

Spring Menu

APRIL - JUNE

58 PER PERSON | 18% GRATUITY & TAXES ADDED TO FINAL BILL

Antipasti *Choice of*

Barbabietole

ROASTED BABY BEETS, WALNUTS, FRISÉE,
GOAT CHEESE, HONEY

Melanzane con Ricotta ♡

EGGPLANT, RICOTTA, MASCARPONE, MARINARA

Zuppa di Farro e Cannelini

SPELT, CANNELINI BEANS, SPINACH

Carciofi Fritti ♡

FRIED BABY ARTICHOKE, SICILIAN
LEMON AIOLI

Insalata di Finocchi ♡

SHAVED FENNEL, ASPARAGUS, FLORIDA ORANGES,
LEMON DRESSING

Rucola

ARUGULA, EV OLIVE OIL, LEMON, PARMIGIANO

Burrata Caprese ♡

TOMATO, BASIL

Asparagi Croccanti ♡

ROASTED ASPARAGUS, PARMIGIANO CRUST

Secondi *Choice of*

Rigatoni alla Bolognese

BRAISED VEAL, BEEF, RICH TOMATO SAUCE

Ravioli di Spinaci

SPINACH, RICOTTA, BUTTER SAGE SAUCE

Florida Snapper Livornese ♡

CAPERS, GAETA BLACK OLIVES, MARINARA

Paccheri alle Fave ♡

IMPORTED PACCHERI, FAVA BEANS, GUANCIALE,
FLORIDA ROCK SHRIMP, WHITE WINE SAUCE

Risotto Asparagi ♡

ASPARAGUS, BUTTER, GRANA PADANO

Pollo alla Romana ♡

CHICKEN, BABY ARTICHOKE, SHIITAKE
MUSHROOMS, ASPARAGUS

Cacio e Pepe

SPAGHETTI, BLACK PEPPER, PECORINO ROMANO

Piccata di Vitello ♡

VEAL, PEAS, ASPARAGUS, BROWN BEECH
MUSHROOMS, CHARDONNAY LEMON SAUCE

Filetto di Manzo Peppercorn ADD \$15

12 OZ. FILET MIGNON, PEPPERCORN SAUCE,
ROSEMARY POTATOES

Dolci *Choice of*

FRUTTI DI BOSCO CON GELATO
TORTA DELLA NONNA



LOCALLY SOURCED

A 3% Supplemental Fee will be added to all guest receipts. This will be removed on all cash payments.

Please inform us of any allergies before ordering.

* Consumer Advisory – Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness.