



**ANTIPASTI**

Parmigiana of zucchini with smoked mozzarella	22
Crudo of hamachi with black truffle and Kaluga caviar and gold edible leaves	33
Prosciutto crudo 24 months and burrata, permimmons	24
Roast beef with taleggio cheese and figs mustard	24
Octopus carpaccio with orange and grapefruit segment	26

**INSALATE**

Arugula with walnuts, cherry tomatoes, and caciocavallo cheese	18
Romaine, shaved grana Padano, crispy guanciale, crumble bread, garlic dressing	18
Broccoli, caldari, shrimps salad with lemon evoo dressing	20

**SOUP**

Soup of the day	M/P
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**PRIMI PIATTI**

Fusilli with nduja ragout and eggplant	28
Black ink fettucine with mix seafood light cheery tomatoes	35
Pansotti stuffed with butternuts squash served with butter sage sauce	28
Veal Tortelloni with mushroom and light brown sauce	32
Linguine with manila clams and garlic evoo	36

**SECONDI PIATTI**

Stuffed calamari with olives, capers, and shrimps served with sautéed vegetable	44
Braised lamb shank served with asparagus and creamy polenta	45
Pan seared Maine scallops with cauliflower sauce and black truffle	52
Codfish with lemon and capers sauce sautéed spinach	46
Wild Scottish salmon almond peppers sauce and fingerling potatoes	46

**FORMAGGI**

Chef assortment of Italian cheese served with fruits	24
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**CONTORNI**

Roasted fingerling potatoes	10
Sautéed spinach	12
Truffle French fries	12
Polenta with taleggio cheese	12

**DOLCI**

Chocolate sponge affogato with vanilla ice cream and edible gold	15
Traditional tiramisù	14
Crème brulee	14
Artisanal gelati and sorbet	14

EXECUTIVE CHEF ANTONIO SAVINO

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## LUNCH TASTING MENU

Chef's amuse bouche

Bufala mozzarella with prosciutto di Parma aged 30 months served with warm caponata

Traditional Parmigiana of eggplant

\*

Rigatoni "alla Bolognese"

Or

Risotto with mascarpone and vegetables

\*

Codfish "Livornese" with capers, black olives and roasted potaoes

Or

Beef Stew with polenta

\*

Cannoli stuffed with fresh ricotta

Or

Selection of our three artisanal gelato and sorbetti

\$75

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## LUNCH TASTING MENU

Chef's amuse bouche

Mussels in spicy peppers sauce

Arugula with cherry tomato, walnuts, and grana padano served with prosecco dressing

\*

Cavatelli with eggplant, cherry tomato and ricotta salata

Or

Risotto with taleggio cheese and mushrooms

\*

Pan seared wild Scottish salmon served with zucchini scapece, oven dried tomatoes and capers sauce

Or

Hanger steak with peppercorn sauce and truffle fries

\*

Vanilla panna cotta with mix berries

Or

Fruit salad

\$85

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## DINNER TASTING MENU

Soup chef's choice

Or

Prosciutto crudo 24 months with burrata and cherry tomatoes and basil sauce

Or

Warm mix mushroom salad finished with glazed vincotto

\*

Risotto with mix vegetables and mascarpone cheese

Or

Rigatoni alla Bolognese

Or

Raviolo caprese stuffed with mozzarella, ricotta served with salsa al pomodoro

\*

Wild Scottish salmon with spinach and potatoes

Or

Hanger steak with taleggio peppercorn sauce and fries

Or

Mix Vegetables platter

\*

Cannolo stuffed with fresh ricotta and chocolate chip

Or

Selection of our artisanal gelato and sorbetti

\$85

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## DINNER TASTING MENU

Vegetable caponata served with ricotta salata cheese

Or

Sautéed mussels with spice peppers sauce

Or

Arugula salad, cherry tomatoes, walnuts and shave grana padano

\*

Saffron risotto and mushroom

Or

Pennoni with slow cooked veal ragu "Genovese"

Or

Agnolotti stuffed with burrata, shrimps in tomato brandy sauce

\*

Fresh orata served in caper lemon sauce, served with roasted potatoes

Or

Organic chicken breast Milanese served with crispy salad

Or

Traditional eggplant Parmigiana

\*

Macedonia fruit salad

Or

Selection of our artisanal gelato and sorbetti

Or

Vanilla panna cotta

\$100

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## DINNER TASTING MENU

Pan seared octopus with oyster mushroom served with citronette sauce

Or

Beef carpaccio with arugula shaved grana padano and capers sauce

Or

Beets salad with red onions, confit tomatoes, with yogurt dressing

\*

Truffle risotto

Or

Cavatelli with slow cooked shellfish ragout

Or

Beef agnolotti served with light brown sauce

\*

Pan seared scallops serve with broccolini and carrots puree

Or

NY strip tagliata served with watercress salad with lemon peppercorn dressing

Or

Escarol cake stuffed with black olives, raisins capers and pinoli nuts served with sun dried tomatoes sauce

\*

Chocolate sponge affogato with vanilla ice cream and gold edible leaves

Or

Selection of our artisanal gelato and sorbetti

Or

Crème brulee served with fresh berries

\$120

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