



ANTIPASTI

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

INSALATE

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

VEGETARIAN OPTION

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



CARPACCI E CRUDI

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

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

ITALIAN-AMERICAN TRADITION

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



PASTA

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

**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

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

CARNI

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

CONTORNI

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

Executive Chef Franco Sangiacomo