



ANTIPASTI

- CARPACCIO PIEMONTESE Wagyu top sirloin, hazelnut aioli, arugula, pickled shallot, crispy caper 18
- BAKED CLAMS Oreganata, pepperoni, meyer lemon 16
- TUNA CRUDO* Olive, orange, mint 18
- THE CLASSIC CAESAR Baby gem lettuce, roasted garlic-lemon dressing, parmesan, 13
- ESTER SALAD Chopped romaine hearts, salami, rosemary almonds, provolone, raisins, "wishbone" vinaigrette 14
- BURRATA Heirloom tomato, aged balsamic, seasonal accompaniment 17

PRIMI / MACARONI

- BOLOGNESE Bolo vecchia scuola, red wine, parmesan 27
- ALLA VODKA Double cream, basil, chile flake 25
- DIABOLO Shrimp, scallion, garlic oil 28
- SPAGHETTI ALLE VONGOLE Clams, white wine, parsley 27
- SARDO Truffle cream, roasted mushroom 26

SECONDI

- SEA BREAM Eggplant caponata, olive, caper 30
- WAGYU TOP SIRLOIN Waxman potato, balsamic onion, salmoriglio 38
- HEARTH ROASTED HALF CHICKEN Marsala, roasted mushroom 30

CONTORNI

- BROCCOLI RABE 13

DESSERT

- BUTTERSCOTCH BUDINO Hazelnut, whipped cream 13
- AFFOGATO 8
- GELATO Single 4 Trio 11