



DINNER

ANTIPASTI

COLD

Romana \$14

Baby Romaine, Parmigiano, Croutons, Anchovy Dressing

Autunnale \$14

Mesclun Greens, Honeycrisp Apple, Bleu Cheese, Caramelized Walnuts

Caprese \$18

Farmer Mike's Heirloom Tomatoes, Burrata, Pesto

Prosciutto e Melone \$18

24-Month Dry Aged San Daniele Prosciutto, Cantaloupe

Carpaccio di Manzo \$18

Seared Pepper Beef Carpaccio, Parmigiano, Lemon Dressing

Crudi \$20

Local Raw Seafood, Florida Citrus, Sicilian Extra Virgin Olive Oil

HOT

Crema di Zucca \$12

Roasted Butternut Squash Soup

Polpette al Sugo \$16

Grass Fed Beef Meatball, Marinara, Pecorino

Polpo \$18

Octopus and Mussels "Puttanesca," Roasted Garlic Ciabatta

Fritto Misto \$20

Light and Crispy Calamari, Shrimp, Calabrian Chili Aioli

PASTA

Pappardelle alla Bolognese \$30

Pappardelle, DOP San Marzano Beef Ragù, Parmigiano

Tagliatelle con Funghi Porcini \$28

Tagliatelle, Braised Italian Sausage, Wild Mushrooms

Rigatoni \$26

Arrabbiata Sauce, Salted Ricotta

Spaghetti alla Vongole \$28

Florida Littleneck Clams, Aglio e Olio, Peperoncino

Linguine con Astice \$36

Maine Lobster, Cherry Tomatoes, Italian Parsley

Zucca e Noci \$26

Butternut Squash Ravioli, Nduja, Walnuts, Sage, Amaretto

Cacio e Pepe \$26

Agnolotti Filled with Pecorino & Wild Pepper, Crispy Guanciale

Risotto Milanese \$28

Saffron Risotto, Parmigiano

SECONDI

FISH

Passera \$44

Flounder "Meunière," Olives, Capers, Amalfi Lemon

Branzino \$36

Grilled Mediterranean Bass, Stewed Clams, Tomatoes, Beans

Ippoglosso \$48

Pan Roasted Georges Bank Halibut, Grilled Artichoke, Champagne Sauce

Guazzetto di Pesce \$46

Fish and Seafood Stew, Roasted Garlic Bruschetta

MEAT

Pollo Piccata \$32

Organic Chicken Breast Piccata Sauce, Honey Roasted Carrots

Vitello alla Milanese \$46

Parmigiano Crusted Veal, Arugula, Cherry Tomatoes, Parmigiano

Agnello \$46

Grass Fed Lamb Chop, Creamy Spinach, Mint Jus

Filetto \$60

8-Ounce Prime Kinnealey Filet

Bistecca \$60

12-Ounce Dry Aged Prime Kinnealey Ribeye

da Dividere / to Share

Delmonico M/P

24-Ounce Prime Delmonico Steak

Catch of the Day M/P

Sicilian Salt Crusted

SIDES

Broccolini \$10

Calabrian Chili, Garlic

Patate Novelle \$10

Roasted Garlic Potatoes, Fennel Seeds

Funghi \$10

Sautéed Wild Mushrooms, Garlic, Parsley

Fagiolini \$10

Green Beans, Confit Shallot