

OSTRICHE

Oysters Kumamoto or Blue
Point 1/2 dz
24

CAVIAR

Calvisius Oscietra
classic 1 oz. 100
royal 1 oz. 130

**TRIS DI CARPACCIO
DI MARE**

amberjack | Mediterranean
seabass | langoustine
28

ZUPPE**VELLUTATA DI CECI E
GAMBERI**

chickpeas | grilled prawns
18

MEZZELUNE IN BRODO

housemade veal ravioli | veal
broth
18

RIBOLLITA

Tuscan style farmers market
vegetable soup
20

**MAZARA DEL VALLO E
RISO VENERE**

Sicilian red shrimp tartare |
black rice salad
20

CALAMARETTI AL LIMONE

fresh local calamari | lemon |
extra virgin olive oil
18

GRAN CRUDO DI PESCE

oysters | langoustines |
bay scallops | Mazara shrimp |
fish tartare | King crab legs
40 P.P.

RISOTTI**FRUTTI DI MARE**

mussels | clams | squid | shrimp
26

CINGHIALE E ROSMARINO

braised wild boar ragout |
rosemary
26

FUNGHI PORCINI

Porcini mushroom truffle oil
24

**SCAMPI, ASPARAGI E
ZAFFERANO**

asparagus | langoustines |
saffron
26

FRITTO MISTO

fried calamari | shrimp |
carrots | zucchini | arrabbiata
sauce
18

**POLPO GRIGLIATO IN
GUAZZETTO**

grilled octopus | capers | black
olives | spicy tomato sauce
19

MIDOLLO ALLA GRIGLIA

roasted bone marrow |
rosemary | olive oil
18

**TONNARELLI
ALL'ASTICE BLU**

housemade tonnarelli |
Mediterranean blue lobster |
cherry tomato sauce
44

**LINGUINE DI MARE IN
SALSA DI PANE**

linguine | baby calamari |
"segale bread" sauce
26

TONNARELLI NERI

housemade squid ink
tonnarelli | baby calamari |
bottarga | cherry tomatoes
28

**BUFALA, PROSCIUTTO E
POMODORINI**

36 months aged Parma |
buffalo mozzarella | cherry
tomatoes
22

CARPACCIO DI MANZO

prime beef filet mignon
carpaccio | parmigiano |
fresh wild arugula
24

TARTARE DI MANZO

prime beef filet mignon tartare
26

PASTE**VONGOLE**

spaghetti | fresh Manila clams |
extra virgin olive oil
28

BIGOLI IN SALSA

housemade bigoli | anchovies |
onion sauce
22

**MEZZEMANICHE ALLA
GRICIA**

guanciale | onions |
black pepper
22

BOLOGNESE

housemade fettuccine | prime
beef meat sauce
24

CARCIOFI ALLA ROMANA

Roman style artichokes
18

PARMIGIANA

farm baby eggplant | tomato
sauce | mozzarella
20

INSALATA MISTA

mix green salad
16

CARCIOFINI

farm baby artichokes salad |
shaved Parmigiano Reggiano
18

GNOCCHI AL PATANEGRA

housemade potatoes gnocchi |
slowly cooked spanish Iberico
pork ragout
26

RAVIOLI ALL'OSSOBUCCO

housemade bone marrow
ravioli | saffron rice vellutata
28

GNOCCHI BLU

housemade purple potatoes |
gnocchi | butter | sage
24

TAGLIOLINI BIANCONI

"Cacio e pepe" Bianconi Style
24

PESCI E CARNI**SOGLIOLA**

fresh dover sole
grilled or mugnaia sauce
56

CACIUCCO

prepared to order fresh
seafood stew | spicy tomato
broth
38

SPIGOLA ALLA GRIGLIA

grilled wild caught
Mediterranean seabass
46

LANGOSTINI ALLA GRIGLIA

grilled langoustines
58

ASTICE BLU

grilled 16 oz Blue
Mediterranean lobster
68

SALMONE SELVATICO

cedar plank grilled wild
Alaskan salmon
38

**OSSOBUCCO ALLA
MILANESE**

braised veal "Ossobuco" |
saffron risotto
38

MILANESE DI VITELLA

pounded and breaded bone-in
veal chop
42

SALTIMBOCCA

veal scaloppine | prosciutto |
sage leaves
34

FIorentINA

26 oz. Tuscan style prime
bone in porterhouse
75

**FILETTO DI MANZO AL
PEPE VERDE**

8 oz prime beef filet
mignon | green peppercorn
44

SCOTTADITO

lamb chops | scottadito style
36

NODINO DI VITELLO

wood grilled prairie land bone
in veal chop butter | sage
42

POLLETTO

wood grilled - 24 hours herb
marinated all natural poussin
32

INVOLTINI ALLA TOSCANA

rolled stuffed veal scaloppine
tomato sauce | artichokes |
Parmigiano Reggiano
34

TOMAHAWK

wood grilled 34 oz. prime bone
in rib eye Tuscan style
110

CONTORNI 7**BROCCOLETTI**

Di Ciccio broccolini | EVO |
Calabrian chili

BIETA

Swiss chards | EVO | lemon
dressing

VERDURE GRIGLIATE

grilled seasonal vegetables

PATATE AL FORNO

roasted pewee potatoes

CICORIA

wild chicory | anchovies |
EVO

ASPARAGI

wood grilled asparagus |
balsamic reduction

STUZZICHINI SMALL BITES

ARANCINI AL TARTUFO

fried riceball mozzarella | truffle oil
9

TRIS DI BRUSCHETTE

tomato and basil | mozzarella and Parma
ham | smoked salmon and creme fraiche
10

FRITTURINA

fried squid | fried prawns
10

OLIVE MARINATE

marinated olives | chilly | citrus zest
7

OSTRICHE

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24

TAGLIERE ALL'ITALIANA

selection of charcuterie | selection of
cheese
14

CROCCHETTE DI GRANCHIO

grilled crab croquettes | lemon | butter
14

CAPELANTE ALLO YUZU

grilled Peruvian scallops | yuzu | 1/2 dz
24

OUR SIGNATURE

— 16 —

BIANCONI

Beluga silver vodka | fresh mint | lime |
amaro | cassis

IL SICILIANO

Ketel One vodka | fresh orange | basil |
sugar | lemon juice

BAIT&SWITCH

Grey Goose citron | mango puree | orange
liqueur | jalapeno | lemon juice

HOT ITALIAN LOVER

Patron Silver tequila | Aperol | grapefruit |
lime | mandarin | Napoleon | jalapeno

GINGER DREAM

Beluga silver vodka | fresh ginger | lemon
juice | grapefruit syrup

VIA VENETO

Don Julio Blanco tequila | white grapes |
rosemary | lemon juice | chase of elderflower

L'ISOLA

Grey Goose vodka | fresh mint | cucumber |
apple juice | lemon juice

ITALIAN MOJITO

Cynar | fresh mint | lime | brown sugar

SWEET VALENTINE

prosecco | raspberry liqueur | lemonade |
flowers | chase of elderflower

TI PUNCH

Clement blue | brown sugar | lime

WHITE WINE SANGRIA

wine | mandarin liqueur | cranberry juice |
sprite

OLD FASHIONED

— 14 —

OLD FASHIONED

Maker's Mark Bourbon | sugar | bitters

ALMOND FASHIONED

Don Julio anejo tequila | Amaretto
Disaronno | agave syrup | orange | bitters

SAZERAC

cognac | Knob Creek | sugar | bitters |
absinth coat

RUM FASHIONED

Bacardi 8 rum | sugar | bitters



CLASSIC

— 14 —

ANA'S AVIATION

Plymouth gin | lavender syrup | violette
syrup | lime juice

BOULEVARDIER

Plymouth gin | Campari | Antica Formula
vermouth

CUBA MANHATTAN

Bacardi 8 rum | Antica Formula vermouth |
bitters | black cherry

DARK & STORMY

Gosling's rum | fever tree ginger beer | lime
juice

MOSCOW MULE

Luksusowa vodka | Fever-Tree ginger beer |
lime juice

TOM COLLINS

Rutte gin | lemon juice | sugar | seltz

SPARKLING

— 14 —

BELLINI

peach puree | prosecco

ROSSINI

strawberry puree | prosecco

PORN STAR

Ketel One vodka | fresh passion fruit |
vanilla syrup | lime juice | champagne

FRENCH 75

Plymouth gin | sugar | lemon | champagne

SOURS

— 14 —

WHISKEY SOUR

Maker's Mark Bourbon | sugar | lemon juice |
egg white

PISCO SOUR

Barsol pisco Italia | sugar | lemon juice |
egg white

AMARETTO SOUR

Amaretto Disaronno | sugar | lemon juice |
egg white

MEZCAL SOUR

Nuestra Soledad Mezcal | lemon juice |
egg white | sugar

APEROL SOUR

Aperol | lemon juice | sugar | egg white

WHISKEY

OBAN

14

GLENLIVET 12

14

HIBIKI TOKI

15

NIKKA COFFEY MALT

24

MACALLAN RARE CASK

100

BALVENIE 14

26

SUNTORY HIBIKI 18 Y

45

LAGAVULIN 16 Y

30

J.W. BLUE LABEL

45

NIKKA COFFEY GRAIN

20

SUNTORY HIBIKI 12 Y

25

TEQUILA

PATRON PLATINUM

40

CASA DRAGONES JOVEN

55

DON JULIO 1942

35

RUM

ZACAPA 23

25

ZACAPA XO

40

JM 2003

35

