



## Insalate

### Insalata di Lenticchie

beluga lentil salad with ratatouille, chickpeas, seeds and Caesar dressing

19

### Insalata Radicchio

radicchio tardivo, radicchio del Veneto, mint, pecan, Gorgonzola cheese and balsamic vinegar

21

### Insalata Leandra

Shanghai baby spinach, avocado, hearts of palm, shaved beet, parsnip and tuna confit with a whole grain mustard vinaigrette

21

### La Nostra Cesare

baby kale, croutons, aged Pecorino Romano, hard-boiled egg and pecan dressing

19

### Insalata di Carciofi

arugula with thinly sliced artichokes, hearts of palm and shaved Parmigiano Reggiano

21

### Insalata Centocolori

tri-colored organic lettuce, avocado, buffalo mozzarella, tomatoes and olives

19

### Caprese

buffalo mozzarella, Kumato tomatoes and fresh basil

21

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please let us know if you have any food allergies or dietary restrictions.



## Antipasti

La Zuppa del Giorno  
soup of the day

13

Prosciutto e Mozzarella  
San Daniele prosciutto with buffalo mozzarella

23

Pane, Burro e Acciughe  
Cantabrian anchovies, red pickled onions, toasted bread  
and Baratte butter

26

Vitello Tonnato\*  
traditional slow-roasted thinly sliced veal with tuna-caper sauce

24

Scallop Panzanella  
seared scallops, Kumato tomatoes, basil oil, gluten free croutons and red pickled onions

27

Burrata  
burrata, roasted thinly sliced zucchini, basil pesto and baked salty granola

24

Parmigiana di Melanzane  
baked eggplant layered with tomato sauce, buffalo mozzarella, Parmesan and basil

21



## Antipasti

### Tartare di Salmone\*

organic salmon, avocado, sunflower seeds and sprouts, chive blossoms and horseradish dressing

23

### Granchio Reale\*

Alaskan King Crab, hearts of palm, celery leaves, horseradish dressing

31

### Tartare di Tonno\*

Ahi tuna tartare, chives, chervil and lemon

25

### Carpaccio di Manzo\*

thinly sliced raw Black Angus filet mignon, 36-month aged Parmigiano Reggiano and micro arugula

25

### Salumi e Formaggi

an assortment of imported cured meats and cheeses with pickles, marmalade and nuts

23

### Tofu "Ricotta"

tofu with capers, peperoncino, fava beans, balsamic vinegar, chives, basil and toasted bread

16



## Primi

### Tagliatelle alla Bolognese

tagliatelle with a light veal ragù and Parmigiano Reggiano

25

### Trofie al Ragù di Agnello

trofie with lamb ragù, fresh mint, pistachio, hint of harissa and aged ricotta

26

### Linguine alle Vongole

linguine with New Zealand clams, garlic and fresh parsley in a

white wine sauce

26

### Spaghetti Neri alla Carbonara\*

Black ink spaghetti with braised leeks, pancetta and poached egg

21

### Spaghetti al Pesto di Basilico

spaghetti with traditional hand-chopped basil pesto, garlic confit and Parmesan

19



## Primi

### Linguine Cacio e Pepe

linguine with Pecorino Romano and fresh ground pepper

21

### Pennette All'Arrabbiata

pennette with spicy San Marzano tomato sauce, roasted cherry tomatoes,  
parsley and peperoncino

21

### Spaghetti Aglio, Olio e Peperoncino

spaghetti with garlic, extra virgin olive oil and peperoncino

18

### Tagliatella Caponi Gluten Free Primavera

gluten free tagliatella Caponi with fava bean purée, spring onions and chive blossoms

21

### Spaghetti al Pomodoro e Basilico

spaghetti with tomato sauce and basil

21



## Perce e Carne

### Branzino

Mediterranean sea bass served with grilled zucchini, grilled eggplant and half burnt lemon

41

### Salmone Scozzese\*

seared organic wild Scottish salmon served with vegetables, giardiniera and barley

36

### Straccetti di Pollo

chicken tenderloin served with broccoli purée, sautéed Yukon potatoes, arugula and mustard gravy

29

### Cutelèta alla Milanese

traditional veal chop Milanese, served with arugula and tomatoes

45

### Filetto di Manzo\*

grass-fed Black Angus filet mignon served with sautéed snow peas, roasted Maitaki mushrooms and salmoriglio

44



## Verdure

### Orto

sautéed spring vegetables served with fennel, mint purée  
and bulgur wheat

23

### Carpaccio di Finocchio

fennel carpaccio, Castelvetro olives, capers, Reggiano

19

### Cavolini

shaved Brussels Sprouts served with dried cranberries, toasted hazelnuts  
and Parmesan cheese

19

## Contorni

### Side Dishes

#### Spinaci Saltati

sautéed spinach with Parmigiano Reggiano and cream

#### Cavolini di Bruxelles

roasted Brussels sprouts with pancetta

#### Cavolfiori e Mostarda

roasted cauliflower and Dijon mustard

#### Patate Prezzemolate

peeled fingerling potatoes with parsley and salmoriglio

g each