

WINES BY THE GLASS

BUBBLES

PROSECCO	19
CLARA C D.O.G., IT NV	
CHAMPAGNE	31
HELENE GRAND CRU, FR NV	

WHITE WINES

SAUVIGNON BLANC	20
CATALINA SOUNDS, NZ 2023	
PINOT GRIGIO	20
CARTA BIANCA COLLIO, IT 2023	
CHABLIS	21
ALBERT BICHOT, FR 2023	
CHARDONNAY	20
FRIULI COLLI ORIENTALI, IT 2023	
CHARDONNAY	23
FRANK FAMILY VINEYARD, CA 2023	
SANCERRE	26
CONFIDENCE, FR 2023	
GAVI DI GAVI	30
LA SCOLCA, IT 2023	

ROSE WINES

ANTINORI GUDO TASSO	18
IT 2023	
PEYRASSOL LES COMMANDEURS	21
FR 2023	

RED WINES

CHIANTI CLASSICO	21
NITTARDI BELCANTO, IT 2020	
CABERNET SAUVIGNON	23
QUATTRO THEORY, CA 2022	
PINOT NOIR	22
ETUDE, CA 2021	
SUPER TUSCAN	29
LE VOLTE, ORNELLAIA, IT 2023	
BORDEAUX	24
CHATEAU TEYSSIER, SAINT EMILION, GRAND CRU, FR 2018	

COCKTAIL LIST

SICILIAN SUNSET 23

BLOOD ORANGE MALFY GIN, CAMPARI,
APEROL, ROSEMARY, TONIC

PALM BEACH ROYALE 23

BOMBAY GIN, DOMAIN DE CANTON GINGER, PEAR JUICE,
ELDER FLOWER, FRESH LEMON JUICE, BASIL

SOLE AMARO 23

LONDON DRY GIN, FERNET, SAINT GERMAIN,
FRESH LEMON JUICE, TONIC, HONEY

DOLCE RASPINI 23

CASAMIGOS REPOSADO, RASPBERRY, ORGEAT, YUZU,
GRAN MARNIER, EGG WHITE

DRAGO DI FUOCO 23

CASAMIGOS BLANCO, DRAGON FRUIT, ANCHO CHILE,
ALMA FINCA, FRESH LIME JUICE

LION'S HEART 23

BOURBON, ALLSPICE, FRESH LIME JUICE,
ALMA FINCA, DEMERARA

SOMMELIER CHOICE WINES BY THE GLASS

(CORAVIN SERVED WINES)

POUILLY FUISSE (CHARDONNAY)	32	BRUNELLO DI MONTALCINO	38
CHATEAU VITALLIS, FR 2021		SANTA GIULIA, IT 2020	
AMARONE	37	CABERNET SAUVIGNON	45
DOMINI VENTI, VALPOLLICELLA, IT 2021		CAYMUS VINEYARDS, CA 2022	



ARTWORK BY
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Dinner Menu



INSALATE

- * **CAESAR CARDINI** 25
ORIGINAL CAESAR SALAD, BABY ROMAINE, PARMIGIANO, BLACK PEPPER, POACHED EGG, CROUTON
 - SPINACINI** 25
BABY SPINACH, SHAVED PEAR, SALTED RICOTTA, TOASTED PISTACHIO DI BRONTE, BALSAMIC ESSENCE
 - INSALATA DI STAGIONE** 21
SEASONAL BABY LETTUCES, CUCUMBER, CHERRY TOMATOES, CARROTS, BALSAMIC VINAIGRETTE
 - CARCIOFINI** 28
FINELY SHAVED BABY ARTICHOKES, AVOCADOS, SHAVED 24-MONTH-AGED PARMIGIANO, VALERIAN GREENS, LEMON
- ON REQUEST ADDITIONS TO SALADS: CHICKEN, SALMON, SHRIMP**

ANTIPASTI DI MARE E TERRA

- **POLPO** 37
CHARRED OCTOPUS, CELERY, OLIVES, POTATO, CARAMELIZED TROPEA ONIONS, HERBED ROASTED TOMATO ESSENCE
- **CAPELANTE** 39
SEARED SEA SCALLOPS, POTATO FONDUE, POTATO MILFOIL, FRESH SEASONAL TRUFFLE PETALS
- FIORI DI ZUCCHINELLE** 24
CRISP FRIED ZUCCHINI FLOWERS, STRACCIATELLA AND WHITE ANCHOVY FILLING, TOMATO RAGÙ, BASIL OIL
- SAN DANIELE PROSCIUTTO E BURRATA** 30
20-MONTH-CURED SAN DANIELE PROSCIUTTO, IMPORTED BURRATA, FIGS, 24-MONTHS AGED BALSAMIC GLAZE
- ★ **POLPETTINE** 24
VEAL MEATBALLS, IN WHITE WINE, OREGANO, TOMATO FLAVORED JUS, POTATO FONDANT
- ★ **CARPACCIO DI VITELLONE** 31
RED ANGUS BEEF CARPACCIO, VEGETABLE CRUDITES, SHAVED 24-MONTH-AGED PARMIGIANO, WALNUTS, VALERIAN GREENS, LAUDEMIO EXTRA VIRGIN OLIVE OIL
- * ● **TONNO SCOTTATO NIZZARDA** 33
SEARED BLUEFIN TUNA, LAYERED WITH HARICOTS VERTS, CARAMELIZED ONIONS, PANTELLERIA CAPERS, SOFT POACHED QUAIL EGGS, LEMON DRESSING
- FLAN DI ZUCCHINELLE** 34
ZUCCHINI FLAN, CASTELMAGNO FONDUTA, SEASONAL BLACK TRUFFLES

* **CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

* **IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT A GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED**



PASTE

- ★ ♦ **FETTUCCINE AL PESTO** 24
FETTUCCINE, BASIL PESTO, RICOTTA SALATA
 - ★ ♦ **TONNARELLI** 29
SQUARED-CUT PASTA, RED GRAPE TOMATO SAUCE, FRESH BASIL
 - ★ ♦ **TAGLIOLINI** 36
TAGLIOLINI, PROSECCO-BASED BRANZINO RAGÙ, ZUCCHINI FLOWERS
 - SPAGHETTI** 49
SPAGHETTI WITH CLAMS, SHRIMP, LOBSTER, CALAMARI, CHERRY TOMATOES, WHITE WINE, CRUSTACEAN JUS
 - ★ ♦ **RAVIOLI** 39
FILLED WITH SNOW CRAB, POTATO AND SHEEP RICOTTA, CRUSTACEAN JUS, HERBS
 - ★ ♦ **PASTA GRATINATA** 28
GRATINATED TAGLIOLINI, HAM AND PEAS, CREAM, PARMIGIANO REGGIANO
 - ★ ♦ **PAPPARDELLE** 31
PAPPARDELLE, LIGHT VEAL RAGÙ, CACIOCAVALLO CHEESE
 - RISOTTO ACQUERELLO** 36
RISOTTO WITH ASPARAGUS, LEMON ZEST, FIOR DI LATTE CREAM
 - ZUPPA – VELLUTATA** 21
DAILY MADE SOUP OR VELOUTE
- MADE IN-HOUSE GLUTEN FREE PASTA AVAILABLE**

SECONDI

- **SALMONE REALE "ORA"** 56
ORA KING SALMON, MELTED FENNEL, BLOOD ORANGE, CHAMPAGNE SAUCE
- **BRANZINO** 53
PAN ROASTED CANARY ISLAND BASS, LIGURIAN STYLE, SUNDRIED TOMATOES, CAPERS, OLIVES, LEMON, HERBS, BROCCOLINI
- ★ **GALLETTO AL MATTONE** 36
PAN ROASTED CORNISH HEN, SELECTED MUSHROOMS, POTATO FONDANT, PINOT NOIR-INFUSED JUS
- FILETTO DI MANZO** 60
6 OZ RED ANGUS PRIME BEEF FILET, SAUTÉED BABY SPINACH, GRILLED OYSTER MUSHROOM, BÉARNAISE SAUCE
- LOMBO D'AGNELLO** 62
COLORADO LAMB LOIN IN A CASTELVETRANO OLIVE CRUST, STUFFED BABY PEPPERS, BABY ARTICHOKES, LAMB JUS
- ★ **FILETTO DI VITELLA** 56
BREADED VEAL MEDALION, "MILANESE STYLE", FRISSE SALAD, TOMATO CONCASSE', LEMON

CONTORNI

MASHED POTATOES, POTATO GRATIN, ITALIAN TRUFFLE POTATOES, SAUTÉED VEGETABLES, SAUTÉED RAPINI, SELECTED MUSHROOMS, SAUTÉED SPINACH