



EMPORIO

Selection of imported cured meat & cheeses, toasted focaccia with mushroom, ricotta cheese & truffle, marinated olives

Appetizers

sharing family style

Wood Fired Satur Farm Beets

Black Mission figs, Vermont goat cheese,
mint, pistachio

Meatballs Sugo

Veal, pork and fresh ricotta meatballs with fresh tomato, oregano and bread sugo, shaved ricotta

Prosciutto & Burrata

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



Main

sharing family style

Grass-fed Bavette Steak*

Crispy Yukon Gold potato, king oyster mushroom, chimichurri

Fish of the Day

sustainable selection with seasonal garnish

Bucatini Norma

Eggplant and tomato ragù, basil,
buffalo mozzarella, pesto

Pizza Margherita D.O.P.

fresh buffalo mozzarella, tomato sauce



Dessert

Nutella & Ricotta Calzone

Cremé Fraîche and Butterscotch Panna Cotta

