



## Antipasto Freddo

selection of cured Italian meats, aged cheeses, seafood and crudo vegetables

MISTO BAR *individual creation / chef's creation* 28 / 20

MISTO PLATE TO SHARE  
piccolo 40 medio 60 grande 80

## Antipasto Caldo

CONFIT PORK BELLY *pickled quail egg, Italian BBQ sauce, fennel salad* 14

CHAR-GRILLED OCTOPUS *pomodoro sauce, micro-green oil, pickled chili* 17

ARANCINI *house sea salt mozzarella, pomodoro sauce* 16

OYSTERS ROCKEFELLER *persillade, pernod spinach crema* 18

BUTTERNUT SQUASH SOUP *house-made marshmallow, fried sage* 12

TUNA CRUDO\* *Italian olives, pesto, roasted sea salt pistachios, shaved asparagus salad* 18

PAN SEARED SEA SCALLOPS\* *risotto, beet purée, exotic mushrooms, fine herbs* 18

## Insalata

CAESAR SALAD *romaine hearts, anchovies, roasted tomatoes, fried oyster* 16

SEASONAL GREEN SALAD *caramelized shallots, house citrus ricotta, petite herbs, hazelnuts, lemon vinaigrette dressing* 12

ITALIAN SALAD *mixed olives, grilled artichokes, house feta, pickled sweet peppers, fresh pressed northern Italian olive oil & vinegar* 14

CAPRESE SALAD *sea salt mozzarella, heirloom tomatoes, basil, sherry vinegar reduction* 17

## Pasta

RIGATONI BOLOGNESE *ground veal, soffritto tomato sauce, mascarpone, mint, shaved parmigiano* 22

SPAGHETTI CARBONARA *tasso, truffle cream sauce, farm peas, aged parmigiano, duck egg* 18

SQUID INK LASAGNA *veal ragu, house sea salt mozzarella, citrus ricotta, pomodoro* 28

ELK POLPETTA *pomodoro sauce, spaghetti, aged parmesan, fine herbs* 28

WILD BOAR SAUSAGE PASTA *house basil tagliatelle pasta, roasted pearl onion, goat's milk ricotta, roasted tomatoes, crispy texture* 26

18% gratuity included for parties of 6 or more; \$40 corkage fee.

\*Consumer advisory - consuming raw or undercooked meats, eggs, poultry, and seafood or if you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk.

## Principale

- VEAL CHOP\* *grilled bone-in veal chop, cauliflower hash di patate, tomato jam butter* 52
- 24-HOUR BRINED ELK RACK *black garlic potato puree, grilled cebollita onion, mint pistou* 58
- GNUDI *house made ricotta gnocchi, roasted butternut, grapes, walnuts, citrus sage emulsion* 18
- ROASTED BRANZINO *salsa di pomodoro capperi, pickled fennel salad* 41
- FRUTTI DI MARE STUFATO *clams, Maine lobster tail, tiger prawns, mussels, scallops, tomato fennel broth, potato rouille* 48
- TOMATO BRAISED OSSO BUCO *creamy polenta, tomato braised jus, crispy brussels* 45
- GRILLED TIGER PRAWN *polenta, crispy wagyu bresaola, roasted tomatoes, exotic mushrooms, uni cream sauce* 36
- SALTIMBOCA *organic local chicken, prosciutto, roasted tomatoes, butternut agnolotti, sautéed arugula* 34
- MUSHROOM RISOTTO *butternut puree, exotic mushrooms, truffles, aged parmesan* 22
- VINO ROSSO BRAISED WAGYU SHORT RIB *crispy dumplings, roasted port wine onions, cocoa nib demi, house ricotta* 38
- GRILLED BISTRO STEAK\* *tomodoro sauce, goat cheese arugula salad, sea salted hazelnuts, herb oil* 24
- FILET MIGNON\* *patata dolce gratinata, roasted seasonal vegetables, raspberry demi emulsion* 48
- VEAL SCALOPPINI *crispy rosti potato, house creamy feta, savory fig jam* 32

## Piccolo Piatto

- BLACK GARLIC POTATO PUREE 8
- FRIED BRUSSELS *parmigiano, balsamic glaze* 8
- PASTA *tomodoro sauce* 7
- ASPARAGUS *grilled* 8
- HALF LOBSTER TAIL *grilled* 15
- SCALLOP *grilled* 9
- FARRO RISOTTO 7
- POLENTA 7
- SPINACH *sautéed* 5
- JUMBO LUMP CRAB 12
- TWO SHRIMP *grilled* 8
- COCOA NIB DEMI EMULSION 4



*Chef De Cuisine*  
*Jonathan Wilson*