



ANTIPASTI

Warm lobster with burrata, tomatoes confit, and lychee sauce	27
Crudo of hamachi with black Kaluga caviar, edible gold leaf, and summer truffle	33
Fried Zucchini flower blossom stuffed with ricotta and anchovies served in green peppercorn sauce	26
Octopus carpaccio with grapefruit and orange segment	25
Beef filet carpaccio with mushrooms, onions sauce, arugula, and shaved Grana Padano	24
Zucchini Parmigiana with smoked mozzarella and salsa al pomodoro	24
Tuna tartare with watermelon sauce, sesame seeds, and red onion confit	26
Marinated wild striped bass with capers, tomatoes and lemon citronette	26
Calf veal liver pate served with rustic baba and fig mustard	22
Shrimps cocktail served with Aurora sauce	22

INSALATE

Baby gem with anchovies, shaved Grana Padano, and crumble bread served with garlic dressing	18
Arugula with orange, asparagus, and black olives served with honey olive oil dressing	18
Spinach with melon, cherry tomatoes, pine nuts, ricotta salata, and crispy prosciutto	18

SOUP

Soup of the day	M/P
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PRIMI PIATTI

Mafalde with fresh cherry tomatoes sauce served with buffalo ricotta scented with basil	25
Tagliatelle alla Nerano made with zucchini and caciocavallo sauce	26
Garganelli served with shrimps, scallops, served with brandy and tomato sauce	33
Linguine with Manila clams in garlic olive oil	35
Cavatelli with broccoli rabe and sausage	28
Risotto with lobster and summer black truffle	42
Risotto Milanese	28
Gnocchi with lamb ragu and shaved Pecorino Toscano	32
Spaghetti al nero di seppia with cuttle fish	36

SECONDI PIATTI

Pan seared scallops served with green peas sauce and rainbow carrots	59
Dover sole with lemon grass sauce and spinach	64
Duck breast with oyster mushroom and wild cherry sauce	45
Aged Ribeye bone in 18 oz with mushrooms red wine reduction and rainbow potatoes	69
Rack of Lamb with zucchini Scapece and arancino cacio e pepe	59
Wild striped bass served with asparagus and light cherry tomatoes sauce	58
Grilled calamari with fennel sauce, bottarga, and mussels	40

CONTORNI

Gratinated asparagus with taleggio and black pepper	12
Sautéed spinach with garlic olive oil	12
Roasted rainbow potatoes	12
Sautéed broccoli rabe	14
Truffle fries	14

DINNER TASTING MENU

Bufala 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
\$60

EXECUTIVE CHEF ANTONIO SAVINO

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