

primi | starters

cozze al zafferano 14
mussels with white wine, garlic, chili, parsley, extra virgin olive oil and saffron with rustic bruchetta

burratta forno cotto mozzarella 13
oven baked burrata mozzarella served with grilled ciabatta, fried eggplant, lemon-truffle vinaigrette and parsley

carpaccio di manzo 15
thinly sliced tenderloin of beef with truffled cheese, spiced pine nuts and parsley puree

capesante bruciato 15
pan seared sea scallops with spicy heirloom tomato jam and basil oil

zuppe | soup

zuppa di funghi 9
blended mushroom soup with garlic, thyme, cream, truffled mascarpone cheese, and olive oil

insalate | salads

caprese di pomodoro 11
heirloom tomatoes, preserved lemon, herbs, fresh burrata mozzarella and extra virgin olive oil

trevigiana all aceto arrostito basamico 11
roasted radicchio in balsamic vinegar with gorgonzola, toasted hazelnuts, arugula with honey and truffle vinaigrette

insalata della casa 9
bibb lettuce, figs, spicy walnuts and a lemon vinaigrette

insalata di pera arrostita 10
roasted pears, taleggio cheese, mixed greens and a dijon mustard vinaigrette

primi piatti | pasta

linguini con gamberi 32
linguini pasta tossed with shrimp, roasted, garlic, tomato and basil

fettuccine alla bolognese 22
homemade fettuccine with classic veal shank ragout

penne alla carbonara 18
penne rigatte with bacon, egg yolk, cream, black pepper and truffle arugula salad

ravioli di mozzarella con salsa all'arrabbiata 22
buffalo mozzarella and roasted vegetable ravioli with a spicy tomato sauce

cappellini pasta e granchio 25
cappellini pasta with crab meat, basil, cream and extra virgin olive oil

sicondo piatti | entrees

salmone con caponata 23
pacific salmon with eggplant, celery, onions, pine nuts, olives, basil and tomato ragout

pollo portofino 22
chicken breast with roasted tomatoes, new potatoes, portobello mushrooms, salami and parsley

anatra in agro-dolce* 27
duck breast, roasted baby vegetables with sweet & sour roasted duck leg, pine nuts, sultanas and a honey herb sauce

manzo alla genovese* 32
rib eye steak with pesto genovés

vitello con osso* 38
seared veal t-bone, spicy fresh tomato sauce, ciabatta crumbs and roasted lemon

contorni | on the side

funghi saltati in padella 7
sautéed mushrooms

verdure del cuoco 7
chef's vegetable selection

patate arrosto 6
rosemary roasted potatoes

risotto parmigiano 7
risotto with parmesan cheese and parsley

insalata di rucola 6
arugula and aged parmesan salad with balsamic vinegar dressing

insalata di pomodoro 6
warm roasted tomatoes and basil salad

chef's specials

la presa del giorno market
catch of the day

chef's tasting menu 65
four courses (per person)

with wine pairings (per person) 85

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

*Consuming raw or under-cooked meats may increase your risk of foodborne illness.