



ANTIPASTI		
Warm lobster with burrata, cherry tomatoes confit, and lychee sauce		27
Traditional eggplant Parmigiana		23
Octopus Carpaccio with pistachio and jalapeño “scapace”		25
Stuffed zucchini flowers with fresh ricotta and smoked mozzarella		24
Crudo of hamachi with black caviar, edible gold leaves, and summer truffle		32
Prosciutto Crudo di Parma 24 months, roasted figs, quince, shaved Grana Padano and hazelnuts		26
Raw scallops carpaccio soaked in cucumber water, daikon, watermelon, and lime dressing		28
INSALATE		
Kumato Caprese salad with imported buffalo mozzarella, basil sauce, scented with fresh oregano		18
Baby gem salad with string beans, sun dried tomatoes, taggiasca olives, fragrant crumble bread, and champagne vinaigrette		18
Arugula, asparagus, snap peas, grill eggplant, red onion, and ricotta salata		18
ZUPPA		
Soup of the day		MP
PRIMI PIATTI		
Agnolotti stuffed with burrata cheese, tomato brandy sauce with shrimp		33
Linguine of Gragnano with Manila clams, braised scallions, and bottarga		36
Spaghetti chitarra alla Nerano with zucchini and caciocavallo fondue		32
Black ink squid gnocchi with puttanesca sauce finished with crumbled almond tarallo		33
Pennoni with slow cooked veal and mushrooms ragout		35
Risotto with lobster and summer truffle		40

SECONDI PIATTI		
Dover sole white "acqua pazza" with capers and rainbow potatoes		54
Duck leg confit and duck breast served with peaches and oyster mushrooms with Frangelico sauce		52
Crusted sesame hamachi fish with rainbow carrots and snap pea sauce		54
Pan seared lamb chops with zucchini scapace , asparagus potatoes croquette		56
Pan-seared sea scallops with sautéed spinach, lemon sauce and seasonal truffle		57
Pounded organic chicken Milanese served with mix green salad and balsamic vinaigrette		42
NY STRIP steak with cipollini, peppercorn sauce, and rosemary fries		56

FORMAGGI		
Chef assortment of Italian cheese served with dried fruits		15/19

CONTORNI		
Sautéed spinach with garlic		9
Roasted rainbow potatoes cacio pepe		9
Asparagus gratin		9
Truffle fries		9

DOLCI		
Cannolo with pistachio ricotta cream		14
Mousse "Delizia a limone "		12
Rhum baba’ with Bavarian cream		12
Crème brulee served with berries		12
Chocolate sponge cake Affogato served with vanilla ice cream		12
Artisanal gelati and sorbetti		14

EXECUTIVE CHEF ANTONIO SAVINO

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