATTRO FORMAGGI E TARTUFO 48 (gf)

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

paste

SPAGHETTI AGLIO E OLIO 22

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

PAPPARDELLE AI PORCINI 30

HOUSEMADE PAPPARDELLE, TRUFFLE PORCINI MUSHROOM CREAM SAUCE

FETTUCCINE AL RAGÙ 29

HOUSEMADE FETTUCCINE, CHUNKY OLD-FASHIONED BOLOGNESE RAGÙ

PENNETTE AL SALMONE 29

PENNETTE PASTA, ATLANTIC SALMON, ASPARAGUS TIPS, SHALLOTS, CREAMY VODKA SAUCE

LINGUINE ALLE VONGOLE 33

LINGUINE SAUTÉED WITH LITTLENECK CLAMS, GARLIC, CRUSHED RED PEPPER, PARSLEY, FRESH DICED TOMATOES

CACIO E PEPE 31

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

PASTA SUBSTITUTIONS

GLUTEN-FREE PENNE +3

WHOLE WHEAT SPAGHETTI +3

KETO ZOODLES +6

BASED ON DAILY AVAILABILITY

*CARBONARA 33

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

CARTOCCIO AI FRUTTI DI MARE 45

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

TAGLIOLINI AI POMODORINI 25

HOUSEMADE TAGLIOLINI SAUTÉED WITH CHERRY TOMATOES & BASIL, SHAVED PECORINO

RIGATONI ALL'AMATRICIANA 29

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

GNOCCHI ALLA SALENTINA 28

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

PENNE ALLO SPECK 30

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

RAVIOLI D'ARAGOSTA 28

HOUSEMADE SQUID INK RAVIOLI STUFFED WITH SHRIMP & CRAB MEAT CONFIT, CREAMY LOBSTER SAUCE

AGNOLOTTI DI ZUCCA 28

HOUSEMADE AGNOLOTTI STUFFED WITH ROASTED PUMPKIN & AMARETTI, BUTTER & SAGE SAUCE

LASAGNE CLASSICHE 25

LASAGNE WITH MEAT SAUCE, BÉCHAMEL & PARMIGIANO, BAKED IN OUR WOOD-FIRED OVEN

pesci & co

*SALMONE AL GINGER 40 (gf)

GRILLED ATLANTIC SALMON, CRUNCHY GINGER & CARROT SALAD. SERVED WITH POTATO GRATIN & SAUTÉED BROCCOLINI

BRANZINO ALLE ERBE 55 (gf)

FRESH MEDITERRANEAN SEA BASS ROASTED IN OUR WOOD-FIRED OVEN WITH FRESH HERBS, LEMON & EXTRA-VIRGIN OLIVE OIL, TOPPED WITH SALMORIGLIO SAUCE. SERVED WITH POTATO GRATIN & SAUTÉED BROCCOLINI

ZUPPA DI PESCE 45

MIXED SHELLFISH & 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

IMPEPATA DI COZZE 30 (gf)

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

pollo

SPIEDINI DI POLLO 30

CHICKEN SKEWERS MARINATED IN WHITE WINE, LEMON & EXTRA-VIRGIN OLIVE OIL; LIGHTLY COATED WITH PARMESAN-HERB PANKO AND ROASTED IN OUR WOOD-FIRED OVEN. SERVED WITH WARM GARLIC-LEMON BUTTER SAUCE & AN ITALIAN TRICOLORE SALAD WITH GRATED PARMIGIANO & CITRUS DRESSING

PAILLARD DI POLLO 32 (gf)

GRILLED POUNDED CHICKEN BREAST TOPPED WITH AN ITALIAN TRICOLORE SALAD WITH CITRUS DRESSING. SERVED WITH POTATO GRATIN & SAUTÉED BROCCOLINI

POLLO ALLO CHAMPAGNE 34

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

POLLO ALLA PARMIGIANA 38

BREADED CHICKEN BREAST, FRIED THEN BAKED WITH POMODORO SAUCE, MOZZARELLA & PARMIGIANO. SERVED WITH A CHOICE OF PENNE AL POMODORO OR AN ARUGULA, CHERRY TOMATO & SHAVED PARMIGIANO SALAD WITH CITRUS DRESSING. NAPOLETANA +4

carni

SCALOPPINE DI VITELLO AI FUNGHI 39

VEAL SCALOPPINE SAUTÉED WITH MIXED MUSHROOMS IN A DEMI-GLACE. SERVED WITH POTATO GRATIN & SAUTÉED BROCCOLINI

*BISTECCHINA ALLA GRIGLIA 46 (gf)

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

COTOLETTA DI MAIALE ALLA MILANESE 50

BREADED PORK CHOP, FRIED THEN TOPPED WITH HOUSEMADE BRUSCHETTA TOMATOES. SERVED WITH ARUGULA, CHERRY TOMATO & SHAVED PARMIGIANO SALAD WITH CITRUS DRESSING

OSSOBUCO ALLA MILANESE 70

BRAISED BONE-IN VEAL SHANK OVER SAFFRON RISOTTO