

ANTIPASTI

TAGLIERE DI CARNE	28	TAGLIERE DI FORMAGGI	26
prosciutto di parma, mortadella, finocchiona, bresaola, apricots, olives, cornichons, “carta musica”		truffled pecorino, parmigiano, double cream brie, piave vecchio, honeycomb, berries, marcona almonds, “carta musica”	
CARPACCIO DI MANZO * **	26	POLPO ARROSTO *	25
piedmontese beef tenderloin, baby arugula, shaved reggiano, lemon caper truffle dressing		charred octopus, roasted potato cream, hazelnuts, olives, tomato, roasted garlic sauce	
CRAB FINGERS “SCAMPI”	29	FRITTO MISTO	21
with sautéed asparagus in a spicy lemon butter sauce		fried calamari, shrimp, artichokes, calabrian chili aioli	
CULACCIA E MELONE	25	FRIED BURRATA	18
24 months culaccia di parma, melon balls, burrata, EVOO		breaded burrata, pesto, focaccia, on top of marinara sauce	

ZUPPE E INSALATE

MINISTRONE	12	INSALATA CAPRESE *	19
seasonal vegetables, fregula		heirloom tomatoes, imported burrata, marinated eggplants, aged balsamic	
ROASTED TOMATO SOUP *	12	INSALATA DELLA CASA *	14
croutons, basil crema		mixed greens, baby heirloom tomatoes, carrots, persian cucumbers, pickled onions, house dressing	
BARBABIETOLE E CAPRINO *	17	INSALATA DI GAMBERI *	26
roasted beets salad, texas goat cheese, baby kale, toasted pistachios, honey balsamic dressing		grilled romaine, baby heirloom tomatoes, bell peppers, avocado, stracciatella, white balsamic dressing	
INSALATA DI BRESAOLA*	25	INSALATA DI ARAGOSTA *	35
bufala mozzarella, arugula, melons, candied pecans, shallot white balsamic dressing		poached lobster, baby gems, citrus supremes, avocado, hearts of palm, citrus dressing	
INSALATA DI GRANCHIO *	28		
frisee, arugula, avocado, green apple, grilled mango, roasted mango dressing			
INSALATA CESARE	16		
classic caesar salad			



ADD ONS

Grilled Shrimp 12	Faroe King Salmon 16
Chicken Breast 12	Grilled Beef 18

BAR DI FRUTTI DI MARE

VASSOIO DI FRUTTI DI MARE * **	55	TORRE BARI * **	159
seafood platter, 6 oysters, 4 mussels, 4 clams, 4 prawns		12 oysters, 8 mussels, 8 clams, 6 prawns, Maine lobster, jumbo lump crabmeat, ahi tuna	
COCKTAIL DI GAMBERI *	27	OSTRICHE D'ACQUA FREDDA * **	1 Dz - 36
4 prawns, old & new world sauces		cold water oysters, classic accoutrements	1/2 Dz - 20
AHI TONNO * **	24	ESCARGOYSTERS **	1/2 Dz - 22
avocado mousse, agrumato oil, spicy mango chutney, vegetable confetti		baked oysters with parsley garlic, sambuca butter	

CAVIALE

Osetra **	149	Kaluga **	90
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*Gluten Free **Raw/Undercooked

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

PORTATA PRINCIPALE

SCALOPPINE AL LIMONE 32	FILET MIGNON * ** 52
pan-seared thin veal cutlets, jumbo asparagus, roasted fingerling potatoes, lemon sauce	*8 oz beef tenderloin, jumbo asparagus, potato gratin, barolo demi
POLLO MATTONE * 30	TAGLIATA DI MANZO * 47
1/2 free range deboned chicken, garlic mashed potatoes, sautéed spinach, lemon caper sauce	12 oz sliced striploin steak, baby arugula tossed with fingerling potatoes, pizzaiola sauce, aged balsamic
POLLO MARSALA 28	BONE-IN SHORT RIB 45
free range breasts, marsala mushroom sauce, roasted potatoes	chianti braised, creamy polenta, vegetable medley, red wine reduction
FAROE ISLAND SALMON * ** 35	BRANZINO ALLA GRIGLIA * 37
zoodles aglio e olio, tomato lemon butter sauce	pesto, cherry tomato sauce, sautéed broccolini
CHICKEN SANDWICH 22	TARTUFO BURGER 24
milk bread, grilled breast, pesto, tomato, shallot mayo, fries	truffle mayo & cheese, braised onions, arugula, shaved truffle, fries
SCALOPPINE SORRENTINA ** 34	TRUFFLE PASTA 37
pan seared think veal cutlets, topped with cherry tomato sauce and bufala mozzarella, sautéed broccolini	finished in a parmigiano wheel, fresh shaved truffles, served tableside

PASTA FATTA IN CASA

SPAGHETTI POMODORO E BASILICO 26	PAPPARDELLE BOLOGNESE 27
pachino tomatoes, imported stracciatella cheese, basil	homemade three meats ragù, shaved parmesan cheese
TAGLIATELLE NERE 35	SPAGHETTI ALLE VONGOLE 28
squid ink pasta, lobster meat, rock shrimp, pink vodka sauce	littleneck clams, tomato confit, white wine sauce
GNOCCHI DI PATATE 27	RAVIOLI MAREMMANI 27
potato dumplings, wild mushroom, homemade sausage, grana padano	filled with homemade ricotta & spinach, brown butter, sage, parmesan
RIGATONI CACIO E PEPE 25	LASAGNA CASARECCIA 29
toasted tellicherry pepper, pecorino romano	spinach pasta, bolognese, mozzarella
RISOTTO AL PESTO * 30	RISOTTO AI FRUTTI DI MARE 38
carnaroli rice with basil pesto, olive dust, tomato confit, prawns	carnaroli rice, clams, mussels, prawns, calamari, scallops, light tomato sauce

PIZZA

MARGHERITA 20	CAPRICCIOSA 26
san marzano tomato sauce, agerola fior di latte cheese, fresh basil	san marzano tomato sauce, agerola fior di latte cheese, imported ham, artichokes, olives
TARTUFATA 27	CALABRESE 24
agerola fior di latte cheese, mushrooms, mascarpone, tomato confit, truffle essence	san marzano tomato sauce, agerola fior di latte cheese, nduja, calabrian sopressata
PROSCIUTTO 27	SALSICCIA 25
agerola fior di latte cheese, baby arugula, prosciutto di parma	san marzano tomato sauce, agerola fior di latte cheese, homemade sausage, marinated peppers

CONTORNO 10

roasted vegetables roasted fingerling potatoes potato gratin creamy polenta grilled asparagus
sautéed spinach sautéed brussel sprouts sautéed broccolini sautéed mushrooms

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