

<b>cozze al safferano</b> mussels with white wine, garlic, chili, parsley, extra virgin olive oil & saffron with rustic bruschetta	13	<b>spaghetti vongole</b> spaghetti with white wine, parsley, garlic, chili, clams and extra virgin olive oil	19	<b>funghi diversi</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	18	<b>verdure dello cuoco</b> chef's seasonal vegetable selection	6
<b>vitello tonnato</b> sliced rare veal with tuna sauce, capers, aged parmesan cheese and arugula	12	<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>primo piatto del giorno</b> starter of the day	market	<b>ravioli di mozzarella con salsa arrabbiata</b> buffalo mozzarella and roasted vegetable ravioli with spicy tomato sauce	18	<b>riso bianco</b> white risotto	5
		<b>risotto del giorno</b> risotto of the day	market	<b>insalata di rucola</b> wilted arugula and aged parmesan salad with balsamic vinegar dressing	6
<b>zuppa fredda</b> chilled roasted tomato and bell pepper soup with marjoram and mascarpone cheese	8	<b>la presa del giorno</b> catch of the day	market	<b>insalata di pomodoro</b> warm roasted tomatoes and basil salad	5
		<b>salmone con caponata</b> pacific salmon with eggplant, celery, onions, pine nuts, olives, basil and tomato ragout	22		
<b>caprese di pomodoro</b> heirloom tomatoes, preserved lemon, herbs and extra virgin olive oil	9	<b>pollo portofino</b> chicken breast with roasted tomatoes, new potatoes, portobello mushrooms, salami and parsley	20		
<b>trevisso all aceto arrostito</b> roasted radicchio in balsamic vinegar with gorgonzola, toasted hazelnuts, arugula with honey and truffle dressing	9	<b>anatra in agro-dolce</b> duck breast, roasted baby vegetables with sweet & sour roasted duck leg	24		
<b>insalata di fiore</b> organic sprouts and flowers salad with parmesan and balsamic vinaigrette	8	<b>manzo alla genovese*</b> rib eye steak with pesto genovés	32		
<b>insalata del giorno</b> salad of the day	market	<b>cotoletta di maiale milanese</b> breaded pork chop with arugula and lemon	26		
		<b>vitello saltimbocca</b> veal loin wrapped in prosciutto and sage with marsala sauce	26		

\*The Manzo alla genovese is cooked to order

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