



ANTIPASTI

Warm lobster with burrata, tomatoes confit, and lychee sauce	24
Parmigiana of zucchini with imported smoked mozzarella	18
Baby octopus "alla Luciana"	18
Crudo of hamachi with Kaluga caviar, black truffle, and edible gold leaf	30
Sautéed clams with bone marrow, leeks, crumble bread	25
Beef filet carpaccio with caper berries, shaved Grana Padano, and onions sauce	28
Veal liver pate' with mustard figs and rustic baba'	18
Octopus carpaccio with orange and grapefruit segment	20
Cocktail prawns served with Aurora sauce	30

INSALATE

Radicchio spinach salad with taleggio and pinoli balsamic dressing	18
Arugula with asparagus orange segment and black olives	18
Frisee salad with cherry tomatoes, string beans, croutons with anchovies dressing	18

SOUP

Soup of the day	M/P
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PRIMI PIATTI

Risotto Milano style	28
Spaghetti with goat ragout and ricotta salata	26
Agnolotti stuffed with braised veal and served with brown light sauce	26
Linguine with Manila clams in garlic olive oil	34
Tortello stuffed with butternuts squash served with butter and sage	28
Risotto with lobster and black truffle	45
Potatoes gnocchi with gorgonzola and radicchio sauce	28

SECONDI PIATTI

Maine sea scallops with parsnip puree and roasted artichokes	48
Braised Lamb shank with polenta	37
Aged ribeye bone in 18oz with mushrooms wine reduction and roasted rainbow potatoes	59
Broiled Mountak striped bass with asparagus and red lentil	52
Duck breast with oyster mushroom, cipollini onions served with tangerine sauce	48
Dover sole with lemongrass sauce and sautéed spinach	58
Grilled calamari served with mixed green salad	34
Ossobuco Milanese style	60

CONTORNI

Sautéed spinach	10
Roasted rainbow potatoes scented with rosemary	10
Truffle French fries	12
Asparagus gratin	10

DINNER TASTING MENU

Buffala mozzarella Caprese
or
Soup of the day
or
Mix tricolor with shaved Grana Padano and cherry tomatoes
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Risotto Cacio and Pepe
or
Prawns Livornese style
or
Chicken with mixed vegetables
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Tiramisu
or
Custard vanilla pannacotta
No Substitutions
\$85

EXECUTIVE CHEF ANTONIO SAVINO

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