



CHEF'S TASTING MENU

\$95 per person | Wine Pairing \$45 per person

Condiviso

Crispy Zucchini Flowers (VE)

Zucchini flowers filled with ricotta and mint, served with a zesty lemon basil dipping sauce.

Santa Margherita, Prosecco Superiore, Italy

Per Cominciare

Tuna & Grapefruit Crudo

Blood Orange, Caper Vinaigrette, Cucumber, Lemon Crispy Lentils & Fennel Pollen

Placido, Pinot Grigio, Italy

Proseguendo (Choice of one)

Spicy Rigatoni alle Vodka *Local farm– Honeycomb*

Fresh Rigatoni Pasta, Creamy Spicy Chorizo Sauce, Piquillo, Honey, Focaccia Migas

Famille Hugel, Gewurztraminer, Alace, France

- **Or** -

Bucatini Cacio e Pepe al Tartufo (VE) (FG)

Pecorino siciliano, Black Truffle Shavings, Black Pepper

Monte Antico, Red Blend, Toscana, Italy

Il Piatto Principale (Choice of one)

Grilled Lamb Chops with Minted Pistachios (N) (GF)

Cauliflower Puree, Gremolata

Banfi Magna Cum Laude, Tuscany, Italy

- **Or** -

Sea Bass (N) (GF)

Caviar, Blood Orange Garlic Crema, Pinenuts Gremolata

Louis Latour "Ardeche", Chardonnay, France

Per Finire

Blood Orange Panna Cotta (N)

Creamy Italian custard infused with the vibrant citrus of blood orange.

Michele Chiarlo Nivole, Moscato D' Asti, Italy

Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical condition.



ANTIPASTI

Burrata 20 (VE) (GF) **Local farm** – Genovese Basil

Tangerine Citrus, Basil, Pickled Organic Heirloom Tomatoes & White Truffle Oil

Carpaccio di Manzo 28 **Local farm** – Arugula

1855 Ranch Angus Eye Round, Caviar, Focaccia, Parmigiano, Truffled Remoulade Sauce

Tuna & Grapefruit Crudo 21

Blood Orange, Caper Vinaigrette, Cucumber, Lemon Crispy Lentils & Fennel Pollen

Arancini di Piselli 20 (VE)

DOP Mozzarella di Buffala, Creamy Green Peas Filling & Spicy Salsa Remolada

Crispy Zucchini Flowers 21 (VE)

Zucchini Flowers filled with Ricotta & Mint, Zesty Lemon Basil Dipping Sauce

Citrus Salad 18 (VE) **Local farm** – Mizuna, Arugula, Kale Morado, Local Lettuce

Crisp fennel, Local Citrus, Greens & Evoo

Sicilian Caesar 19

Parmigiano Reggiano & Croutons

Mussels al Diavolo 21

Herbed Breadcrumbs, Spicy San Marzano Sauce, Chorizo

Shrimp Scampi 21

Seared Jumbo Shrimp, Olive Oil, Garlic, Parsley, Pinot Grigio

Sicilian Charcuterie Board 55 (N) **Local farm** – Honeycomb, Seasonal Fruits

Selection of Italian cheeses: Gorgonzola, Parmigiano Reggiano and Scamorza served with prosciutto, nuts, fruits, and preserves



FRESH PASTA E RISOTTI

Tagliolini 19 (V)

Olive oil, parsley, garlic, chili, and breadcrumbs

Bucatini Cacio e Pepe al Tartufo 29 (VE) (FG)

Pecorino siciliano, Black Truffle Shavings, Black Pepper

Gnocchi alla Sancipriane 27 (VE) **Local farm** – Basil Genovese

Pesto Citrus Cream, Sun-dried Tomatoes, Spinach & Basil, Garlic Crumb

Risotto di Filetto ai Funghi 49 (GF) (FG)

Porcini and Cremini Mushroom, Gorgonzola, Parmigiano Reggiano

Risotto ai Frutti di Mare 65 (GF) **Local Fishermen** – Vieques Dayboat Lobster

Lobster, Mussels, Shrimp, Calamari, Vodka Sauce, Parmigiano Reggiano

Spicy Rigatoni alle Vodka 25 **Local farm** – Honeycomb

Fresh Rigatoni Pasta, Creamy Spicy Chorizo Sauce, Piquillo, Honey, Focaccia Migas

Fettuccine alle Vongole 28

Clams, Garlic, Chili, White Wine, Parsley, Smoked Pancetta

Mafalde alla Carbonara 25

Mafalde Pasta, Smoked Lardo, Romano Cheese, Pepper

CONTORNI 14

Grilled Asparagus *with Chili & Garlic and Aged Pecorino*

Insalata Verde *Shaved Onions, Tomatoes, Parmigiano & Balsamic*

Herbed Potatoes *with Oregano, Rosemary and Sea Salt*

Roasted Sicilian Carrots *with Pistachios, Marsala Grape Molasses & Gorgonzola*

Pasta Aglio e Olio *Choice of pasta, tossed in a evoo sauce*

Risotto al formaggio *Creamy Arborio Rice in a Sicilian Cheese blend sauce*

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Main Course

Sea Bass 52 (N) (GF)

Caviar, Blood Orange Garlic Crema, Pinenuts Gremolata

Grilled Caribbean Lobster MP (GF) **Local Fishermen** – Vieques Dayboat Lobster

Salmoriglio Butter, Lemon & Roasted Garlic

Chicken Parmigiana 37 **Local Farm** – Basil Genovese, Mizuna, Arugula, Local Lettuce

Pomodoro, Mozzarella di Buffala, Basil, Parmigiano Reggiano, Local Greens

Grilled Lamb Chops with Minted Pistachios 58 (N) (GF)

Cauliflower Puree, Gremolata

Bistecca al Gorgonzola Dolce 64

14oz NY Steak with a generous crust of DOP Gorgonzola & Rosemary Chianti Sauce

Filetto di Manzo al Barolo di Funghi 67 (GF)

8oz Fillet Mignon, paired with sautéed mushrooms in a Sugo di Barolo wine sauce.

Experience For Two 99 each

“Il Gran Trancio al Carrello”

40oz Prime Carved Tomahawk

Choice of sauce: Sugo di Barolo, Salmoriglio, Gorgonzola Chianti