

Antipasti

Carpaccio di Manzo

Carpaccio of beef tenderloin*, Parmesan croquette, orange-flavored olive oil

Tartare di Tonno con Avocado

Hand-chopped ahi tuna*, Haas avocado, roasted pistachio, baby arugula, lemon oil

Pomodoro e Mozzarella (v)

Seasonal tomatoes, buffalo Mozzarella, extra virgin olive oil

Ravioli all'Aragosta

Lobster ravioli, crabmeat cream sauce

Vitello Tonnato

Seared tuna loin* wrapped in veal*, venere rice salad

Capesante al Prosciutto

Prosciutto-wrapped scallops, cauliflower-garlic purée and balsamic drizzle

Gnocchi con Pesto

Homemade gnocchi, fresh basil sauce, toasted pine nuts

Zuppa & Insalata

Minestrone (v)

Vegetable soup, Milan style

Bisque di Aragosta

Rich and meaty lobster bisque

Insalata di Anguria e Pomodoro (v)

Watermelon, tomato, basil, balsamic glaze

Insalata di Rucola e Radicchio

Arugula, radicchio, pancetta chips, boiled eggs, toasted pine nuts, blue cheese, caramelized red onions, drizzled with Cabernet vinaigrette

Zuppa di Pisellini Verdi e Finocchio (v)

Fennel-scented garden sweet pea soup, fried shaved fennel

Insalata di Pomodorini Siciliani e Cipolla (v)

Tomato, Vidalia onion, homemade farmer's cheese

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions

Secondi

Risotto ai Funghi con Confit di Anatra ^{AQ}

Arborio risotto with sautéed forest mushrooms, crispy duck confit,
Parmesan shavings, white truffle oil

Filetto di Manzo

Sautéed beef tenderloin*, shrimp & pancetta

Roulade di Melanzane (v)

Breaded eggplant, Pecorino Romano-spiked ricotta cheese, rustic pomodoro sauce, linguini

Gamberi Grigliati all'Aglio

Grilled garlic shrimp, risotto alla Milanese

Scaloppine di Vitello

Sautéed veal scaloppini, creamy mushroom sauce with gorgonzola, arancini Veneziani

Sogliola di Dover

Dover sole, sun-dried tomato risotto, puttanesca sauce

Aragosta con Linguine Tricolore

Lobster tail with fresh tri-color pasta, cherry tomato, basil oil

Pasta Fresca dello Chef

Please inquire with your server

Dolci

Panna Cotta

Panna cotta, pomegranate glaze

Torta al Cioccolato Senza Farina

Flourless chocolate torte, ginger-marinated strawberries, balsamic mascarpone cream

Berrymisù

Chef's tiramisù, berries & Bacardi

Zabaione al Marsala

Marsala custard, red berries, biscotti

Soufflé al Limoncello

Limoncello soufflé, white chocolate

Selezione di Sorbetti e Gelati del Giorno

Please inquire with your server

^{AQ} Chef's Signature Dish