



ANTIPASTI

Octopus Carpaccio with orange and grapefruit segment	24
Warm lobster with burrata, confit cherry tomatoes, and lychee sauce	26
Crudo of hamachi with Kaluga caviar, seasonal truffle, and edible gold leaves	33
Beef tenderloin tartare with porcini mushroom bouillon and stewed cabbage	25
Ora king salmon marinated, with roasted fennel, dried figs, and stracchino cheese	25
Zucchini Parmigiana with smoked mozzarella and pomodoro sauce	22
Gratinated Maine sea scallop with cauliflower sauce	26

INSALATE

Baby arugula, orange, string beans and pine nuts with honey dressing	18
Frisee with taggiasca olives, cherry tomatoes, and crostini bread with anchovy vinaigrette	18
Endive, radicchio, caciocavallo, and red wine poached pear	18

SOUP

Soup of the day	M/P
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PRIMI PIATTI

Tortelloni stuffed with veal and caper served with light brown sauce	33
Bottoni stuffed with burrata and vegetable ragout	30
Linguine of Gragnano with manila clams in garlic evoo and crumble almond tarallo	35
Black squid ink gnocchi with lobster, bone marrow with lobster bisque	36
Chestnuts Fettucine with wild boar ragout	33
Pansotti stuffed with butternut squash dressed in walnuts sauce	34
Cannelloni stuffed with duck ragout and mushroom	32

SECONDI PIATTI

Braised wayshuguy beef cheek with fondant potatoes and maitake mushroom	52
Wild codfish with warm yellow tomatoes vinaigrette, asparagus, and chickpeas fritter	50
Veal ossobuco with saffron risotto Milano style	55
Maine sea scallops with butternut squash puree, rainbow carrots and black truffle	58
Artic char with fennel sauce, lychee, and baby corn	54
Pan seared octopus with sautéed escarol, rainbow potatoes (extra tentacle \$20 supplement)	38
Pan seared duck breast with dry chestnuts, confit cipollini served with rhubarb sauce	55
Sesame crusted venison loin with gorgonzola arancino and baby spinach	58

FORMAGGI

Chef assortment of Italian cheese served with fruits	24
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CONTORNI

Sauteed asparagus with orange zest and pecorino cheese	9
Roasted rainbow potatoes	9
Truffle Parmigiano fries	9
Sauteed spinach with garlic and pine nuts	10

DOLCI

Babamisú	14
Cannolo with pistachio ricotta cream	14
Chocolate sponge cake affogato with vanilla ice cream and edible gold leaves	15
Crème brulee with berries	14
Artisanal Italian gelati and sorbet	14

EXECUTIVE CHEF ANTONIO SAVINO

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