

DINNER

pizza

MARGHERITA V

mozzarella, san marzano tomato, basil

CALZONE V

mozzarella, san marzano tomato, spinach, mushrooms, eggplant, roasted peppers

MACELLAIO)

mozzarella, sausage, spicy sopressata, parmacotto, truffle oil, ricotta stuffed crust

antipasti

YELLOWTAIL CRUDO* 🖔 🌶

olio di zenzero, pickled red onion BEEF CARPACCIO*

asparagus tips, shaved parmesan,

MARKET SALAD

marinated white cremini mushrooms

shaved seasonal vegetables,

truffle pecorino, champagne vinaigrette **BURRATA** §

prosciutto di parma, heirloom tomato,

FRITTO MISTO calamari, shrimp, fish croquette,

arugula, balsamic reduction

zucchini, potato, remoulade

CREAMY POLENTA §

fricassee of truffled mushrooms

SPAGHETTI 9

pasta

tomato, basil

PAPPARDELLE BOLOGNESE

beef, pork, and veal ragu

SCIALATIELLI

shrimp, clams, mussels, calamari, white wine garlic sauce

MEZZELUNE √ ricotta, spinach, preserved truffle,

SALMON* J

secondi

butter, sage

BRANZINO

rosemary lentils, broccoli rabe, basil oil

rainbow cauliflower, herb bread crumbs,

lemon-caper salmoriglio

seasonal vegetables, spaetzle, squash purée, rosemary jus

spinach purée, potato, seasonal vegetables, natural jus

VEAL MILANESE*

\$25 SUPPLEMENT

NEW YORK STRIP STEAK*

ROASTED CHICKEN

herb bread crumbs, arugula, tomato, red onion

ADD A LOBSTER TAIL TO ANY ENTRÉE *

DESSERT

dolci BUTTERSCOTCH BUDINO

CHEESECAKE

salted caramel, chocolate chip cookies,

pistachio ganache, white peach sorbet

chocolate gelato

PANNA COTTA coconut, guava soup, caramelized pineapple,

coconut sorbetto

TIRAMISU I coffee, mascarpone, cocoa, lady fingers

