

DINNER MENU

ANTIPASTI

PANE, BURRO E ALICI

Toasted bread with Mediterranean anchovies and butter

15

BATTUTA DI MANZO CON UOVO DI QUAGLIA

Hand-cut marinated beef tartare topped with a quail egg

22

CROCCHETTE DI RISO ALLO ZAFFERANO CON BURRATA E PEPERONI ARROSTITI (V)

Saffron rice and sweet peas croquettes, burrata mousse and roasted peppers

16

SFORMATINO DI PORRI CON FONDUTA AI FORMAGGI (V)

Warm leeks flan served with cheese fondue

17

VELLUTATA DI PISELLI CON FUNGHI ARROSTITI (V)

Sweet peas velvety soup with roasted Maitake mushroom

18

CAPELANTE SCOTTATE CON BAGNA CAUDA E INSALATA DI FINOCCHI

Pan seared sea scallops, *bagna cauda* and fennel salad

19

TAGLIERE DI SALUMI CON BURRATA

Italian cured meat board with burrata and pickled vegetables

27

VITELLO TONNATO CLASSICO

Thinly sliced, slow cooked veal with tuna sauce, served chilled

22

INSALATA DI MARE TIEPIDA

Mix seafood salad, shrimp, octopus, calamari and scallops, celery, bell pepper, grape tomatoes and red onion

25

INSALATA SAN CARLO (V)

Romaine, mixed greens, shaved parmesan, walnuts, raisin, radish, black olives, red onion *agrodolce*

16

BOCCONCINI DI PARMIGIANA CROCCANTE (V)

Eggplant parmigiana bites, breaded and fried

18

BACCALA MANTECATO SU CROSTINI ALLA LIGURE "BRANDACUJUN"

Whipped cod fish over toasted bread

23

*eating raw or undercooked fish, shellfish or eggs increases the risk of foodborne diseases 20% gratuity added to parties of 6 or more.

Maximum four credit cards per party

Menu prices and menu items are subject to change without prior notice

PASTA

TAJARIN AL PESTO CON ZUCCHINE E RICOTTA SALATA (V)

Homemade thin spaghetti with basil and pinenuts pesto, zucchini and ricotta salata cheese

26

GNOCCHETTI ALLO ZAFFERANO CON GAMBERI, GORGONZOLA, POMODORINI CONFIT E GUANCIALE

Homemade saffron gnocchi with shrimp, gorgonzola cheese, cherry tomato confit and crispy pork jowl

25

RISOTTO AL CAVOLO VIOLA CON FONDUTA DI CASTELMAGNO E NOCCIOLE (V)

'Acquerello' rice, purple cabbage, Castelmagno cheese and hazelnuts

27

AGNOLOTTI DI BRASATO BURRO, SALVIA CON LA SUA RIDUZIONE

Homemade braised meat Ravioli, butter sage and its own reduction

26

TAGLIATELLE AL RAGU' D'ANATRA

Homemade tagliatelle with duck ragout

29

MEZZEMANICHE CON PESCE SPADA, MELANZANE, CAPPERI, OLIVE NERE E POMODORINI

"Pastificio dei Campi" dry short pasta, sword fish, eggplant, capers, black olives and cherry cherry tomato sauce

28

PAPPARDELLE CON SALSICCIA E PORCINI

Homemade *pappardelle* with sausage and porcini mushroom in light cream sauce

27

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MAIN COURSE

ROLLE' DI POLLO RIPIENO DI PROVOLA E TARTUFO CON SALSA AL PARMIGIANO

Rolled chicken breast with black truffle and provola cheese, vegetable tempura, parmesan cheese sauce and sweet paprika

32

ANATRA IN PORCHETTA CON SPINACI AL BURRO E CROCCHETTE DI PATATE

Duck breast cooked "porchetta style", stuffed with herbs served with sauteed spinach with butter and potato croquettes

38

FILETTO DI SALMONE AL PEPE ROSA CON ASPARAGI E SCALOGNO

Sauteed filet of salmon in pink peppercorn sauce, asparagus and shallots

36

COTOLETTA ALLA MILANESE

Thinly pounded veal chop "Milanese" style with arugula and grape tomatoes

59

TAGLIATA DI MANZO CON PORCINI TRIFOLATI AL ROSMARINO

10oz NY Strip steak with creamy porcini mushroom sauce

38

BRANZINO AL FORNO CON RATATOUILLE

Oven-roasted branzino with mix seasonal vegetables sauteed in tomato sauce

34

BRASATO DI GUANCIA AL BAROLO CON POLENTA

Slow braised beef cheek in Barolo wine with *polenta*

39

SIDE (V)

VERDURE LESSE Celery, carrots and onions in vinaigrette	12
PATATE AL ROSMARINO Roasted rosemary potatoes	12
PATATINE FRITTE TARTUFATE Truffle fries	14
VERDURE AL FORNO Roasted seasonal vegetables	12
ASPARAGI BURRO E PARMIGIANO Grilled asparagus butter and cheese	12
RATATOUILLE Slow cooked mix vegetables in tomato sauce	14

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