

"A culinary journey through the heart and soul of Italy, celebrated worldwide for its timeless allure. This cuisine is an ode to simplicity, where the finest, freshest ingredients are cherished above all else. A symphony of flavors, with each region offering its own unique and delicious contributions."



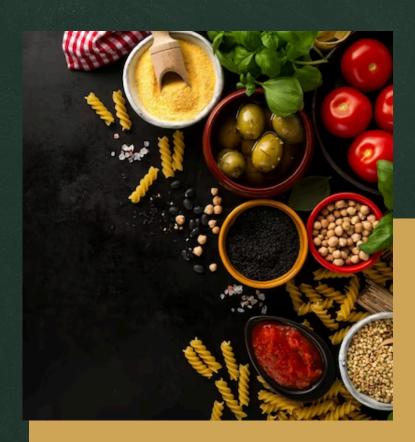




### Our Products

Across the spectrum of gastronomy, from fresh produce to seafood, nature bestows upon us a season of abundance and peak flavors for each.

Our unwavering commitment is to harness these peak flavors by sourcing primarily from local growers and dedicated artisanal producers, prioritizing the support of regional economies and reducing our carbon footprint.





### APPETIZERS CHOICE OF FAMILY STYLE

#### **PANZANELA & TRUFFLE BURATTA**

Fresh burrata, heirloom tomatoes, peppers, cucumber, onion, basil, truffle, aged balsamic, extra virgin olive oil.

#### **ANTIPASTI**

Bresaola, prosciutto di parma, coppa, truffle salami, kalamata olives, sundried tomato, pepperoncini, artichoke hearts, grilled eggplant & zucchini, Gorgonzola, Buffalo mozzarella, crostini, ciabatta bread.

#### STEAK BRUSCHETTA

Eggplant caponata, fillet mignon, gorgonzola cheese.

#### **GNOCCHI DI MAILE**

Tomato sauce, guanciale, smoked red pepper, goat cheese.

#### **ARTICHOKE CARPACCIO**

Shaved artichoke, tomato, parsley, lemon, aged parmesan, truffle, crispy balsamic crumble, extra virgin olive oil.





# APPETIZERS CHOICE OF

#### **GARLIC BREAD**

Homemade Focaccia, roasted garlic spread, aged parmesan, Italian herbs

FOREST MUSHROOM & TRUFFLE ARANCINI
Truffle aioli, forest mushrooms, shaved fresh black truffle

BABY ARUGULA & STRAWBERRIES SALAD Fresh organic strawberries, heirloom cherry tomatoes, pumpkin seed, aged balsamic, extra virgin olive oil

#### **ITALIAN MEATBALLS**

Homemade Italian meatballs, prime ground beef & pork, parmesan, slow cooked tomato sauce, parsley, extra virgin olive oil.

#### **VITELLO TONATO**

Thin sliced veal, tangy tuna sauce, crispy caper, parmesan crisp, micro arugula, extra virgin olive oil.





## APPETIZERS CHOICE OF

#### **OCTOPUS A LA GRILLA**

Aged Balsamic, crushed baby potatoes, caramelized shallot, oregano, caper virgin sauce, extra virgin olive oil.

#### CANTALOUPE E PROSCIUTTO DI PARMA

Organic Cantaloupe Melon, thin slices of prosciutto di parma, extra virgin olive oil.

#### YELLOWFIN TUNA CRUDO

Parmesan leche de tigre, crispy capers, micro basil, extra virgin olive oil, shaved baby zucchini.

#### YELLOWTAIL HAMACHI

Garlic crouton, chervil oil, fennel puree, Calamansi sauce.

#### **AMERICAN WAGYU CARPACCIO**

Shimeji mushroom, truffle aioli, aged parmesan, lemon zest, shaved truffle, baby arugula.





### MAIN COURSES CHOICE OF

#### **LOBSTER LINGUINI**

Fennel, garlic, tomato, parsley, fresh linguini pasta cooked in lobster broth, extra virgin olive oil.

SPINACH & RICOTTA RAVIOLINI Sage butter, aged parmesan.

#### PRIME WAGYU BEEF TAGLIATA

Baby arugula, aged parmesan, sundried tomato, aged balsamic, extra virgin olive oil.

#### **CHICKEN PARMESAN**

Juicy breaded chicken breast topped with a rich marinara sauce, melted mozzarella cheese and fresh basil)





# MAIN COURSES CHOICE OF

#### **VEAL CHOP MILANESE**

Bone-in veal chop coated in a crisp, golden breadcrumb crust, baby arugula, lemon vinaigrette, shaved Parmesan cheese, roasted fingerling potatoes.

#### **RIGATONI A LA VODKA**

Fresh creamy tomato and vodka sauce, aged parmesan, chilly pepper flakes.

#### **CAVATELLI SHORT RIB**

American wagyu short rib ragout, aged parmesan espuma.





## MAIN COURSES CHOICE OF

SPAGHETTI AL LIMON & CAVIAR
Lemon, fresh black pepper, shaved pecorino, oscietra caviar.

FOREST MUSHROOM & TRUFFLE RAVIOLI
Wild mushrooms, thyme, marsala, aged parmesan, truffle.

## LASAGNA BOLOGNAISE Tomato sugo, bolognaise sauce, fresh lasagna sheet, bechamel.

ORGANIC CHICKEN PICATTA
Chicken paillard, White wine, lemon, capers, parsley, extra virgin olive oil.

ROYAL BRANZINO CASTELVETRANO
Parsnip puree, fennel, Castelvetrano olives sauce, lemon, extra virgin olive oil.





### **Dessert**

**TIRAMISU** 

CANNOLI SICILIANI
Crema di ricotta & chocolate chips.

BOMBOLINI A LA CREMA Warm chocolate ganache, vanilla crème, almond crumble.

DARK CHOCOLATE TART
Espresso martini ice cream, caramelized popcorn, chocolate crumble.



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### ITALIAN MENU



