PER PRENOTAZIONI: 215 596 1000

AMPIA SCELTA DI VINI & APERITIVI

SPECIALITÀ DELLA CASA

Focaccia di Recco
stracchino cheese
26

Le Insalate

CAPRESE 21
basil pesto, slow roasted tomatoes, mozzarella di bufala

ARTICHOKE & ARUGULA 15
lemon vinaigrette, shaved parmigiano reggiano

SICILIAN CHOPPED SALAD 18
romaine, radicchio, salami, chopped vegetables

CAESAR SALAD 16
crisp romaine, parmesan, rustic croutons

I Contorni

RAPINI 14
broccoli rabe, garlic, ricotta salata

PISELLI 12
braised peas, spring onions, mint

PATATE 11
crispy rosemary potatoes

ESCAROLE & BEANS 14
braised escarole, cannellini beans, parmigiano

Lunch MON - FRI: 11am - 3pm

Dinner SUN - WED: 5pm - 10pm
THUR - SAT: 5pm - 11pm

Brunch SAT - SUN: 10am - 3pm

*Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness. 02.06.26

ANTIPASTI

PANE FOCACCIA 9
rosemary, sea salt

CROSTINI TOSCANI 9
chicken liver, vin cotto

BURRATA 18
marinated red bell peppers

ARANCINI 11
saffron rice, mozzarella, fontina, green peas

CRUDO 21
hamachi, meyer lemon, olive oil

SQUASH BLOSSOMS 15
lemon, ricotta

VITELLO TONNATO 28
thinly sliced veal, tonnato sauce, breadcrumbs, crispy caper

CLAMS CASINO 15
smoked bacon, red bell peppers, bread crumbs

CHARRED OCTOPUS 24
tuscan chickpea purée

GRILLED FENNEL SAUSAGE 19
umbrian lentils, red onion

CARCIOFI ALLA GIUDIA 16
crispy artichokes, lemon aïoli

PROSCIUTTO DI PARMA 24
pecorino toscano, thousand flower honey

PASTA

SPAGHETTI POMODORO 21
fresh tomato sauce, garlic, basil

SPAGHETTI AL LIMONE 21
fresh lemon, butter, parsley

LOBSTER FRA' DIAVOLO 39
linguine, tomato sauce, peperoncino

OXTAIL MAFALDINE 27
braised ragù

BLUE CRAB GNOCCHETTI 35
tomato sauce, uni, chili flakes

PAPPARDELLE 27
alla bolognese

TORTELLONI DI RICOTTA 23
sage brown butter, parmigiano, toasted pine nuts

BLACK SPAGHETTI 26
rock shrimp, spicy calabrian sausage, green chilies

ORECCHIETTE 26
braised lamb ragù

CORZETTI STAMPATI 23
eggplant, taggiasca olive, chili flake, ricotta

PASTA ROMANA

Carbonara 22
rigatoni, egg yolk, guanciale

Amatriciana 23
bucatini, tomato, guanciale, pecorino

Cacio e Pepe 23
bucatini, black pepper, pecorino

100 LAYER LASAGNA 28
ricotta besciamella, tomato

SECONDI

CHICKEN MILANESE 32
arugula, tomatoes, lemon, parmigiano

POLPETTE 27
meatballs, soft polenta

STEAK TAGLIATA 40
grilled hanger, porcini, arugula, aged balsamic

RABBIT CACCIATORE 34
tomato, bell pepper, castelvetrano olives

DRY AGED PORK CHOP 46
sambuca braised fennel, jus

VEAL PARMIGIANA ALLA VODKA 72
vodka sauce, mozzarella di bufala, prosciutto, peas

OSSO BUCO DI VITELLO 51
braised veal shank, risotto "alla milanese"

LAMB SCOTTADITO 44
grilled lamb chops, salsa verde, crispy potatoes

EGGPLANT PARMIGIANA 26
tomato, mozzarella, basil

GRILLED BRANZINO 46
tuscan kale, gigante bean, semi sec tomato vinaigrette

SNAPPER ALLA PUTTANESCA 46
olives, capers, pomodoro

BISTECCA ALLA FIORENTINA 125
porterhouse steak, confit garlic butter