



Stefano Bosetti Chef

## Antipasti

### Crudo di Pesce \$ 37

Tuna, Amberjack & Salmon, olives, capers, "citrus pearls", eggplant salad

### Oysters (9 pcs) \$ 37

Served with our signature mignonette

### Mediterraneo \$ 37

Pan seared octopus, shrimps, potatoes, our pesto mayo, ricotta

### Vitello Tonnato \$ 35

Thinly sliced veal, tuna sauce, caper oil

### Arancino Siciliano \$ 33

Hand-rolled risotto croquette, beef ragu, cooked to a golden finish

### Guazzetto \$ 29

Prince Edward Island Mussels, spicy tomato broth

### Cauliflower \$ 33

Gratinated rainbow cauliflower, toasted almonds, chervil

### Finissima di Agnello \$ 35

Thinly sliced oven baked lamb loin, crunchy bread, microgreen, its juice

## Zuppe & Insalate

### Minestrone "Genova" \$ 27

Seven vegetable soup, rice & homemade "pesto genovese" on top

### Bruschetta \$ 33

roasted bell pepper, onion jam, ricotta mousse, mache salad

### Osteria \$ 29

Baby Lettuce, Burrata, heirloom tomato & Italian dressing

### Beet Salad \$ 31

Asparagus, crumbled goat cheese, shallot, taggiasca, hydroponic green

## Primi & Secondi

### Gnocchi "Sorrento" \$35

Hand rolled dumplings, cherry tomato fondue, melted buffalo mozzarella

### Spaghettoni \$ 31

Pastificio dei Campi in Gragnano, heirloom cherry tomatoes, basil

### Fettuccine & Clams \$ 37

With zucchini, fish roe "bottarga", lemon zeste, Tuscan olive oil

### Cacio & Pepe \$ 33

Bucatini pasta, pecorino romano, toasted ground black pepper

### Lasagna (for 2) \$ 61

Meat sauce bolognese style, bechamelle, Parmigiano Reggiano

### Ravioli \$ 37

ricotta & spinach, langoustines, cilantro, silky asparagus broth

### Tagliolini Neri \$ 37

Black squid ink pasta lobster and scallops, bisque

### Cavatelli "Puglia" \$ 35

Authentic Italian style, lightly spicy sausage & broccoli

### Beef Short Ribs \$ 57

Marinated in Barolo wine with cloves, and braised

### Veal Ossobuco \$ 59

Deboned, its marrow, served on a risotto Milanese style

### Pork Shank \$ 49

Porchetta style, herb stuffed, rolled and slowly roasted

### Chicken Breast \$ 47

Romana style, gently cooked and served with stewed bell peppers

### Cod Fish \$ 57

6 oz merluzzo fillet, confit lemon, white wine sauce, Palermitana style

### Branzino \$ 49

Filletted & barbequed on a skewer, pioppini mushrooms & leeks

Sides: Sauteed Spinach, Roasted Potatoes, Pan seared Brussels Sprouts  
\$ 13

No substitutions allowed

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