

SERA

antipasto

CANNELLINI BEAN SOUP	12
calamari shrimp	
GAZPACHO	9
tomatoes cucumber red bell peppers	
CAULIFLOWER SOUFFLÉ	11
parmigiano sauce	
POTATO TERRINE	12
smoked bacon parmigiano horseradish	
FRITTO MISTO	16
calamari shrimp sage	
SALUMI	15
mostarda di cremona	
POLPETTE	
PROSCUITTO	
beef meatballs	
ROBIOLA	18
buffala mozzarella phyllo	

pasta e risotto

SPAGHETTI	21
chitarra spaghetti spicy langoustines	
POTATO GNOCCHETTI	15
fresh tomatoes smoked mozzarella	
TORTELLI	17
braised lamb tomato black olives	
RAVIOLI	19
goat cheese black summer truffles	
CANNELLONI	15
escarole baked ricotta seasonal vegetables	
ORECCHIETTE	17
basil pesto Manila clams	
RISOTTO MILANESE	18
saffron pan-seared bone marrow	
RISOTTO MARE	21
shrimp calamari	
RISOTTO ASPARAGI	19
asparagus gorgonzola	

contorno

escarole	7
roasted potatoes	7
asparagus	7
spinach	7
cannellini beans	

insalata e crudo

CAPRESE	16
buffalo mozzarella heirloom tomatoes basil	
BURRATA	16
roasted beets balsamic dressing	
ARUGULA	12
shaved parmigiano pine nuts	
BEEF CARPACCIO	17
sweet garlic sauce	
SPICY TUNA TARTAR	15
rice cake shallots spicy sauce	
OCTOPUS	14
wild arugula lemon olive oil	
14	SAN DANIELE
15	
melon mascarpone	
14	FRUTTI DI MARE
butter lettuce calamari clams langoustines	

pizzetta

PIZZETTA TRUFFLE	16
goat cheese black summer truffles	
PIZZETTA NAPOLETANA	14
burrata cheese tomato	
PIZZETTA SAN DANIELE	16
parmigiano arugula prosciutto San Daniele	
PIZZETTA CALABRESE	15
spicy sopressa black olives	

carne e pesce

BEEF SHORT RIBS	29
Napa cabbage green asparagus	
LAMB CHOPS	31
sautéed potatoes porcini mushrooms	
COSTATA PIEMONTESE	38
14-oz bone-in rib-eye	
CHICKEN DIAVOLA	24
roasted potatoes sautéed greens	
BRANZINO ACQUA PAZZA	26
seabass zucchini candied tomatoes	
SCOTTISH SALMON	25
asparagus wild arugula	