

Cucina

SPUNTINI

BREAD SERVICE • 9

house made focaccia, french baguette, daily selection, cultured butter & maldon salt

ARANCINI • 18

saffron risotto, bone marrow, parmigiano, lemon gremolata

BRUSCHETTA • 18

cultured butter, white anchovies, red onion, oil-cured olives, celery, lemon

RAW OYSTERS • 6 or 12 \$3 ea.

daily selection, seasonal mignonette

ANTIPASTI

POLIPO • 21

braised octopus, green olive pesto, potato

FRITTO MISTO • 24

lightly battered calamari, shrimp, zucchini, pink peppercorn aioli

BURRATA • 20

wilted bitter greens, garlic, lemon, Calabrese peppers, crostini

POLPETTE CON RICOTTA • 20

pork, veal and beef meatballs, fresh pomodoro sauce, housemade ricotta

INSALATE

CAESAR • 15

romaine hearts, croutons, shaved parmesan, lemon, anchovies

MISTA • 14

mixed greens, radicchio, fennel, basil, cherry tomatoes, lemon, olive oil

BARBABIETOLA • 16

roasted beets, arugula, pickled shallots, crema fresca, marcona almonds

TERRA

WAGYU PIZZAIOLA • 52

12oz wagyu flank, pomodoro, arugula, shaved parmesan

VEAL CHOP SALTIMBOCCA • 52

prosciutto, seasonal vegetable, butter gemelli, veal demi-glace

CHICKEN MILANESE • 28

oven roasted tomatoes, red onion, baby arugula, parmigiano reggiano, balsamic reduction

MARE

BRANZINO AL LIMONE • 46

broccolini, capers, tomatoes, rosemary potatoes

LOBSTER • 35

8oz Maine lobster butter poached, lemon

SCALLOP RISOTTO • 58

dry scallops, guanciale, peas, mint, chive, pecorino romano

SPECIALITÀ DELLA CASA

POLLO AL SALMOGRILLIO • 29

½ roasted Erba Verde chicken, farroh, swiss chard, mushroom brodo

LASAGNE AL CARCIOFO • 36

housemade pasta, chardonnay sauce, garlic, basil, mozzarella, parmesan

INVOLTINI DI MELANZANE • 28

eggplant, ricotta, pomodoro, bucatini

PASTA FATTA IN CASA

BUCATINI CACIO E PEPE • 26

butter, cracked pepper, roasted garlic, pecorino romano

PASTA E LENTICCHIE • 24

green lentils, carrot, celery, onion, lumache, pomodoro, basil, bianco sardo

RAGU A LA BOLOGNESE • 29

rigatoni, veal, pork beef, pomodoro red wine, parmesan, cream

SICILIAN BUCATINI • 26

white anchovy, confit garlic, extra virgin olive oil, Sicilian oregano, breadcrumbs

CONTORNI

CAROTE • 19

roasted rainbow carrots, spiced yogurt, pistachio

RADICCHIO ALLA GRIGLIA • 19

grilled radicchio, olive oil, lemon, rosemary, gorgonzola dolce, nocciola crocante

LEMON ROASTED ZUCCHINI • 18

basil, toasted breadcrumbs, botarga



Executive Chef VALENTINA GARCIA MONTAÑO • Sous Chef GREG BLANDO

* We ask that you do not separate checks more than 2 per table. Gratuity of 20% will be added to parties of 6 or larger. * Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness * Please notify your server or any dietary restrictions or food allergies.