



Lunch

Omelette

omelette with onions, tomato, wild organic mushrooms,
served with green salad, avocado and robiola cheese

15

Scrambled Eggs

smoked salmon, onions, capers, green salad

17

Bruschetta Classica

grilled home-made bread,
chopped tomatoes, olive oil

8

• Oysters

chef selection, condiments

6 for 18

Soup of the Day

- please ask your server -

12

Burrata

blood orange, pistachio, arugula, olive oil

15

Spanish Octopus

grilled octopus salad, potato, kalamata olives

16

Baby Gem Salad

orange-bourbon vinaigrette,
gorgonzola, candied walnuts

14

• Tuna Tartare

bluefin tuna tartare, crostino, avocado

16

Grilled Calamari

calamari, sautéed spinach

15

Farro

spelt, mixed greens, cherry tomato, pecorino

12

• Beef Carpaccio

arugula, shaved parmigiano reggiano

16

👉 Steamed Mussels 23

steamed mussels, grilled country bread

16

Fritto

lightly fried mixed seafood & vegetables

16

Selection of Charcuterie & Imported Cheese

3 for 17 / 5 for 27

Home-Made Grilled Ciabatta Bread

extra virgin olive oil, sea salt

3

The Brunch Pizza

pizza bianca, poached egg, spinach, prosciutto di parma

18

Pugliese

classic margherita, fresh burrata, basil, olive oil

15

👉 Piccante

margherita pizza, mozzarella, spicy italian salame

18

Vegetariana

robiola cheese, mushrooms, squash blossoms

16

Prosciutto

prosciutto di parma, arugula, parmigiano

18

Pasta

Gnocchi

home-made potato dumplings, tomato sauce, basil, olive oil

15

Wild Mushroom Ravioli

brown butter, sage, parmigiano reggiano

16

The Farmer

spaghetti, roasted tomato, lentils, pecorino

15

Carbonara

bucatini, prosciutto, soft poached egg, black pepper

18

The Butcher

tagliatelle, traditional bolognese of beef ragu

22

👉 Vongole

linguine with clams, broccolini, chili, garlic, parsley

20

👉 The Fisherman

cavatelli, mixed seafood, spicy marinated tomato

22

Truffle Norcina

tagliatelle, wild mushrooms, norcia black truffle

42

Main

Branzino

grilled whole mediterranean sea bass, marinated tomatoes

34

Ora King Salmon

spinach purée, broccolini

32

Roasted Chicken (Cornish Hen)

rosemary potatoes, sautéed spinach

28

New York Steak

grilled black angus, sautéed spinach

42

Sides

Spinach • Broccolini

Potatoes • Marinated Cherry Tomato

7 ea



SPARKLING

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| Prosecco Col De Salici Valdobbiadene Veneto, Italy | 13 | 52 |
| <i>- delicate pear and floral notes backed by toasty almond with citrus and apple flavors on the finish.</i> | | |
| Brut Methode Champenoise Altemasi Trento Doc Trentino, Italy | 17 | 68 |
| <i>- fruity nose with pleasant hints of yeast. full, lusciously crisp palate.</i> | | |
| Franciacorta Rosé Brut Berlucchi Lombardia, Italy | | 75 |
| <i>- aromas and flavors of lemon, wild strawberry, cranberry, pomegranate and crusty bread.</i> | | |
| Louis Roederer “Brut Premier” Champagne, Reims France | | 130 |
| <i>- bouquet complex and youthful blend of apple and white peach. full-bodied, crisp and beautifully balanced.</i> | | |

WHITE

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| Rosé Il Poggione Toscana, Italy | 13 | 52 |
| <i>- a younger, more fruity wine. soft and ideal for the everyday enjoyment.</i> | | |
| Pinot Grigio Maso Poli Trentino, Italy | 14 | 58 |
| <i>- floral bouquet leads to ripe, round fruit as this gorgeous white caresses, harmonious, polished finish.</i> | | |
| Falanghina Feudi di San Gregorio Campania, Italy | 13 | 52 |
| <i>- floral & fruit with honey and baked apple, dense finish of pink grapefruit & white pear.</i> | | |
| Chardonnay Bramito Del Cervaro Antinori Umbria, Italy | 15 | 60 |
| <i>- aromas of bright citrus and melon layered with spice, vanilla and butter.</i> | | |
| Sauvignon Blanc Torre Rosazza Friuli, Italy | 16 | 64 |
| <i>- waxy citrus on the nose with clean and bright fruit on the palate. surprisingly rich, long and ripe.</i> | | |
| Ribolla Gialla Fantinel St. Helena, Friuly, Italy | | 56 |
| <i>- sparkling, fresh and youthful.</i> | | |
| Gavi La Scolca Black Label Piemonte, Italy | | 80 |
| <i>- white peach, white cherry, citrus. juicy, lively acidity. spicy finish.</i> | | |
| Greco di Tufo Feudi Di San Gregorio Campania, Italy | | 56 |
| <i>- candied pineapple fruit, very settled and balanced.</i> | | |

RED

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| Pinot Noir Sartori Veneto, Italy | 13 | 52 |
| <i>- elegantly balanced with rich fruit flavors and good acidity. a long finish with light almond notes.</i> | | |
| Nebbiolo Travaglini Piemonte, Italy | 15 | 60 |
| <i>- full-bodied, intense flavors of cherry, raspberry and spice.</i> | | |
| Nero D’Avola Colosi Sicily, Italy | 13 | 52 |
| <i>- blue flower, dark-skinned berry aromas, chewy palate, juicy black cherry, rounded tannins.</i> | | |
| Chianti Classico DOCG Rocca delle Macie Toscana, Italy | 14 | 56 |
| <i>- medium-bodied, gentle aroma of cherries and spice, dry with supple tannins.</i> | | |
| Montepulciano d’Abruzzo DOC Riserva Illuminati-Ilico, Abruzzo, Italy | 16 | 65 |
| <i>- intensive earthy nose, full body, very mild, perfectly balanced tannins. elegant, long woody finish.</i> | | |
| Cabernet Sauvignon “Terre More” Frescobaldi, Toscana Italy | 17 | 68 |
| <i>- refreshing and straightforward with bright aromas of wild strawberries and soft tannins.</i> | | |
| Super Tuscan Guado al Tasso Il Bruciato Bolgheri, Italy | 18 | 72 |
| <i>- ripe red berry fruit with silky tannins along with a sweet and spicy finish and aftertaste.</i> | | |
| Barbaresco Pertinace Piemonte, Italy | | 88 |
| <i>- warm, long, persistent, slightly tannic with an aftertaste of fruity and spicy notes and hints of cocoa.</i> | | |
| Pinot Noir Pecchenino Langhe Piemonte, Italy | | 75 |
| <i>- deep, rich and powerful, harmonious expression, aromatic, with dark sweet red cherries.</i> | | |
| Barolo DOCG Marchesi di Barolo Piemonte, Italy | | 95 |
| <i>- hay, prunes, ripe cherries, cloves, cinnamon. rich, full-bodied, chocolatey tones, ripe and savory tannins.</i> | | |
| Barbaresco Pio Cesare DOCG Piemonte, Italy | | 160 |
| <i>- very classic elegant barbaresco, ripe and spicy fruit, great depth and complexity. smooth and fine tannins.</i> | | |
| Amarone Sartori Veneto, Italy | | 98 |
| <i>- intense and ethereal bouquet of vanilla cloves and clean woodland undergrowth with a silky finish.</i> | | |
| Sagrantino Montefalco “Ugolino Riserva” Terre de Trinci Umbria, Italy | | 80 |
| <i>- intense, great power, balanced and dynamic, with elegant aromatic length.</i> | | |
| Aska Super Tuscan Bolgheri Rosso DOC Banfi Toscana, Italy | | 86 |
| <i>- full, deeply flavored, layered, complex, viscous and broad, well-integrated, and rich with a long finish.</i> | | |
| Brunello Di Montalcino Fattoria De Barbi Toscana, Italy | | 106 |
| <i>- deep ruby color well balanced with black pepper, spice and black-cherry flavors.</i> | | |
| Promis “Ca’ Marcanda” Gaya Toscana, Italy | | 110 |
| <i>- dark ruby red. blueberry vanilla and dark chocolate raspberry notes. full body and very long finish.</i> | | |
| Primitivo “Muro Sant’Angelo” Tenute Chiaromonte Puglia, Italy | | 72 |
| <i>- impressive balance with elegant body. firm tannins. long finish.</i> | | |