



**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, calamari, shrimps salad with lemon evoo dressing                     | 20 |

**SOUP**

|                 |     |
|-----------------|-----|
| Soup of the day | M/P |
|-----------------|-----|

**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 |
|--|----|

**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 tiramisu   | 14 |
| Crème brulee   | 14 |
| Artisanal gelati and sorbet                                      | 14 |

EXECUTIVE CHEF ANTONIO SAVINO

MICHELIN GUIDE NEW YORK STATE 2021

