

**SALUMI**

PORCHETTA - roast pork / green tomato mostarda	11
PROSCIUTTO - prosciutto di Parma / parmigiano reggiano / torta frita	18

ANTIPASTINI E SNACKS

PANZANELLA DI BIETOLE - McGrath farms baby beets / focaccia croutons / shaved pecorino / mint	11
INSALATA DI POLIPO - Spanish octopus / potatoes / Gaeta olives / pesto	13
PANZEROTTI - potato croquettes / cacio cavallo / quince	11
INSALATA DI FAGIOLI - Tuscan white bean salad / red onion / caper berries / jumbo white shrimp	14
INSALATA CARCIOFI - raw baby artichokes / arugula / lemon dressing / Parmigiano Reggiano	11
CARNE CRUDA - prime New York steak sashimi / Colonnara season salt	14
CALAMARI FRITTI - tempura calamari strips / lemon slices / Romesco sauce	12

MINESTRE / PASTE / RISOTTI

PAPPA POMODORO - Tuscan tomato bread soup / "olio santo"	9
CASUNZIEI - handmade pasta filled with red beets / Parma butter / poppy seeds	12/16
FUSILLONI - Neapolitan pasta / fresh fava beans / pesto / pecorino cheese	13/18
MACCARRONIS - ancient Sardinian pasta / ragu "alla genovese"	12/17
PACCHERI RIPIENI - filled with ricotta and sausage / tomato sauce / melted scamorza cheese	11/16
CAVATELLI - homemade Pugliese pasta / Washington dungeness crab / spring onions / arugula	14/19
RISOTTO - squid ink / garlic aioli / shaved spring onion	14/19
BIS - two tastings of pasta shared by the whole table	16 per person
TRIS - three tastings of pasta shared by the whole table	19 per person

SECONDI

TAGLIATA DI "ANGUS" - prime New York steak / "chiodinni" mushrooms	26
OSSO BUCO - slow braised veal shank / soft white polenta / horseradish "gremolata"	29
POLLO MILANESE - breaded "Jidori" chicken breast / heirloom tomatoes / shallot vinaigrette	23
QUAGLIA - marinated quail / wild arugula / brown Turkish figs / aged balsamic vinegar	25
CINGHIALE - wild boar chops / sauteed baby artichokes / garlic sauce	29
TONNO SPIEDINI - albacore tuna kabobs / caponata / Sicilian herb vinaigrette	26

DOLCI E FORMAGGI

GORGONZOLA - marinated figs	7
PARMIGIANO REGGIANO - chestnut honey / toasted hazelnuts	7
ESPRESSO PANNA COTTA - nutella sauce	7
PASTIERA - Neapolitan Easter cake / candied citron / ricotta / wheat berries	7
SACHER TORTE - chocolate cake / apricot preserves / whipped cream	7
TORTA TRICOLORE - italian rainbow cookie cake	7
BISCOTTI - cantucci / pasta reale	7
GELATO - vanilla hazelnut / chocolate raspberry / pistachio rose water	7

SPUMANTE / CHAMPAGNE / DOLCI

		Gl/6oz		BOTTLE (0.75L)
1. MV	prosecco / mionetto brut / treviso	9		32
2. MV	champagne / nicolas feuillatte brut "extrem" / france			62
3. 2010	lambrusco dell'emilia / albinea canali / emilia romagna	9		31
4. 2010	moscato d'asti d.o.c.g / g.d. vajra / piemonte	9 / 4 oz.	375ml.	25
5. 2007	sauternes / carmes de riewsec / france		375ml.	59
6. NV	barolo chinato / marchesi di barolo / piemonte	13 / 4 oz.		

VINI BIANCHI

		Gl/6oz	1/2L	BOTTLE (0.75L)
10. 2009	sauvignon / tonon / grave, friuli	7	20	25
11. 2005	bordeaux (sauvignon blanc) / grand enclos du chateau de cerons / france			42
12. 2008	gruner veltliner / hirtzberger "federspiel" / austria			59
13. 2009	bianco di basilicata (muller thurgau, traminer) / manfredi / basilicata			36
14. 2010	chateau d'esclans (rosè) / whispering angel / provence			33
15. 2009	pinot bianco / elena walch / trentino alto adige			37
16. 2007	vermentino "pignalva" / giovanni cherchi / sardegna			32
17. 2009	verdicchio classico superiore / andrea felici / le marche			34
18. 2009	bombino bianco / d'alfonso del sordo / puglia	9	22	32
19. 2009	lacryma christi / feudi di san gregorio / campania			39
20. 2007	soave classico / inama "foscarino" / veneto			34
21. 2009	la segreta i.g.t. / planeta / sicilia	6	17	23
22. 2009	chardonnay / paraiso / monterey county			41
23. 2007	chardonnay / ridge "montebello" / napa valley			79

VINI ROSSI

		Gl/6oz	1/2L	BOTTLE (0.75L)
30. 2008	barbera d'asti "tre vigne" / vietti / piemonte	11	25	35
31. 2009	pinot noir / "ritual" by paul hobbs / casablanca valley, chile			36
32. 2009	bourgogne (pinot noir) / roland thevenin "haut cote de nuit" / france			32
33. 2008	etna rosso / murgio / sicilia			38
34. 2009	irpinia rosso (aglianico) / cantina di marzo / campania			38
35. 2006	vino nobile di montepulciano / avignonesi / toscana			45
36. 2007	montepulciano d'abruzzo "podere" / umani ronchi / abruzzo	7	20	29
37. 2006	chianti classico riserva / marchese antinori / toscana			51
38. 2007	nero di troia "violante" / rivera / puglia	9	22	32
39. 2008	lagrein, merlot "beta delta" / alois lageder / alto adige			39
40. 2006	barolo "neirane" / agostino bosco / piemonte			59
41. 2006	barbaresco d.o.c.g. / olek bondonio / piemonte			69
42. 2008	"promis" / gaja ca marcanda / toscana			65
43. 2007	"tignanello" (super tuscan) / marchese antinori / toscana			129
44. 2007	cabernet sauvignon / stag's leap "artemis" / napa valley			64
45. 2005	brunello di montalcino / antinori "pian delle vigne" / toscana			98
46. 2008	"per bruno" (syrah) / giusti & zanza / toscana			72
47. 2008	valpolicella ripasso / montezovo / veneto			39
48. 2008	"artas" primitivo, old vines / castello monaci / salento, puglia			55
49. 2007	"prova d'autore" (sagrantino, sangiovese) / roccafiore / umbria			59
50. 2003	"serpara" aglianico del vulture / manfredi / basilicata			86

BIRRE

Samuel Smith India Pale Ale (12 oz.)	/	England	6
Ayinger Brau Weiss (11.2 oz.)	/	Germany	6
Oro di Milano Lager (11.2 oz.)	/	Italy	6
Rochefort Trappistes (11.2 oz)	8%	Belgium	9
Pinkus (organic) Pilsner (16.9 oz.)	/	Germany	11
Menabrea Ombretta Amber (11.2 oz.)	/	Italy	6

** an \$8 corkage fee applies to all bottles and \$15 for magnum. one corkage fee waived for every bottle purchased of our list**