

ANTIPASTI

BUFALA MOZZARELLA SALAD Sicilian caponata + tomatoes	19
SUNCHOKE-PORCINI SOUP Argentina prawn extra virgin olive oil	15
ASPARAGUS ALLA ROMANA free range egg parmesan + anchovy	16
WAGYU BEEF CARPACCIO arugula + reggiano mustard dressing	16
WARM GOAT'S CHEESE seasonal vegetables + orange vinaigrette	17
WILD MUSHROOM FRICASSE mascarpone polenta marjoram	18
FOIE GRAS PARFAIT madeira jelly + pizza bianca	24
CROSTINI grappa marinated salmon vegetables horseradish mascarpone	19
PROSCIUTTO + SALUMI pepperonata + olives	25
OCTOPUS MOSAIC limencello vinaigrette pimenton	17

PRIMI

HOUSE MADE RICOTTA GNOCCHI pork cheeks "sugo" soffrito + basil	18 / 25
SPAGHETTI BOLOGNESE traditional meat sauce	18 / 25
FETTUCINE chicken summer truffles prosciutto + peas crema	18 / 25
TAGLIERINI wild mushrooms chilies + olive oil	18 / 25
CANNELLONI veal + spinach "Parmesan fonduta"	18 / 25
RISOTTO trio of prawns tomato basil lemon-butter	32
PAPPARDELLE duck ragout pinot grigio + fontina	18 / 25
RAVIOLI CAPRESE Bufala mozzarella basil + tomato	18 / 25
LINGUINE NERO lobster + side stripe prawns saffron oven roasted tomato	29
GLUTEN FREE PASTA	ADD \$4

SECONDI

WILD SALMON meyer lemon marmalade seasonal "sciafata"	32
HALIBUT "AQUA PAZZA" spinach parmigiana + pepperonatta	34
LAMB SHANK "ossobuco style" risi - bisi	29
STUFFED CORNISH GAME HEN rapini aglio - olio	32
RACK OF LAMB {LOCAL} salsa verde polenta ripiena	45
SHORT RIB chianti classico white truffle butter potato puree	30
VEAL CHOP MILANESE fingerlings + prosciutto asparagus	39
RIBEYE FIORENTINA STYLE corona beans + cavolo nero baby carrots	40

CONTORNI + SALADS

WILD PRAWNS (MIN. 4)	4 ea.
RISI BISI	16
OLIVE OIL FINGERLING POTATOES	12
RAPINI AGLIO OLIO	14
MASCARPONE POLENTA	12
BABY ROMAINE roasted garlic "caesar" dressing	14
RÚCULA lemon oil reggiano	14
GLORIOUS ORGANICS MESCULIN house vinaigrette	15
BREAD BASKET + extra virgin olive oil	4
LUPO FOCACCIA BREAD fresh baked, allow 10 min.	6

15% gratuity added to parties of 8 or more.