



## ANTIPASTI

POLPO ARROSTO, PESCHE, FAGIOLINI E MENTA Roasted Octopus, Peach, Green Beans, Mint	24
MOZZARELLA DI BUFALA, ASPARAGI, POMODORI CONFIT, SALSA AL BASILICO, BRUSCHETTA Imported Buffalo Mozzarella, Cherry Tomato Confit, Grilled Asparagus, Basil Cream, Bruschetta	22
PROSCIUTTO DI PARMA 24 MESI, INSALATA DI ANGIURIA E PECORINO SENESE Imported Aged 24-Month Parma Prosciutto, Watermelon and Tuscan Pecorino Salad	23
ASSORTIMENTO DI SALUMI E PROSCIUTTO "TERRA DI SIENA" CON SOTTOLI FATTI IN CASA Assorted "Terra di Siena" Cured Meats, In-House Marinated Vegetables	23
BURRATA, DELLA PUGLIA, INDIVIA BRASATA, NOCCIOLE, ACETO BALSAMICO, PANE CARASAU 25 Imported Burrata, Braised Endive, Hazelnuts, Balsamic Reduction, Crispy Sardinian Bread	

## INSALATE

INSALATA MILANO Radicchio, Belgian Endive, Baby Arugula, Friséé, Cherry Tomato in a Balsamic Vinaigrette or Lemon Olive Oil	16
INSALATINA J.J. Butter Lettuce Salad in a Lemon Vinaigrette with Candied Walnuts and Gorgonzola Crostino	16
INSALATA DI RUCOLA, POMODORINI, GRANA PADANO Arugula, Cherry Tomato, Shaved Grana Padano	16
PANZANELLA J.K. Tomatoes, Avocado, Celery, Endive, Olives, Cucumber, Basil, Croutons	18

## VEGETARIAN OPTION

MELANZANE ALLA PARMIGIANA, MOZZARELLA DI BUFALA, SALSA DI POMODORO Eggplant Parmigiana, Buffalo Mozzarella, Tomato Sauce	22
INSALATA DI LENTICCHIE, PINOLI, VERDURE SALTATE, SALSA AL PREZZEMOLO Lentil Salad, Pine Nuts, Sautéed Vegetables, Parsley Sauce	20



FILETTO DI MANZO, SALSA ALLA SENAPE, INSALATINA, PARMIGIANO REGGIANO Beef Tenderloin Carpaccio, Parmigiano Cheese, Mixed Green Salad, Mustard Dressing	26
VITELLO TONNATO Roasted Sliced Veal in a Tuna Sauce with Fried Olives and Mixed Green Salad	24
TROTA MARINATA AL WHISKEY, INSALATA DI FINOCCHI, RAVANELLI, FRUTTO DELLA PASSIONE Whiskey Marinated Trout, Fennel Salad, Red Radish, Passion Fruit	22
TARTARE DI RICCIOLA DEL MEDITERRANEO, LIME, ZENZERO, MANGO Mediterranean Amberjack Tartare with Lime, Mango and Ginger Served with Field Green Salad	27
BATTUTA DI WAGYU, UOVO MARINATO, ACCIUGHE, SALSA AL PARMIGIANO, CROSTINI Wagyu Beef Tartare, Marinated Egg, Cantabrian Anchovies, Parmigiano Sauce, Capers, Croutons	29

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## PIZZE

MONTE NAPOLEONE San Marzano Tomatoes, Imported Fresh Mozzarella and Grilled Vegetables	19
CAFE MILANO Capaccio Tomatoes, Imported Mozzarella, Artichokes, Seasonal Mushrooms, Ham, Olives	18
SAN BABILA Maida-Vastola Tomatoes, Imported Buffalo Mozzarella, Oregano, Basil	17
LA SCALA Fiordilatte Mozzarella, Prosciutto di Parma, Arugula, Shaved Parmigiano	18
VIA CONDOTTI Corbarino Tomatoes, Gorgonzola, Provolone, Mozzarella, Pecorino	19
VIA CHIAIA Porcini Mushrooms, Smoked Mozzarella, Black Truffle	19
PIAZZA DANTE San Marzano Tomatoes, Mozzarella, Friarielli Broccoli Rabe, Basil, Fresh Sausage	19
FOCACCIA AL ROSMARINO Focaccia with Rosemary, Chopped Tomatoes, Olive Oil	11

## ITALIAN-AMERICAN TRADITION

SPAGHETTI DI GRAGNANO AL POMODORO CON POLPETTINE DI WAGYU Gragnano Spaghetti with Tomato Sauce and Wagyu Meatballs	59
COSTOLETTA DI VITELLO ALLA PARMIGIANA CON CAPELLINI AL POMODORO Veal Chop “Parmigiana” Style with Capellini Pasta and Tomato Sauce	75



## PASTE E RISOTTI

**CAPELLINI ANN HAND	22
Angel Hair, Cherry Tomato Sauce, Basil	
**LINGUINE MOSCHINO	42
Linguini with Sautéed Maine Lobster in a Lightly Spicy Tomato Sauce	
**SPAGHETTI KITON	29
Spaghetti with Sautéed Manila Clams in a Lightly Spicy Cherry Tomato Sauce	
*RAVIOLI CAVALLI	23
House-Made Braised Veal and Spinach Ravioli in a Veal and Sage Reduction	
*TAGLIATELLE ZEGNA	21
Tagliatelle with “Bolognese” Veal and Beef Ragout	
*PAPPARDELLE VALENTINO	25
House-Made Pappardelle, Duck and Fennel Ragout	
*STROZZAPRETI GUCCI	24
House-Made Saffron Strozzapreti, Pistachio Pesto, Burrata Cheese	
*TORTELLI MISSONI	26
House-Made Tortelli Filled with Pecorino Romano, Guanciale and Egg in a Spring Onion Sauce	
**RIGATONI PRADA	26
Imported Rigatoni, Fava Beans, Guanciale, Onion, Pecorino, Fresh Chili Pepper	
*GNOCCHETTI BULGARI	25
House-Made Potato Gnocchi with Smoked Mozzarella, Fresh Tomato and Eggplant Sauce	
RISOTTO ARMANI	32
Risotto with Mussels, Sundried Tomatoes, ‘Nduja Sausage, Buffalo Mozzarella	
RISOTTO VERSACE	29
Saffron Risotto ‘Milanese’ Style	

\*Daily Homemade Fresh Pasta

\*\*All Dry Pasta Dishes Are Made to Order; Please Allow 20 Minutes for Preparation. Thank You.

\*\*\*Gluten Free Pasta Also Available. Please Ask Your Server About Selection



## PESCI

BRANZINO DEL MEDITERRANEO AL ROSMARINO E VERDURE PRIMAVERILI Roasted Imported Whole Mediterranean Sea Bass, Rosemary White Wine Sauce	48
FILETTO DI SPIGOLA DI ROCCIA, SALSA FREDDA ALLA SICILIANA, RICCI DI MARE Roasted Rock Fish Filet, Chilled Tomato, Caper, Oliveù and Basil Sauce, Sea Urchin, Green Beans, Baby Carrots	38
FILETTO DI IPPOGLOSSO, SALSA DI MELANZANE, PEPERONI SALTATI E CIPOLLINE Roasted Halibut Fillet, Eggplant Sauce, Bell Peppers and Pearl Onions	39
SOGLIOLA DI DOVER IN PADELLA, SALSA AL LIMONE, VERDURE SALTATE Pan Seared Dover Sole, Lemongrass Sauce, Sautéed Seasonal Vegetables	65

## CARNI

COSTOLETTA DI VITELLO ARROSTO CON PURÈ DI PATATE E BROCCOLI Roasted 16oz Veal Chop in a Marsala Wine Reduction, Truffle Mashed Potatoes and Broccoli	56
PAILLARD DI VITELLO GRIGLIATA CON RUCHETTA E POMODORO Pounded and Grilled Veal Chop, Baby Arugula, Cherry Tomato Salad	56
COSTOLETTA DI VITELLO ALLA MILANESE CON ASPARAGI ALLE ERBE Pounded and Breaded Veal Chop 'Milanese' Style, Sautéed Herb Asparagus	56
CARRÈ D'AGNELLO, SALSA ALL'AGLIO NERO, CARCIOFI ALLA MENTA, PATATE Roasted Lamb Chop, Black Garlic Sauce, Mint, Artichokes, Fingerling Potatoes	43
FILETTO DI MANZO AI FUNGHI, SALSA DI MAIS FRESCO, CIPOLLA ROSSA, TOPINAMBUR Roasted Beef Tenderloin, Fresh Corn Sauce, Wild Mushrooms, Red Onions, Sunchokes	42
TAGLIATA DI WAGYU AUSTRALIANA AL SALE NERO ED OLIO EXTRA VERGINE Grilled 8oz Australian Wagyu Beef Tagliata, Black Lava Sea Salt, Extra Virgin Olive Oil, Sautéed Vegetables	68

## CONTORNI

SIDES: Broccoli Rabe, Roasted Potatoes, Baby Spinach, Baby Arugula Salad, Asparagus, Heirloom Carrots	10
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18% Recommended Service Charge for Parties of Eight or More

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Executive Chef Franco Sangiacomo