

## FIRST COURSE [ CICHETTI, VENETIAN FOR TAPAS ]

[ pesce ]

**CARPACCIO di POLPO.** thinly sliced octopus, evo, lemon, tomato, red onion (GF)**CRUDO di SALMONE.** cured salmon, stracciatella cream, lime citrus, parsley oil (GF)**SARDINE E COZZE AFFUMICATE.** smoked sardines and mussels, bagna cauda, crispy polenta (GF, SF)**SGAGLIOZZE.** crispy polenta cake, piccata shrimp, lemon butter, caper (GF, SF)

[ carne ]

**CARPACCIO di MANZO.** thinly sliced raw beef tenderloin, tonnato sauce, evo, pinenuts, avocado, micro greens (GF)**MOZZARELLA al FORNO.** baked prosciutto wrapped mozzarella, balsamic glaze (GF, P)**POLPETTE al FORNO.** baked meatballs, calabrian garlic marinara (P)

[ vegetariano ]

**BRUSCHETTA ai FUNGHI.** burrata toast, mushroom, walnut, honey (VG, N)**BRUSCHETTA al POMODORO.** burrata toast, saba roasted tomato, evo (VG)**CROSTINI FICHI.** balsamic glazed fig, gorgonzola, honey, walnut (VG, GFO) [ **add prosciutto (P) + 6** ]**GNOCCHI al PESTO (VG, N) // al GORGONZOLA (VG) // alla MARINARA (VG)**

## SUPPLEMENTAL [ OPTIONAL ]

**BREAD SERVICE.** rosemary focaccia, garlic, parmesan, parsley, evo (VG) [ **+ 7.50** ]**CAVOLO NERO.** sauteed lacinato kale, garlic, white wine (V) [ **+ 12.50** ]**TRUFFLE FRIES.** crispy petit potato wedges, white truffle oil, parmigiano reggiano, chipotle paprika aioli (VG, GF) [ **+ 14.50** ]**POLENTA ai FUNGHI.** creamy polenta, mushroom ragout, red wine jus, goat cheese, gremolata (GF, VG) [ **+ 18.50** ]

## SECOND COURSE [ ZUPPA e INSALATA ]

**ZUPPA di VONGOLE.** clam chowder, crab, bacon, celery, carrot, potato, parmesan croutons**BURRATA e POMODORO.** burrata, cherry tomato, evo, breadcrumb (V) [ **add prosciutto (P) + 6** ]**MISTI CANZA.** mixed greens, beets, tomato, cucumber, walnut, gorgonzola, balsamic vinaigrette (VG, VO, GF, N)[ **add chicken breast + 24 // prawns + 24 // salmon filet + 30 // beef steak + 34** ]

## THIRD COURSE [ PRINCIPALE ]

[ pesce ]

**FETTUCCINE alla ZINGARA.** prawn, garlic, white wine, lemon caper, smoked tomato, calabrian chili (GFO, SF)**PETRALE SOLE.** pan seared petrale sole, butternut squash, miso brown butter, walnut, fennel, kale (GF)**SALMONE.** pan seared atlantic salmon, cauliflower rice, kale, chickpea, corn, pine nut (GF)

[ carne ]

**PAPPARDELLE della NONNA.** grandmother's roasted beef short rib, smoked tomato, mushroom, asiago (GFO)**RIGATONI con SALSICCIA.** herbed ground sausage, green pea, roasted tomato cream (GFO, P)**SPAGHETTI con POLPETTE.** baked meatballs, sicilian garlic marinara, basil (P)**COSTOLETTE d'AGNELLO.** grilled herbed lamb chops, brandy gorgonzola sauce, gnocchi (GF, H) [ **+10** ]**FILETTO di MANZO.** grilled filet mignon, red wine jus, gorgonzola gnocchi (GFO) [ **+10** ]**OSSOBUCO.** roasted wild boar, red wine jus, mushroom polenta, goat cheese, gremolata, white truffle oil (GF, P)

[ vegetariano ]

**FETTUCCINE al FUNGHETTO.** vegan fettuccine, wild mushrooms, evo, black truffle (V, GFO)**PARMIGIANA di MELANZANE.** baked eggplant parmigiana, mozzarella, marinara, basil, gorgonzola gnocchi (VG)

## FOURTH COURSE [ DOLCE ]

**PLEASE SELECT ONE FROM DESSERT MENU**

(VG) vegetarian (VGO) vegetarian option (V) vegan (VO) vegan option (GF) gluten-free (GFO) gluten-free option (N) nuts (P) pork (H) halal (SF) shellfish

**DIETARY REQUESTS.** Please inform your waiter of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.**MENU.** Four-course menu for \$125(++).**CORKAGE.** \$50 per 750ml of wine, \$10 per 1oz of liquor.**HOSPITALITY INCLUDED.** 20% service charge added to all purchases.**RETAIL.** Ula EVO, Olio Extra Vergine D'oliva (\$25, 250ml), Ula Scented Candle (\$15, 2.5 oz)