

ANTIPASTI

FRIED CALAMARI Basil aioli, lemon wedge.	21	BURRATA Heirloom tomatoes, basil pesto, dehydrated olives, grilled homemade sourdough bread.	26
GRILLED OCTOPUS Tahini, Sicilian harissa, bruschetta, Bulgarian feta, mint.	28	RADICCHIO ENDIVE SALAD Pecans, date labneh, red grapes, black garlic balsamic vinaigrette.	17
RICOTTA PROSCIUTTO TOAST Grilled pizza dough, whipped ricotta, spicy giardiniera, prosciutto di Parma, basil.	19	GARLIC PARMESAN FRIES Fresh-cut potatoes, garlic parmesan, Parmigiano-Reggiano, parsley.	12
CHARRED CAULIFLOWER Cacio e pepe sauce, crispy capers.	16	ARANCINI FRITTI Sicilian-style risotto croquettes alla mozzarella di Bufala, marinara sauce, Parmigiano-Reggiano.	15
CEASAR SALAD Pancetta chips, Grana Padano shavings, croutons.	16		

CRUDO

SALMON TARTARE Atlantic salmon, crème fraiche, lemon zest, grainy mustard, dill, Lebanese cucumber radish poppy seed salad, crostini.	19	BEEF TARTARE Black Angus AAA beef, dijon mustard, capers, spicy n'duja bomba sauce, boschetto truffle cheese, truffle aioli.	21
TUNA TARTARE Sushi grade Ahi tuna, lemon bomba aioli, cacciatore salsa, pan gratatto, basil oil.	22	BEEF CARPACCIO "1950" Black Angus AAA tenderloin, crispy artichokes, truffle peaches, balsamic aioli, shaved parmesan, arugula, grissini.	22

PASTA

Gluten free pasta +3

BUCATINI CARBONARA Creamy carbonara sauce, pancetta, Parmigiano-Reggiano, egg yolk, black pepper.	26	RAVIOLI CON FUNGHI E RICOTTA Ricotta and formaggio di capra stuffed ravioli, wild mushrooms, creamed port sauce, fresh basil.	28
MAC & CHEESE Four cheese sauce, black truffle, spicy breadcrumbs, chives.	30	GNOCCHI PORCINI SALSICCIA E TARTUFO Italian fennel sausage, porcini cream, black truffle.	30
LINGUINI ARAGOSTA Butter poached lobster, San Marzano arrabiata sauce, confit cherry tomatoes, n'duja.	34	ORECCHIETTE SALSICCIA E RAPINI Aglie e olio, fennel sausage, rapini, Parmigiano-Reggiano, parsley.	25
SPAGHETTI AL POMODORO E BURRATA San Marzano tomato sauce, fresh basil, burrata.	28	PAPARDELLE ROSÉ CON FIOR DI LATTE Rosé sauce, fior di latte, fresh basil.	24

SIDES

Fries 6	Marinated olives in Calabrian oil 7	Spicy broccolini 8
Homemade focaccia 5	Sautéed wild mushrooms 12	Mashed potatoes cacciocavallo 10

PESCE E CARNE

FILET MIGNON AAA Mashed potatoes with smoked caciocavallo cheese, charred broccolini, black truffle red wine sauce.	48	LAMB CHOPS Grilled Australian lamb chops, basil mint pesto, grilled seasonal vegetables, whipped labneh.	49
GRILLED CHICKEN Marinated and grilled chicken breast, fennel and arugula salad, Parmigiano-Reggiano shavings, grilled lemon.	32	GAMBERONI FRA DIAVOLO Giant shrimps, San Marzano Fra Diavolo sauce, Roman polenta, wild spinach, basil.	42

MARKET PRICE*

*Ask your waiter

STEAK & FRIES
Home fries, béarnaise sauce.

FISH OF THE DAY

CHEF'S BOARD

MUST TRY

*For two to three people

**DRY AGED 50 DAYS CANADIAN
BLACK ANGUS RIBSTEAK**

Garlic Parmigiano-Reggiano fries, spicy broccolini, sautéed wild mushrooms, red wine sauce.

\$140

PIZZA

MARGHERITA Tomato sauce, fior di latte cheese, basil, olive oil.	18	PEPPERONI Tomato sauce, mozzarella, pepperoni.	20
PROSCIUTTO Fior di latte with crushed tomatoes, prosciutto di parma, Parmigiano-Reggiano, basil.	26	BURRATA Heirloom cherry tomatoes, Kalamata olives, red onion, pesto, basil.	28
CARNIVORA Tomato sauce, mozzarella, Italian sausage, soppressata salami, pancetta, pepperoni.	24	FUNGHI TARTUFO Black truffle cream sauce, portobello, oyster and cremini mushrooms, mozzarella, chives.	25
CALABRESE Tomato sauce, fior di latte cheese, pepperoni, soppressata salami, Calabrian chili peppers, pecorino romano.	22	PATATE E PANCETTA Parmesan sauce, thinly sliced potatoes, pancetta, onion confit, rosemary fleur de sel.	24
LA BOMBA Spicy tomato sauce, fior di latte, spicy ricotta, salami calabrese, pickled red onions, basil.	22	PRIMAVERA Tomato sauce, mozzarella, olives, marinated eggplants, artichokes, red onions.	21

TO DISCOVER

BEEF CARPACCIO "1950"

Black Angus AAA tenderloin, crispy artichokes, truffle peaches, balsamic aioli, shaved parmesan, arugula, grissini.

\$22

LINGUINI ARAGOSTA

Butter poached lobster, San Marzano arrabiata sauce, confit cherry tomatoes, n'duja.

\$34

STEAK & FRIES

Home fries, béarnaise sauce.

MARKET PRICE