

ANTIPASTI

POLPO ALLA GRIGLIA	28
grilled octopus, chickpea puree, cherry tomatoes, arugula, lemon dressing	
GAMBERI AL BRANDY	26
jumbo shrimp, red beans, speck, cognac sauce	
CALAMARI	26
grilled baby calamari, arugula pesto sauce	
TARTAR DI FILETO	28
beef filet tartare, fresh herbs, olive oil, sun-dried tomatoes	
PROSCIUTTO CON BURRATA	26
san danielle prosciutto with burrata cheese, extra virgin olive oil	
POLPETTINE	20
homemade meatballs, tomato sauce, 24-month-aged Parmigiano-Reggiano	
BURRATA	20
burrata cheese, Herman's tomatoes, extra virgin olive oil, basil	
PROSCIUTTO MELON	20
36-month aged prosciutto San Daniele, melon	
MELANZANE	20
baked layers of sliced eggplant, tomato, Parmigiano-Reggiano, basil sauce	
PORTOBELLO	20
portobello mushroom in reduction	
balsamic vinaigrette, 24-month-aged Parmigiano-Reggiano	
CARCIOFI E AVOCADO	20
artichokes, avocado, 24-month-aged Parmigiano-Reggiano	

ZUPPE

VELLUTATA DI POMODORO	14
creamy tomato and vegetable soup, burrata cheese	
STRACCIATELLA ALLA TOSCANA	14
delicate egg ribbons swirled in a savory chicken broth, finished with fresh spinach leaves and a hint of Parmesan cheese	

INSALATE

BARBABIETOLA	17
baby spinach, beets, orange, gorgonzola cheese, toasted walnuts, orange dressing	
CAESAR	16
romaine lettuce, croutons, Parmesan cheese	
RAMERINO	17
mixed greens, walnuts, apple, goat cheese, lemon dressing	
POMODORI	17
tomatoes, avocado, baby arugula, red onions, lemon dressing	

Add Chicken 9 Add Shrimp 14 Add Salmon 18

CONTORNI

ASPARAGI	14	SPINACH	14
BRUSSELS SPROUTS	13	BROCCOLI RABE	14
SAUTEED MUSHROOM	13	SAUTEED ZUCCHINI	14
FRENCH FRIES	14		

PASTE

PAPPARDELLE	29
pappardelle pasta, wild mushrooms, truffle oil, demi-glace sauce, goat cheese	
CACIO E PEPE	28
tonnarelli pasta, Pecorino Romano DOP, tellicherry black pepper, grated 24-month aged Parmigiano-Reggiano	
BOLOGNESE	29
pappardelle pasta, traditional veal ragu, 24-month-aged Parmigiano-Reggiano	
RAVIOLI DELLA CASA	32
spinach and ricotta ravioli, butter and sage sauce, Parmigiano-Reggiano	
CARBONARA	29
spaghetti pasta, organic farm egg, speck, freshly ground black pepper, 24-month aged Parmigiano-Reggiano	
RIGATONI VODKA	29
San Marzano tomato sauce, shallots, panna, vodka, mozzarella cheese, basil	
BOTTARGA	33
spaghetti alla chitarra, bottarga, shallots, parsley	

LAND

NEW YORK STRIP STEAK	54
Certified Angus Beef	
BONE-IN RIBEYE	72
sliced bone-in ribeye steak, marinated by the chef (suggested for one to two)	
BISTECCA ALLA FIORENTINA	139
porterhouse T-Bone steak for two to three	
FILETTO AL BAROLO	58
filet mignon, red wine reduction	
VITELLO	45
The most desirable cut in the veal leg served slice, Marsala wine, mushrooms	
ANGELO	56
herbed whole rack of lamb, port wine reduction, spinach	
POLLO RAMERINO	32
stuffed chicken breast, goat cheese, zucchini, carrots, brussels sprouts	
POLLO DEL PASTORE	32
chicken breast, baby artichokes, capers, mushrooms, white wine, lemon	
POLLO MARTINI	32
Parmesan-crusted free-range bone-in chicken breast finished in white wine lemon, asparagus	

SEA

SALMONE	35
broiled salmon, asparagus, sundried tomatoes, arugula, rosemary, lemon sauce	
SCAMPI	39
jumbo shrimp, lightly breaded, lemon sauce, spaghetti	
ORATA	39
Italian Sea Bream butterfly, side homemade dressing	
DOVER SOLE	MP
dover sole from the North Sea, prepared tableside	
BRANZINO	MP
Italian sea bass prepared tableside	