



DINNER

ANTIPASTI

TRIO MEDITERRANEO \$21

Mediterranean dips selection, babaganoush, hummus, and tzatziki served with focaccia bread

CARPACCIO DI MANZO \$28

Beef tenderloin carpaccio with 36-month Parmigiano Reggiano DOP, truffle pearls, arugula, and extra virgin olive oil

VITELLO TONNATO \$28

Thin slices of veal, light tonnato sauce and caper flower

PEPATA DI COZZE \$20

Petit mussels in white wine and tomato reduction

TARTARE DI TONNO \$26

Bluefin tuna with creamy avocado, extra virgin olive oil, sea salt, and pepper. Served with ponzu sauce on the side.

BURRATA E PROSCIUTTO \$25

Creamy burrata and Prosciutto di Parma DOP

**FRITTURA DI CALAMARI
ZUCCHINE E GAMBERI** \$25

Crispy fried calamari, shrimp and zucchini, served with tomato and basil sauce

PARMIGIANA \$23

Traditional baked eggplant with melted mozzarella, Parmigiano Reggiano DOP and San Marzano tomato sauce

POLPO AL VAPORE \$24

Slow cooked octopus served with golden hummus and lightly fried polenta

ZUPPE

GAZPACHO \$16

Cold tomato soup with cucumber and bell peppers, served with croutons

ZUCCA E ROSMARINO \$16

Creamy pumpkin soup, served with crispy rosemary croutons and a drizzle of extra virgin olive oil.

INSALATA

CAVOLO E AVOCADO \$20

Finest chopped kale, shredded carrots, cashews, avocado, parmigiano reggiano DOP, croutons and caesar dressing.

MEDITERRANEA \$20

Heirloom tomatoes, cucumber, string beans, tropea onions, olive taggiasche and feta cheese.

NICOISE \$24

Seared Bluefin tuna, baby gem salad, fagiolini, patate, uovo, alici, pomodoro, capperi and cipolla.

CRAFTED PASTA

PACCHERI POMODORO E STRACCIATELLA \$26

Paccheri pasta with San Marzano tomato sauce, basil, and creamy stracciatella

SPAGHETTI ALLA VONGOLE \$29

Classic spaghetti with manila clams, olive oil, lemon zest and parsley

GNOCCHETTI AI FRUTTI DI MARE \$32

Petit gnocchi with clams, mussels, shrimp, octopus and cherry tomatoes

RIGATONI CACIO E PEPE \$26

Rigatoni with Pecorino Romano and black pepper.

PAPPARDELLE AL TARTUFO \$31

Fresh pappardelle with truffle cream and Parmigiano Reggiano DOP

RISOTTO MEDITERRANEO \$27

Carnaroli risotto, zucchini, eggplant, peas, asparagus, light tomato base

TAGLIATELLE AL RAGU DI MANZO \$28

Fresh tagliatelle with slow-cooked beef ragù, San Marzano tomato, and Barolo wine reduction.

SECONDI

TAGLIATA DI MANZO \$66

Prime ribeye steak, USDA angus, grass fed, grilled to guest preference, served with roasted potatoes.

STINCO DI AGNELLO E POLENTA \$42

Slow cooked lamb shank served with creamy mashed potatoes and polenta chips

DOVER SOLE A LA MUGNAIA \$95

Whole fish, for two, lemon, capers and white wine

SALMONE ALLA GRIGLIA \$38

Grilled salmon filet, served with creamy mashed potatoes and grilled asparagus.

POLLO AL CURRY \$38

Diced Chicken cooked in homemade curry sauce and coconut cream drizzle, served with jasmine rice

COTOLETTA ALLA MILANESE \$68

Breaded veal cutlet on the bone, fried in clarified butter, served with arugula and cherry tomatoes salad.

BRANZINO ALLA MEDITERRANEA \$42

Branzino fillet with olives, capers, and cherry tomatoes, served with creamy mashed potatoes

SCAMPI ALLA GRIGLIA \$65

Grilled langostinos served with rucola and cherry tomatoes salad

CONTORNI

\$12

BROCCOLINI

Organic tiny broccolini grilled over flame

PATATE AL ROSMARINO

Oven-roasted potatoes with rosemary

VERDURE ALLA GRIGLIA

Seasonal grilled vegetables, eggplant, zucchini, tomato and fennel

ASPARAGUS

Organic asparagus grilled over flame

SPINACI IN CREMA

Baby spinach, cream and parmesan cheese

JASMINE RICE

Steamed Jasmine rice

INSALATA VERDE

Mixed green salad

PURE DI PATATE

Creamy mashed potatoes

FRENCH FRIES

Handcut russets potatoes

