

EMPORIO

Appetizers

sharing family style

Wood Fired Satur Farm Beets

Black Mission figs, Vermont goat cheese,
mint, pistachio

Prosciutto e Burrata

24-month cured prosciutto di Parma,
burrata, crushed tomato bruschetta

Charred Octopus

Olive oil smashed potato salad,
almond romesco sauce, salmoriglio

Main

sharing family style

Pappardelle Bolognese

Hand cut egg pasta with pork and veal sugo,
Ragusano cheese

Fish of the Day

sustainable selection with seasonal garnish

Grass-fed Bavette Steak*

Crispy Yukon Gold potato, king oyster mushroom, chimichurri

Pizza Margherita D.O.P.

fresh buffalo mozzarella, tomato sauce

Dessert

Nutella Calzone

Cremé Fraîche and Butterscotch Panna Cotta