



Antipasti

La Zuppa del Giorno
soup of the day

15

Minestrone
traditional Italian soup with seasonal vegetables

14

Pane, Burro e Acciughe
Cantabrian anchovies marinated in salmoriglio served
with grilled bread and butter

26

Asparagi Freddi
traditional Sant Ambroeus steamed asparagus, tomato
and hard boiled egg

21

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

24

Stracciatella e Piselli
imported stracciatella, green peas, pea shoots and olive oil

23

Prosciutto San Daniele e Mozzarella di Bufala
thinly sliced aged prosciutto San Daniele with buffalo mozzarella

24

Melanzane alla Parmigiana
eggplant layered with tomato, basil and Parmigiano Reggiano

21



Antipasti

Insalata di Carciofi

thinly sliced artichokes, hearts of palm, wild arugula, shaved Parmigiano Reggiano

21

Insalata di Nettuno*

Alaskan king crab, tomato carpaccio, thinly sliced fennel and orange, lemon, extra virgin olive oil

36

Insalata di Lenticchie

beluga lentil salad with Boston lettuce, diced vegetables, chickpeas, Caesar dressing

19

Caprese

local Heirloom tomato, buffalo mozzarella, fresh basil, extra virgin olive oil

21

Insalata Centocolori

avocado, buffalo mozzarella, tomatoes, Castelvetrano olives, organic mixed garden greens

19

Battuta di Manzo*

hand cut filet mignon, red onions, capers, Dijon mustard served with toasted brioche

25

Tuna Tartare*

raw Hawaiian tuna, basil, capers, tomatoes, avocado and Sorrento lemon

26

Hamachi*

raw sliced hamachi, orange, fennel, cucumber, aged soy sauce and dill

26



Primi

Spaghetti al Pomodoro e Basilico

Cavalier Giuseppe Cocco spaghetti in San Marzano tomato sauce with fresh basil

21

Linguine Cacio e Pepe

Cavalier Giuseppe Cocco linguine with Pecorino Romano and fresh black pepper

21

Tagliatelle alla Bolognese

Cavalier Giuseppe Cocco tagliatelle in a traditional Sant Ambroeus veal ragù
with Parmigiano Reggiano

26

Spaghetti all'Arrabbiata

Cavalier Giuseppe Cocco spaghetti with spicy San Marzano tomato sauce,
parsley and peperoncino

21

Linguine alle Vongole

Cavalier Giuseppe Cocco linguine with Manila clams, extra virgin olive oil,
garlic, peperoncino and fresh parsley

29

Gluten-free pasta is available upon request.



Primi

Fettuccine alla Norma

multigrain fettuccine with fresh tomato sauce, eggplant, ricotta and basil

23

Pappardelle al Ragù di Coniglio

Cavalier Giuseppe Cocco pappardelle with slow cooked rabbit ragù
and black olive tapenade

26

Spaghetti Carbonara*

Cavalier Giuseppe Cocco spaghetti with pancetta, organic egg,
Parmigiano Reggiano and fresh black pepper

23

Mezzi Rigatoni al Ragù di Polpo

octopus ragù with Taggiasca olives, capers, tomatoes and fresh parsley

32

Risotto al Parmigiano

aged Acquerello rice with 36-month aged Parmigiano Reggiano and
Villa Manodori balsamic vinegar

25

Gluten-free pasta is available upon request.



Pesce

Salmone*

pan-seared Scottish salmon, black beluga lentils, broccoli purée
and salmon roe

36

Sogliola di Dover

grilled or pan-seared wild Dover sole, grilled asparagus
and Dijon mustard sauce

M/P

Baccalà

pan-seared cod, clams guazzetto, romanesco
and cherry tomatoes

41

Pesce Intero del Giorno

chef's selection of whole wild fish of the day with a choice of our contorni

49

Contorni

Side Dishes

roasted fingerling potatoes • sautéed baby spinach
grilled asparagus • roasted baby carrots

10



Carne

Suprema di Pollo

local Bushel organic chicken breast, fennel purée and roasted spring vegetables

33

Costata di Manzo*

21 oz Painted Hills Farm grass fed côte de bœuf served with roasted potatoes

63

Filetto*

pan-seared filet mignon, roasted baby carrots, sunchoke purée and rosemary gravy

46

Cutelèta alla Milanese

traditional breaded veal chop Milanese garnished with arugula and tomatoes

48

Veal Paillard

grilled pounded veal chop served with rughetta salad

48

*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 advise us of any food allergies.

A gratuity of 20% for parties of eight or larger is suggested.