

# ANTIPASTI

## PANE, BURRO E ALICI DEL CANTABRICO

Toasted pan brioche bread, whipped butter, Cantabrian anchovies

19

## SUPPLI' DI RISO (V)

Breaded and fried rice balls with tomato and mozzarella, served with basil mayo

16

## BACCALA' MANTECATO SU POLENTA FRITTA

Whipped cod fish over fried polenta

23

## QUICHE RICOTTA E SPINACI CON FONDUTA DI PARMIGIANO (V)

Spinach and ricotta *quiche* pie, Parmigiano fondue

19

## TARTARE DI MANZO

Hand-cut marinated beef filet mignon tartare (shallots, anchovies, Dijon mustard, capers), quail egg, dehydrated oil, toasted bread

24

## TAGLIERE DI SALUMI CON BURRATA

Imported Italian cured meat board with burrata and olives

29

## VITELLO TONNATO CLASSICO

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

22

## VELLUTATA DI PORRI E PATATE CON CROSTINI DI PANE (V)

Leeks and potatoes soup with bread croutons

19

## POLPO ROSTICCIATO CON CARCIOFI FRITTI, CREMA DI FAVE E MAYONESE AL NERO DI SEPPIA

Pan seared octopus, fried artichokes, fava beans puree, black squid ink mayo

29

## INSALATA SAN CARLO (V)

Mixed green, endive, radicchio, pear, walnuts, pecorino Toscano cheese, balsamic dressing

17

\*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

# PASTA

## TAJARIN AL RAGU DI CONIGLIO

Homemade thin spaghetti with slow cooked rabbit, lemon, rosemary, Voghiera's black garlic

29

## GNOCCHI DI PATATE VIOLA CON FONDUTA DI GORGONZOLA E NOCI (V)

Homemade purple potatoes gnocchi with gorgonzola cheese fondue and walnuts

25

## RISOTTO CREMA DI MELANZANE CON FONDUTA DI PARMIGIANO E TARTARE DI GAMBERI ROSSI DI MAZARA

Eggplant risotto with Parmigiano fondue and Sicilian red shrimp tartare

31

## AGNOLOTTI DEL PLIN AL SUGO DI ARROSTO E ZEST DI LIME

Homemade braised meat Ravioli in butter and *demi-glace* sauce and lime zest

27

## TAGLIATELLE CON PESTO DI ZUCCHINE, PINOLI E POMODORI SECCHI (V)

Homemade tagliatelle with zucchini puree, pinenuts, sundried tomatoes

26

## MEZZEMANICHE AI POMODORINI GIALLI E ROSSI E BURRATA (V)

Short Rigatoni pasta, yellow and red tomatoes and burrata

25

## LASAGNETTA BIANCA DI CARCIOFI E ASPARAGI (V)

Homemade artichokes and asparagus lasagna, saffron *bechamel*

28

## PACCHERI CON POLPO, NDUJA E POMODORINI

Large Rigatoni pasta with octopus, spicy pork, and cherry tomatoes sauce

32

## SPAGHETTI ALLA CHITARRA CON BURRO, ALICI, E PANE CROCCANTE

Spaghettoni dry pasta with anchovies, butter, crunchy breadcrumbs, and lemon zest

26

\*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

## MAIN COURSE

### ANATRA SCALOPPATA CON SALSA AI LAMPONI, PUREA DI ZUCCA E RADICCHIO GRIGLIATO

Pan seared Crescent farm Duck breast, raspberry sauce, butternut squash puree and grilled radicchio

38

### TRANCIO DI BACCALA IN UMIDO CON OLIVE E CAPPERI

Sauteed filet cod fish, tomato sauce, capers and black olives

36

### STINCO DI MAIALE AL FORNO CON PATATE SCHIACCIATE

Slowly braised pork shank with smashed potatoes

34

### COTOLETTA ALLA MILANESE

Thinly pounded milk-fed veal chop "Milanese" style with arugula and cherry tomatoes

59

### TAGLIATA DI MANZO CON BAGNETTO VERDE

10oz Greater Omaha farm Prime NY Strip steak with *bagnet vert*

44

### BRANZINO CON ZUCCHINE IN CARPIONE ED INDIVIA GRIGLIATA

Oven-roasted branzino with zucchini in carpione style and grilled endive

35

### BRASATO DI GUANCIA AL BAROLO CON SPINACI AL BURRO E CHIP DI POLENTA

Slow braised beef cheek in Barolo wine, spinach with butter and Polenta chip

42

## SIDE (M)

CARCIOFI FRITTI Fried artichokes	14
PATATE AL FORNO Roasted potatoes	12
PATATINE FRITTE TARTUFATE Truffle fries	14
VERDURE GRIGLIATE Grilled seasonal vegetables	12
SPINACI BURRO E PARMIGIANO Sauteed spinach butter and cheese	12
PEPERONI AL FORNO Roasted bell peppers, olive oil, capers, and garlic	14

\*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