

ANTIPASTI

MEATBALLS smoked tomato emulsion	14	INSALATA VERDE local baby greens, avocado, manchego cheese Add chicken	12 6
GRILLED OCTOPUS Spanish octopus, smashed baby potatoes, lemon, EVOO	18	GRILLED CALAMARI arugula, lemon, EVOO	18
CAESAR SALAD local romaine hearts, shaved parmesan, artisan pancetta Add chicken 6, Add shrimp 8	12	TUNA TARTARE* avocado, seaweed, truffle essence	16
EGGPLANT CROSTINI charred Sullivan Street Bakery sourdough, eggplant caponata, truffled pecorino	12	FRITTURA PARANZA flash-fried shrimp, baby octopus, calamari	18

PRIMI

TAGLIOLINI "CACIO E PEPE" black truffle, ground black pepper, pecorino	29	SPAGHETTI VONGOLE Clams, white wine, garlic	22
PAPPARDELLE veal osso buco, parmesan crust	20	CAVATELLI pecorino fiore sardo, local tomato confit	16
GNOCCHI SORENTINA homemade potato gnocchi, fresh mozzarella	16	EGGPLANT PARMIGIANA mozzarella, tomato sauce, fresh basil	15
BUCATINI AMATRICIANA guanciale, plum tomatoes, red wine, pecorino	18	LASAGNA bolognese, bechamel sause, parmasan	18

SECONDI

GAMBERONI ALL GRIGLIA grilled head-on prawns, mixed greens salad, cannellini beans	28	POLLO ALA GRIGLIA grilled chicken paillard, baby spinach	19
GRILLED BRANZINO fire-roasted baby potatoes, campari tomato	26	SALMON citrus-ginger crème, grilled asparagus	24
		16oz RIBEYE Stir-Fried broccolini	40

SIDES

10 each

- GRILLED VEGETABLES
- TRUFFLE MASHED POTATOES
- FIRE-ROASTED BABY POTATOES
- GRILLED ASPARAGUS
- SAUTÉED SPINACH