

EMPORIO

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

Appetizers

sharing family style

Kale & Apple

Honeycrisp apple, Tuscan kale, Brussels sprouts, pistachio pesto, pecorino

Charred Octopus

olive oil smashed potato salad, salmoriglio, red pepper and almond romesco

Prosciutto & Burrata

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



Main

sharing family style

Pizza Margherita D.O.P.

fresh buffalo mozzarella, tomato sauce

Pappardelle Bolognese

pork and veal sugo, Ragusano cheese

Fish of the Day

sustainable selection with seasonal garnish

Grass-Fed Painted Hills Farm NY Strip

spigarello, cipollotti onion, king oyster mushroom



Dessert

Nutella & Ricotta Calzone

Strained Yogurt Panna Cotta