



AMALFI

TASTING MENU FOR 2 PEOPLE | 120

ROASTED OCTOPUS, FAVA BEANS, TROPEA ONIONS
PACCHERI MOSCHINO WITH SAUTÉED MAINE LOBSTER, LIGHTLY SPICED TOMATO SAUCE
ROASTED KING SALMON FILLET, GREEN PEAS SAUCE, SAUTÉED VEGETABLES
MARINATED OLIVES, BREAD, BREAD STICKS, AND FOCACCIA
TIRAMISÙ

FIRENZE

TASTING MENU FOR 2 PEOPLE | 100

IMPORTED BURRATA, ASPARAGUS, ARUGULA SAUCE, CRISPY SARDINIAN BREAD
RIGATONI ALL'AMATRICIANA WITH GUANCIALE, ONION, TOMATO SAUCE, PECORINO CHEESE
SHORT RIBS, MASHED POTATOES, PORCINI MUSHROOMS
MARINATED OLIVES, BREAD, BREAD STICKS, AND FOCACCIA
CHOCOLATE CAKE

COOKING AT HOME

ROMA PASTA KIT (for 2 people)

AMATRICIANA SAUCE, 8 OZ DRY PACCHERI PASTA, PECORINO CHEESE

35

BOLOGNA PASTA KIT (for 2 people)

1 JAR VEAL AND BEEF RAGOUT BOLOGNESE STYLE, PARMIGIANO CHEESE, 10 OZ HOME-MADE RIGATONI PASTA

35

BISTECCA DI WAGYU

8 OZ WAGYU BEEF STRIPLOIN READY TO COOK, STEAMED SEASONAL VEGETABLES

65



LA DISPENSA

HOUSE-MADE MARINATED OLIVES	10
HOUSE-MADE BREAD, BREAD STICK AND FOCACCIA	15
EXTRA VIRGIN OLIVE OIL (500ML)	18
VASTOLA-MAIDA IMPORTED TOMATO (24 OZ PASSATA, CORBARINO CHERRY TOMATO, OR PELATI)	10

LE BEVANDE

FIUGGI STILL WATER (33.8 oz)	4
FIUGGI SPARKLING WATER (33.8 oz)	4
COCA-COLA	3
DIET COKE	3
SPRITE	3
GINGER ALE	3
SAN PELLEGRINO ARANCIATA	3
MENABREA BEER	4



ANTIPASTI

POLPO ARROSTO ROASTED OCTOPUS, POTATOES, FAVA BEANS, SWEET AND SOUR TROPEA RED ONION	22
MOZZARELLA DI BUFALA CAMPANA IMPORTED BUFFALO MOZZARELLA, CHERRY TOMATO CONFIT, TOMATO JAM, HEIRLOOM TOMATOES, CROSTINO	20
PROSCIUTTO DI PARMA 24 MESI IMPORTED AGED 24-MONTH PARMA PROSCIUTTO, MARINATED EGGPLANT	22
BURRATA PUGLIESE IMPORTED BURRATA, ASPARAGUS, ARUGULA SAUCE, CRISPY SARDINIAN BREAD	24
SELEZIONE DI FORMAGGI SELECTION OF ITALIAN CHEESE, HOUSE MADE JAM, BRUSCHETTA	16
SALUMI TERRA DI SIENA SELECTION OF TERRE DI SIENA COLD CUTS, TOMATO BRUSCHETTA	23
PARMIGIANA DI MELANZANE EGGPLANT PARMIGIANA, TOMATO SAUCE, BUFFALO MOZZARELLA	18
VITELLO TONNATO ROASTED SLICED VEAL, TUNA SAUCE, CRISPY PARMIGIANO, MIXED GREEN SALAD	22
ZUPPA DI ASPARAGI E BROCCOLI ASPARAGUS AND BROCCOLI SOUP	15

INSALATE

INSALATA MILANO RADICCHIO, BELGIAN ENDIVE, BABY ARUGULA, FRISEÉ, CHERRY TOMATO, BALSAMIC VINAIGRETTE OR LEMON OLIVE OIL	14
INSALATINA J.J. BUTTER LETTUCE SALAD, LEMON VINAIGRETTE, CANDIED WALNUTS, GORGONZOLA CROSTINO	14
PANZANELLA J.K. TOMATOES, AVOCADO, CELERY, ENDIVE, OLIVES, CUCUMBER, BASIL, CROUTONS	16

PIZZE

CAFE MILANO CAPACCIO TOMATOES, IMPORTED MOZZARELLA, ARTICHOKE, SEASONAL MUSHROOMS, HAM, OLIVES	16
SAN BABILA MAIDA-VASTOLA TOMATOES, IMPORTED BUFFALO MOZZARELLA, OREGANO, BASIL	15
LA SCALA FIORDILATTE MOZZARELLA, PROSCIUTTO DI PARMA, ARUGULA, SHAVED PARMIGIANO	16



PASTE E RISOTTI

GLUTEN FREE PASTA AVAILABLE

PACCHERI MOSCHINO PACCHERI, SAUTÉED MAINE LOBSTER, LIGHTLY SPICED TOMATO SAUCE	40
RAVIOLI CAVALLI HOUSE-MADE BRAISED VEAL AND SPINACH FILLED RAVIOLI, VEAL AND SAGE REDUCTION	22
RIGATONI ZEGNA HOUSE-MADE RIGATONI VEAL AND BEEF RAGOUT "BOLOGNESE" STYLE	20
RISOTTO VERSACE SAFFRON RISOTTO 'MILANESE' STYLE	25
PENNE ANN HAND PENNE, CORBARINO TOMATO AND BASIL SAUCE	20

PESCI

FILETTO DI SPIGOLA DEL CILE ARROSTO ROASTED CHILEAN SEA BASS, TOMATO, OLIVES, CAPPERS SAUCE	42
FILETTO DI SALMONE ARROSTO ROASTED KING SALMON FILLET, GREEN PEAS SAUCE, SAUTÉED VEGETABLES	34

CARNI

FILETTO DI MANZO AL CHIANTI BEEF TENDERLOIN, CHIANTI WINE SAUCE, SAUTÉED VEGETABLES	41
SCALOPPINE DI VITELLO AL MARSALA, PURÉE DI PATATE E PORCINI VEAL SCALOPPINE, MARSALA SAUCE, MASHED POTATOES, PORCINI MUSHROOMS	36
COSTOLETTA DI VITELLO ALLA MILANESE POUNDED AND BREADED VEAL CHOP 'MILANESE' STYLE, SAUTÉED HERBED ASPARAGUS	54
IL PEPOSO DEL BRUNELLESCHI BRAISED SHORT RIBS, RED WINE AND BLACK PEPPER SAUCE, MASHED POTATOES, PORCINI MUSHROOMS	41

CONTORNI

SIDES BROCCOLI RABE ROASTED POTATOES BABY SPINACH BABY ARUGULA SALAD ASPARAGUS HEIRLOOM CARROTS	10
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DOLCI

TIRAMISÙ TRADITIONAL ITALIAN TIRAMISÙ	10
TORTA AL CIOCCOLATO CHOCOLATE CAKE, VANILLA SAUCE	10
MOUSSE AL PISTACCHIO PISTACHIO MOUSSE	10