



ANTIPASTI

Calf Veal Liver Patè served with rustic Baba' and fig mustard	22
Warm Lobster with Burrata, tomato confit, and lychee sauce	30
Crudo of Hamachi with black Kaluga caviar, edible Gold leaf, and black truffle	35
Octopus Carpaccio with grapefruit and orange segments	26
Zuppetta di Mare	28
Zucchini Parmigiana with smoked Mozzarella and salsa al pomodoro	26
Raw Sea Scallops, capers, radish, sesame seeds and lime vinegrette	29
Beef Prime Filet Carpaccio with quail egg and chopped mushrooms	30

INSALATE

Baby Gem with anchovies, shaved Grana Padano, breadcrumbs, served with garlic dressing	15
Arugula with orange, asparagus, black olives, served with honey olive oil dressing	15
Artichokes Salad with Ricotta Salata, Guanciale and lemon vinegrette	18

SOUP

Soup of the day	M/P
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PRIMI PIATTI

Ziti Alla Montalcino	30
Tagliolini al Pomodoro with a touch of chili peppers	25
Gnocchi with leeks sauce, Taleggio and crumbled almonds	28
Linguine Alle Vongole	35
Pappardelle with Oxtail Ragout	38
Risotto with lobster and black truffle	55
Spaghetti with shrimps, scallions, served with mullet roe	38
Sea Urchin Risotto with black caviar	40
Paccheri with bell pepper Pesto and sausage	28



SECONDI PIATTI

Pan Seared Scallops with cauliflower puree and oyster mushrooms	58
Dover Sole with yellow tomatoes sauce, capers and artichokes, served with roasted potatoes	75
Duck Breast with mandarin orange sauce and Grana Padano wafer	55
Codfish with Lobster Bisque and bone marrow served with potatoes cake	50
Veal Ossobuco with Risotto Milanese	65
Tournedos of Beef Prime Filet with blend peppercorn sause and asparagus	62
Branzino with mussels, capers and lemon sauce, served with spinach	45

CONTORNI

Gratinated Asparagus	12
Sautéed Spinach with garlic olive oil	12
Roasted Rainbow Potatoes	12
Sautéed Broccoli Rabe	14
Truffle Fries	14

DESSERT

Millefoglie with Pastry cream and wild cherries	14
Crème Brulee with berries	14
Chocolate Sponge Cake Affogato with vanilla ice cream and edible gold leaves	15
Custard Vanilla Pannacotta served with berries sauce	14
Cannolo stuffed with pistacchio ricotta cream	14
Artisanal Italian gelati and sorbet	14
Blueberry Bavarese with Zabaglione and Lingue di Gatto	15

EXECUTIVE CHEF ANTONIO SAVINO

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