



EMPORIO

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

Appetizers

sharing family style

Kale Salad

Tuscan kale, shaved Brussels sprouts, pistachio, pecorino fiore sardo

Charred Octopus

olive oil smashed potato salad, salmoriglio, Mediterranean red pepper and almond pesto

Prosciutto & Burrata

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



Main

sharing family style

Painted Hills NY Strip

grilled cauliflower, Italian chicory, anchovy vinaigrette

Fish of the Day

sustainable selection with seasonal garnish

Pappardelle Bolognese

pork and veal sugo, Ragusano cheese

Pizza Margherita D.O.P.

fresh buffalo mozzarella, tomato sauce



Dessert

Nutella & Ricotta Calzone

Strained Yogurt Panna Cotta

