

<b>molluschi e cozze</b> manila clams and black mussels simmered with white wine, garlic, cannellini beans and escarole	14	<b>linguini con aragosta</b> linguini pasta tossed with lobster meat, roasted garlic, tomato and basil	34	<b>funghi saltati in padella</b> sautéed mushrooms	6
<b>fritto misto</b> fried prawns, calamari and stuffed zucchini flowers with goat cheese, anchovies & basil	14	<b>fettuccine bolognese</b> homemade fettuccine with classic veal shank ragout	20	<b>verdure del cuoco</b> chef's seasonal vegetable selection	6
<b>carpaccio di manzo</b> thinly sliced beef tenderloin with truffled cheese, spiced pinenuts and parsley puree	13	<b>penne carbonara</b> penne rigatte with bacon, egg yolk, cream, black pepper and truffle arugula salad	18	<b>polenta truffata</b> truffled soft polenta	5
<b>cappessante bruciato</b> pan seared sea scallops with marsala sauce radicchio, spicy pinenuts and lemon	14	<b>ravioli di mozzarella con salsa arrabbiata</b> buffalo mozzarella, roasted artichoke and mushroom ravioli with spicy tomato sauce	20	<b>riso bianco</b> white risotto	5
		<b>pasta del giorno</b> pasta of the day	market	<b>insalata di rucola</b> arugula and aged parmesan salad with balsamic vinegar dressing	6
				<b>insalata di pomodoro</b> warm roasted tomatoes and basil salad	5
<b>zuppa di funghi</b> blended mushroom soup with garlic, thyme, cream truffled mascarpone cheese and olive oil	8	<b>la presa del giorno</b> catch of the day	market	<b>chef's tasting menu</b> four courses (per person)	65
		<b>salmone con caponata</b> pacific salmon with eggplant, celery, onions, pine nuts, olives, basil and tomato ragout	23	with wine pairings (per person)	85
<b>caprese di pomodoro</b> heirloom tomatoes, preserved lemon, herbs, fresh burrata mozzarella and extra virgin olive oil	10	<b>pollo portofino</b> chicken breast with roasted tomatoes, new potatoes, portobello mushrooms, salami and parsley	20		
<b>trevigiana all aceto arrostito</b> roasted radicchio in balsamic vinegar with gorgonzola, toasted hazelnuts, arugula with honey and truffle vinaigrette	10	<b>anatra in agro-dolce*</b> duck breast, roasted baby vegetables with sweet & sour roasted duck leg	27		
<b>insalata di casa</b> bibb lettuce, spicy walnuts, ricotta salata cheese and a chianti wine vinaigrette	9	<b>manzo alla genovese*</b> rib eye steak with pesto genovés	32		
<b>insalata della barbabietola del bambino</b> baby beets, herbed mascarpone cheese, orange vinaigrette	9	<b>vitello con osso*</b> seared veal t-bone, spicy fresh tomato sauce, ciabatta crumbs and roasted lemon	38		

\*The Anatra in agro dolce, manzo alla genovese and vitello con osso are cooked to order

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.