DINNER MENU

ANTIPASTI

SALSICCIA DELLA CASA
Grilled Bacco sausage, bell peppers, Hungarian hot peppers, onion 13

CAPESANTE CAVOLFIORE
Pan-seared scallops, cauliflower mousse, fava bean and pistachio pesto, lemon 14

CALAMARI PEPERONATI
Hot cherry peppers, scallions 12

POLIPO IN PADELLA
Grilled octopus, crispy potato, cherry tomatoes, olives, watercress, basil, pickled onion, guanciale vinaigrette 16

CARPACCIO
All-natural beef tenderloin, arugula, trumpet mushrooms, fried capers, Grana 14

INSALATE

CUORI DI CARCIOFI
Baby artichokes, avocado, tomato, Parmigiano 13

CAPRESE
Buffalo mozzarella D.O.P., Bacco garden tomatoes, Sicilian oregano 12

INSALATA DI GERMOGLIO
Shaved Brussels sprouts, pine nuts, egg, golden raisins, red onion, pecorino, citrus honey vinaigrette 12

INSALATA ALL’ ITALIANA
Chopped greens, hearts of palm, egg, tomato, cucumber, onion, fontina, ceci beans, Prosciutto Di Parma, Dijon vinaigrette 12

INSALATA ESTIVA
Local seasonal fruits, focaccia croutons, radish, picked onion, watercress, whipped ricotta, poppy seed vinaigrette 12

BURRATA
Oven dried tomatoes, garlic confit, salsa verde, cracked black pepper 14

PRIMI

STROZZAPRETI NORCINA
House sausage, truffle oil, tomato, cream 24

SPAGHETTI ALL’ ARAGOSTA
House-made spaghetti, lobster claw and tail, lobster stock, fresh tomato sauce 32

LINGUINE NERE ALLO SCOGLIO
Black linguine, Manila clams, langostino tails, calamari, grape tomatoes, parsley 25

SPAGHETTI ALLE VONGOLE
West Coast Manila clams, garlic, white wine, parsley 24

TAGLIATELLE ALLA BOLOGNESE
Grass-fed beef, red wine, tomato 23

SECONDI

BRANZINO MEDITERRANEO INTERO
Whole-roasted Mediterranean sea bass, crispy potato, grilled zucchini, tomato salad 49

SALMONE
Salmon pan-seared, beluga lentils, onion puree, asparagus, chive oil, shaved radish, arugula salad 29

ZUPPA DI PESCE
Tomato broth poached featured fish, scallop, shrimp, spicy farro, trumpet mushroom, peeled cherry tomato, scallion 29

POLLO ARROSTO
Pan-roasted airline chicken breast, carrot croussou, pea mousse, pea tendrils, charred cippolini onions, mint 29

PETTO DI POLLO
Chicken breast: choice of Piccata, Parmigiana, Marsala 24

SCALOPPINE
Pounded veal tenderloin: choice of Limone, Saltimbocca or Siciliano 32

COSTATA DI VITELLO
Veal chop, crispy potatoes, Calabrian chilies, olives, cherry tomatoes, white wine herb sauce 58

COSTOLETTE DI ANGELLO
Australian grilled lamb chops, charred rapini, ammoglio sauce 46

FILETTO
8 oz. grass-fed filet, crispy potato, spinach, Marino sauce 46

BISTECCA
60-day dry-aged 16 oz. Wagyu NY Strip sliced, trumpet mushrooms, hot peppers, crispy potato 89

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness. Gratuity of 20% will be added to parties of six or more.