

# DINNER



## ANTIPASTI

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### 12 | PIATTO DI FORMAGGI.

special selection of Italian cheeses,  
fresh made chef's accouterments

### 15 | CARPACCIO. <sup>GF</sup>

beef tenderloin, pickled fennel,  
arugula, shaved pecorino\*

### <sup>PF</sup> 13 | BRUSSELS SPROUTS. <sup>GF</sup>

balsamic maple glaze,  
walnut crema

### <sup>PF</sup> 13 | ARANCINI.

risi e bisi, english pea risotto,  
basil aioli, pecorino romano

### <sup>PF</sup> 14 | MEATBALLS.

house pork veal blend meatball,  
san marzano tomato sauce

### <sup>PF</sup> 13 | TRUFFLE GNOCCHI.

house-made potato gnocchi,  
black truffle butter, grana padano

### <sup>PF</sup> 15 | BURRATA E PROSCIUTTO.

burrata, prosciutto di parma,  
chef's accoutrement

## BRUSCHETTA

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### <sup>PF</sup> 13 | CANELLINI E FUNGHI.

cannellini bean puree, mushrooms,  
arugula, pecorino, olive oil

### <sup>PF</sup> 14 | PERA.

gorgonzola dolce, poached pears,  
honey, arugula, walnuts

### <sup>PF</sup> 14 | TOMATO + RICOTTA.

roasted tomato, fresh lemon ricotta,  
sherry vinegar, herb gremolata pf

## PANE DELLA CASA

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### <sup>PF</sup> 7 | FOCCACIA.

white bean herb spread,  
calabrian chile, olive oil

### <sup>PF</sup> 14 | TRUFFLE GARLIC BREAD.

#### 2 | *extra black truffle butter*

garlic oil, black truffle butter,  
parmesan, red pepper flake  
*serves four*

## SALAD

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### <sup>PF</sup> 13 | MODERNO. <sup>GF</sup>

#### 6 | *side salad with entree*

fresh greens, bresaola (cured beef),  
charred leek goat cheese, espresso  
vinaigrette, cherries, pine nuts

### <sup>PF</sup> 14 | CAESAR.

#### 7 | *side salad with entree*

romaine, garlic-anchovy dressing,  
lemon-egg yolk emulsion,  
parmesan tuile

### <sup>PF</sup> 12 | ARUGULA. <sup>GF</sup>

#### 6 | *side salad with entree*

pecorino romano, extra virgin olive oil,  
lemon vinaigrette, parmesan

## PIZZA

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### 16 | MUSHROOM.

mozzarella, fontina, mushrooms, basil

### 17 | SALSICCIA.

house sausage, fontina, charred leeks

### 16 | QUATTRO FORMAGGI.

mozzarella, fontina, pecorino,  
gorgonzola, black pepper

### 17 | CHARRED PEPPERONI.

mozzarella, fontina, pepperoni,  
black pepper



## PASTA PRIMI

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### 20 | PAPPARDELLE.

pork shoulder ragout,  
pecorino romano

### 24 | RIGATONI E GAMBERI.

shrimp, tomato vodka sauce,  
cream, basil

### 19 | ARRABBIATA.

3.50 | *add meatball*

fusilli, spicy pomodoro,  
san marzano tomato,  
fresh mozzarella, basil

### 21 | CARBONARA.

parmesan, pancetta, pecorino,  
black pepper, farm egg\*

### 22 | BOLOGNESE.

rigatoni, pancetta braised beef  
chuck, san marzano tomatoes,  
grana padano, thyme

### 76 | PASTA PRIX FIXE *for 2*

one antipasti <sup>PF</sup>, two salad <sup>PF</sup>,  
two pasta, one dessert

## SECONDI

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### 27 | PORK MILANESE.

pounded pork chop, arugula  
salad, parmigiano reggiano,  
lemon vinaigrette

### 25 | POLLO TOSCANA. <sup>GF</sup>

airline cut chicken breast,  
sundried tomato cream sauce

### 41 | KC STRIP. \* <sup>GF</sup>

usda prime 14 oz KC strip,  
bone marrow butter

### 44 | FILET MIGNON. \* <sup>GF</sup>

prime 8 oz filet, roasted garlic

### 105 | BISTECCA ALLA FIORENTINA. \* <sup>GF</sup>

33 oz Tomahawk ribeye

## SECONDI PESCE

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### 27 | SALMON. \* <sup>GF</sup>

organic scottish salmon, tomato  
agrodolce, white balsamic, chives

### 31 | BRANZINO. \* <sup>GF</sup>

grilled branzino, sicilian caponata,  
fennel, currants, pine nuts, lemon

### 34 | AHI TUNA\*. <sup>GF</sup>

seed crusted, sicilian tomato  
ragout, toasted garlic, anchovy,  
fennel, white wine, olives, capers

*mozzafiato; a*

breathtaking; literally,  
'to cut off the breath'

## CONTORNI *SERVES 2*

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### 8 | BROCCOLINI. <sup>GF</sup>

roasted garlic olive oil

### 8 | MUSHROOMS. <sup>GF</sup>

herb oil, roasted garlic

### 8 | CAPONATA. <sup>GF</sup>

sicilian caponata, fennel,  
currants, pine nuts

### 8 | ORGANIC POLENTA.

anson mills polenta, grana padano

### 8 | MUSHROOM RISOTTO.

mushrooms, black truffle butter