

# Antipasti

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

## **Insalata di Pera**

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

## **Insalatina di**

### **Cavoletti di Bruxelles**

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

## **‘Hail’ Insalata Caesar Nero**

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

## **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

# Cena

## Pasta

### Ricotta Gnocchi della Nonna

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

### Carbonara al Carbone

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

### 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

### Risotto del Giorno

Daily risotto with its seasonal accompaniments A.Q

### Raviolo

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

### Solo Shrimp Pasta

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

### Tagliarini Bolognese al Centro

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

### Rigatoni al Coniglio

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

### Spaghetti alla Sophia Loren

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

## Secondi

### Lasagnetta di Zucchine

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

### Bistecca

Prime bone in rib eye steak weight may vary A.Q.

### Pesce alla Milanese

Herb crusted Branzino, brown butter, preserved lemon, and caper leaves

### Conserva di Anatra

Sonoma duck leg confit, cannellini beans alla cacciatora, Tuscan chard ragu’

### Pollo alla Diavola

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

### 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

### Costolette di Manzo

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