

Antipasti - Appetizers

Tagliere: selection of cured meats and cheese

any 3 for 40 or 6 for 70

Prosciutto / Soppressata / Finocchiona / Capocollo / Mortadella / 'Nduja

Quartirolo / Pecorino Tartufato / Pecorino Ubrico / Blu di Capra / Roccolino Nero al Balsamico / Taleggio di Capra

Timballo

Eggplant parmesan timbale 17

Polpettine

Meatballs in tomato & basil sauce 18

Burrata

Burrata with focaccia & prosciutto & tomato gelato 25

Zuppa

Chilled tomato soup with cucumbers & oregano croutons 17

Bocconi

Buffalo mozzarella medley: fried, raw, liquid, granita - with tomato tartar 23

Crema Bruciata

Parmesan creme brûlée with balsamic vinegar caviar 23

Tartare di Salmone

Salmon tartar, EVOO powder, lime vinaigrette, cantaloupe & celery brunoise 23

Crocchette

Lobster croquettes with artichoke panna cotta & sweet & sour crusco peppers 25

Tartare di Manzo

Beef tartare over a cream of almonds with zabaione & black truffles 25

Insalata Estiva

Summer Salad: tomatoes, peaches, cantaloupe, watermelon, basil, pistachio cream 17

Insalata di Cesare

Salvatore's Caesar Salad 17

Insalata di Rucola

Arugula salad with pears and pecorino cheese 17

Insalata: 10, 20, 30

Salad: 10, 20, 30 or maybe more: fruit, nuts, herbs, greens, seeds, etc. 17

Primi - First Courses

Tonnarelli

Homemade tonnarelli cacio e pepe: tossed in pecorino cheese with whole black peppercorns 25

Rigatoni

Rigatoni amatriciana: tomato, guanciale & pecorino 25

Lasagna

Bolognese lasagna in béchamel sauce 25

Fettuccine

Lemon fettuccine over a parmesan fondue 25

Spaghetti

Spaghetti in golden tomato sauce 27

Orecchiette

Orecchiette with 'ndjua, cauliflower purée, shaved chocolate 27

Risotto

Risotto with cantaloupe, prosciutto powder, port reduction 25

Paccheri

Jumbo rigatoni, rabbit ragù, buffalo mozzarella, black truffle 30

Fusilli

Whole wheat fusilli with shrimp, smoked eggplant coulis, bread crumbs 30

Secondi - Entrées

Branzino

Baked branzino with lemon mixed greens & smoked potato mayo 40

Salmone

Salmon filet with grilled leeks, coconut & lime sauce, spicy avocado mousse 36

Baccalà

Steamed cod with tomato sauce & toasted almond gelato 36

Pollo

Chicken milanese mille-feuilles with arugula, cherry tomatoes, & shaved parmesan 34

Agnello

Mint lamb shank with roasted and escapece zucchini, pecorino foam 40

Filetto di Manzo

Filet mignon affogato in soy sauce, wasabi mashed potatoes & marinated peppers 50