

FIRST COURSE [ANTIPASTO]

[pesce]

SGAGLIOZZE. crispy polenta cake, piccata shrimp, lemon butter, caper (GF, SF)

CRUDO di SALMONE. cured atlantic salmon, stracciatella cream, lime citrus, parsley oil (GF)

SARDINE E COZZE AFFUMICATE. smoked sardines and mussels, bagna cauda, crispy polenta (GF, SF)

[carne]

POLPETTE al FORNO. Baked meatballs, calabrian garlic marinara (P)

MOZZARELLA al FORNO. Baked prosciutto wrapped mozzarella, balsamic glaze (GF, 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]

SUPPLEMENTAL [OPTIONAL]

BREAD SERVICE. rosemary focaccia, garlic, parmesan, parsley, evo (VG) (+) 7.50

CAVOLO NERO. sauteed lacinato kale, garlic, white wine (V) (+) 12.50

CARPACCIO di POLPO. thinly sliced octopus, evo, lemon, tomato, red onion (GF) (+) 26.50

BATTUTA di MANZO. beef tartare with black truffle, evo, mascarpone-ricotta cream, salt, pepper (GF) (GF) (+) 30.50

TRUFFLE FRIES. crispy petit potato wedges, white truffle oil, parmigiano reggiano, chipotle paprika aioli (VG) (+) 14.50

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)

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 ZÍNGARA. 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)

FILETTO di MANZO. grilled filet mignon, red wine jus, gorgonzola gnocchi (GFO)

OSSOBUCCO. roasted wild boar, red wine jus, mushroom polenta, goat cheese, gremolata, white truffle oil (GF, P)

COSTOLETTE d'AGNELLO. grilled herbed lamb chops, brandy gorgonzola sauce, gnocchi (GF, H)

[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]

A LA CARTE

(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.

CORKAGE. \$50 per 750ml of wine, \$10 per 1 oz 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)

MENU. Four-course menu \$110 and \$50 children menu (prices do not include drinks, tax, or gratuity).