

Antipasti

Pesce Crudo del Giorno
Daily raw fish selection A.Q.

Insalata di Pere

Barlett pears, Frisée, arugula, red endives,
Gorgonzola cheese, candied walnuts with
Verjus blanc vinaigrette

‘Hail’ Insalata Caesar Nero

Classic Caesar salad reinvented with black
garlic, romaine lettuce, and garlic
Parmigiano crostini

Insalatina di

Cavoletti di Bruxelles

Shaved brussels sprouts with whole meyer
lemon dressing, Marcona almonds, sieved
egg, and Pecorino Romano

Polpo alla Griglia

Wood grilled octopus over smokey
paprika braised potatoes with salsa verde
arugula and red onions

Burrata

Gioia burrata with rosemary scented
persimmons, pistachio pesto, balsamic
syrup “Caviar”

Calamari

Crispy arborio rice crusted Monterey squid
with a grilled meyer lemon,
and aioli nero

Bruschetta Trio

Three sliced wood grilled country bread with
fresh mozzarella, oven dried tomatoes, carrot
caponata and roasted pepper peperonata

Pasta Fritta con Prosciutto

Puffed rosemary scented pasta dough wrapped
in prosciutto with mascarpone espuma, honey,
dusted with Parmigiano Reggiano

Zuppa di Zucca

Honey roasted butternut squash, pink lady
apples, and roasted walnuts

Polpette alla Griglia

Grilled short rib meatball, with
Calabrian tomato passata, and house
Ricotta

Polenta sotto Vetro

“Polenta under glass” and caramelized
mushrooms with balsamic game sauce and
a parmesan frico

Contorni

Cavoletti di Bruxelles Arrostiti

Forno roasted brussels sprouts with black
truffles sott’ olio and “Salsa di Uovo”

Polenta Antica

Creamy ancient grain polenta finished
with fontina cheese and Parmigiano
Reggiano

Patatine Fritte e Tartufo

“Truffle Fries” topped with
Parmigiano Reggiano and crispy sage

Pranzo

Pasta

Ricotta Gnocchi della Nonna

Ricotta “pillows” with old hen tomato sauce and Pecorino Romano

Risotto del Giorno
Daily risotto with its seasonal accompaniments A.Q

Tagliarini Bolognese al Centro
Wheat pasta with tomato braised veal, pork and porcini mushroom, Calabrian gremolata and Zinfandel brushed Pecorino

Raviolo

Potato pasta filled with farm hen egg yolk, ricotta and Swiss chard with truffled brown butter and sage

Rigatoni al Coniglio
Balsamic marinated rabbit, caramelized mushrooms with pancetta, and house made ricotta

Carbonara al Carbone

Activated charcoal fettuccine pasta, with guanciale, Parmigiano Reggiano, with farm hen egg yolk

Solo Shrimp Pasta

House made Chitarra pasta, fresh basil, shrimp stock, and Gulf prawns

Spaghetti alla Sophia Loren
Gragnano spaghetti cooked in tomato water with aromatic oil, early girl tomato sauce, and blistered cherry tomatoes

Fusilli alla Tra Vigne

Spiral pasta with Shiitake mushrooms, sun dried tomatoes, toasted pine nuts, spicy tomato sauce, finished with arugula and aged Pecorino Romano

Secondi

Lasagnetta di Zucchine

Oven baked layers of zucchini, potato, tomato passata and Pecorino Romano with a fennel and herb insalatina

New York Steak
10oz herb marinated New York steak with Calabrian chili, chimichurri, and truffle fries

Pesce alla Milanese
Herb crusted Branzino, brown butter, preserved lemon, and caper leaves

Pollo alla Diavola

Calabrian marinated chicken with roasted cipolini onions, cherry tomatoes, and peppers in chicken jus

Grilled “Short rib” Cheeseburger
Semolina bun with Fontina cheese, truffle aioli and Parmigiano fries

Costolette di Manzo
Smoked and braised short rib in espresso agro-dolce, creamy ancient grain polenta with Calabrian peperonata

Brodetto ai Frutti di Mare

Codfish, Gulf prawns, savory clams, Monterey calamari, and mussels in white wine tomato broth with an olive oil crouton and saffron aioli