

DINNER



ANTIPASTI

TAGLIERE DELLA CASA FOR 2 OR 4 ... 22/38

An assortment of premium meats (salumi) and cheeses (formaggi) imported from Italy.

* SALUMI: Mortadella Bologna, Prosciutto di Parma (24 months aged), Schiacciata Calabrese, Coppa Campana.

FORMAGGI: Grana Padano D.O.P Emilia Romagna, Pecorino Pepato Siciliano, Taleggio Lombardia, Robiola Bosina Piemontese

🍷 FREGOLA AI FRUTTI DI MARE ... 18

Fregola, saffron, clams, mussels, shrimp, calamari and heirloom cherry tomatoes

🍷 POLPO AL CAVOLO ROSSO ... 21

Red cabbage and lemon brined octopus, cannellini bean puree, cherry tomatoes, red onions

🍷 CARPACCIO DI BRANZINO ... 18

Fresh Mediterranean branzino, mixed fresh berries, micro arugula, limoncello sauce

🍷 MELANZANE ARRAVUGLIATE ... 15

Golden crispy eggplant rolls, buffalo mozzarella, Parmigiano Reggiano, fresh mint, marinara sauce

🍷 BURRATA ... 18

Burrata from Puglia, figs, caramelized walnuts, Prosciutto di Parma, Modena balsamic reduction drops

🍷 GAMBERI AL PISTACCHIO ... 16

Deep fried prawns in a rich pistacchio batter served with a special Bronte sauce of mascarpone and pistacchio paste

🍷 FAGOTTINI DI BRESAOLA ... 16

Lemon marinated bresaola from Valtellina, filled with burrata, sautéed swiss chard on a crispy bruschetta

INSALATE

🍷 TRE MONTI ... 13

Tender butter lettuce, roasted walnuts, gorgonzola, organic Fuji apple, champagne vinegar dressing

🍷 PERA E FICHI ... 13

Baby arugula, Bartlett pears, pistacchio di Bronte, organic figs, Pecorino Pepato, lemon dressing

🍷 KALE CROCCANTE ... 12

Finely chopped kale, herb-roasted croutons, shaved Parmigiano Reggiano, orange balsamic vinaigrette

🍷 SPINACI E FRUTTI DI BOSCO ... 13

Fresh organic spinach, mixed fresh berries, crumbled fresh goat cheese, Modena balsamic dressing

🍷 VERDE ... 11

Mixed leafy greens, heirloom cherry tomatoes, red onions julienne, Modena balsamic dressing

🍷 BIETOLE E CAPRINO ... 13

Slow roasted beets, fresh mixed leaf greens, caramelized walnuts, crumbled goat cheese, orange balsamic vinaigrette

ADDITIONAL TOPPINGS ... 6 EACH

* sautéed shrimp * grilled chicken * fire roasted salmon *

PIZZA

TRE MONTI ... 26

Black squid ink pizza dough, mussels, clams, lobster, Monterey calamari, shrimp, heirloom cherry tomato sauce

🍷 ALLA SCAROLA ... 21

Escarole, capers, sausage, garlic, sun-dried tomatoes, Taleggio cheese

* BIANCA AMATRICIANA ... 20

Fontina, pancetta, caramelized onion, sautéed spinach, roasted Yukon potatoes, Parmigiano Reggiano

SALMONE E PISTACCHIO ... 21

Mascarpone, fontina al pistacchio, smoked Alaskan salmon, golden tomato confit

* ALLA NORMA ... 18

Tomato, basil, fresh buffalo ricotta cheese, grilled graffiti eggplant, salame Milanese, Parmigiano Reggiano

🍷 MARGHERITA ... 16

Tomato, basil, buffalo mozzarella, Parmigiano Reggiano

🍷 PORCINI E TARTUFO NERO ... 35

Fontina, porcini mushrooms, shaved black truffle (imported)

🍷 DELL'ORTICELLO ... 21

Bell peppers, eggplant, zucchini, torpedo onions, Taggiasca olives, white mushrooms, tomato sauce, fresh buffalo mozzarella, basil, olive oil

PASTA

Our pasta is made fresh daily in our kitchen with the Italian Monferrina pasta machine world renowned for the best quality of pasta fresca made with bronze dices. Enjoy a traditional Italian pasta meal made from grandma's recipes with imported flours

CAMPANELLE TARANTINE ... 22

House-made fresh campanelle pasta, mussels, diced San Marzano tomatoes, organic local farm pinto beans

🍷 LASAGNA DI CARCIOFI ... 22

Fresh artichoke hearts, buffalo mozzarella campana, ricotta, Parmigiano Reggiano

PAPPARDELLE TOSCANE BISONTE E ROBIOLA ... 28

House-made egg pappardelle, white bison ragu, Robiola cheese fondue, porcini mushrooms

🍷 CAPPELLACCI VEGETARIANI ... 24

House-made cappellacci, stuffed with carrots, bell peppers, spinach, zucchini and asparagus in a white mushroom and saffron sauce

*** RISOTTO ALLA MILANESE ... 24**

Carnaroli rice, onions, white wine, saffron, Parmigiano Reggiano, seared sea scallops

PENNE SILANE ... 22

Radicchio, speck, smoked mozzarella, Parmigiano Reggiano, cream sauce

SPAGHETTI ALLA CHITARRA ... 20

House-made square spaghetti, zucchini mousse, Manilla clams, sweet garlic puree, Calabrian dry peperoncino

🍷 GNOCCHI AL GORGONZOLA ... 26

House-made potato dumplings in a gorgonzola DOP sauce

* Add certified white Alba truffle, please ask your server *

TROFIE ALLA GRANZEOLA ... 25

Trofie pasta, Alaskan king crab, capers, Taggiasca olives, heirloom cherry tomatoes, white wine sauce, pan-roasted herbed bread crumbs

SCIALATIELLI ALLA CARBONARA DI MARE ... 24

New modern way to present an ancient recipe from Lazio. House made scialatielli pasta, with bluefin tuna, lingcod, swordfish and white sea bass on a rich black pepper parmigiano cheese and egg yolk mousse

ENTRÉE

FILETTO IN CAMICIA ... 44

Lardo di Colonnata wrapped Angus filet mignon, pan-roasted and topped with a mushroom cream sauce

* Served with grilled asparagus *

AGNELLO AL PISTACCHIO ... 36

Pistacchio crusted Rack of Lamb, herb-roasted Yukon potato and onions on a creamy mascarpone-pistacchio sauce

TURBANTE DI SPIGOLA ... 29

Rolled Mediterranean sea bass stuffed with breaded zucchini and lemon zest on a pine nuts, green beans and zucchini mash sauce

POLLO IN PORCHETTA ... 28

Mary's Free range chicken, slow-roasted porchetta style, stuffed with house-made sausage and spinach in a rich demi sauce

* served with romanesco broccoli *

ZUPPA DI PESCE (CIOPPINO) ... 45

Mediterranean mussels, Alaskan halibut, local Dungeness Crab, Manilla clams, sea scallops, Alaskan King Crab, slipper lobster (cicala)

SIDES

🍷 PUNTERELLE ROMANE ... 7

Romanesco broccoli, olive oil, garlic, spicy peperoncino flakes

🍷 PATATE AL FORNO ... 8

Oven roasted Yukon potatoes with herbs and red onions julienne

🍷 GRILLED ASPARAGUS ... 7

Organic asparagus garlic and Modena balsamic marinated and grilled