



ANTIPASTI

POLPO | 24

ROASTED OCTOPUS, OCTOPUS WATER MAYO, PICKLED TURNIPS, BABY MUSTARD LEAVES

MOZZARELLA DI BUFALA O BURRATA | 24

BUFFALO MOZZARELLA OR APULIAN BURRATA, GREEN TOMATO JAM, HEIRLOOM TOMATOES, MODENA BALSAMICO

CRUDO DI TONNO | 25

YELLOWFIN TUNA CARPACCIO, CAPERS, OLIVES, CITRUS, CALABRIAN CHILI AIOLI

CARPACCIO DI MANZO | 25

BEEF TENDERLOIN CARPACCIO, MIXED GREEN SALAD, SHAVED GRANA PADANO

CARCIOFO | 22

ROMAN STYLE MINT AND GARLIC COOKED ARTICHOKE, CRISPY ARTICHOKE, MASHED PARSNIPS, FLAKY SEA SALT

FIORI DI ZUCCA | 23

BUFFALO RICOTTA CHEESE AND BASIL FILLED SQUASH BLOSSOM IN TEMPURA, EGGPLANT SAUCE

TAGLIERE

SALUMI "TERRA DI SIENA" | 26

PROSCIUTTO DI PARMA, ARTISANAL SALAMI, ARTISANAL CHEESES, HOUSE CONDIMENTS

INSALATE E VERDURE

INSALATA MILANO | 16

RADICCHIO, BELGIAN ENDIVE, BABY ARUGULA, AVOCADO, BALSAMIC VINAIGRETTE OR LEMON OLIVE OIL

INSALATINA J.J. | 16

BUTTER LETTUCE SALAD, LEMON VINAIGRETTE, CANDIED WALNUTS, GORGONZOLA CROSTINO

INSALATA PRIMAVERA | 17

BABY LETTUCES, SPRING HERBS, PEAS, FAVA BEANS, ASPARAGUS, "TUTTO CAPRA" CHEESE, ALMONDS

PARMIGIANA DI MELANZANE | 22

CLASSIC EGGPLANT PARMIGIANA

BISTECCA DI CAVOLFIORE | 20

ROASTED HEIRLOOM CAULIFLOWER, GOAT CHEESE MASHED PARSNIPS



PASTE E RISOTTI

**CAPELLINI ANN HAND | 23

ANGEL HAIR, CORBARINO TOMATO AND BASIL SAUCE

**LINGUINE MOSCHINO | 43

LINGUINE, SAUTÉED MAINE LOBSTER WITH SHELL, LIGHTLY SPICED TOMATO SAUCE

**SPAGHETTI KITON | 32

SPAGHETTI, SAUTÉED MANILA CLAMS, LIGHTLY SPICED FRESH CHERRY TOMATO

*RAVIOLI CAVALLI | 26

HOUSE-MADE BRAISED VEAL AND SPINACH FILLED RAVIOLI, VEAL AND SAGE REDUCTION

*TAGLIATELLE ZEGNA | 26

HOUSE-MADE TAGLIATELLE, VEAL, PORK, AND BEEF RAGÙ "BOLOGNESE"

*PAPPARDELLE PRADA | 24

HOUSE-MADE TRUFFLE PAPPARDELLE, WHITE VEAL RAGU, PARMIGIANO REGGIANO

*TAGLIOLINI VALENTINO | 26

THYME TAGLIOLINI, FAVA BEANS, ARTICHOKE "CACIO E PEPE"

PACCHERI ARMANI | 25

GRAGNANO PACCHERI, ZUCCHINI, SQUASH BLOSSOM PESTO, APULIAN BURRATA

RISOTTO GUCCI | 36

CARNAROLI RISOTTO, CALAMARI, ROCK SHRIMP AND BLU CRAB, BLACK GARLIC, YELLOW CORBARINO

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

SALMONE | 39

ORA KING SALMON, GRILLED FENNEL, CITRUS CAPERS SAUCE

IPPOGLOSSO | 40

WILD ALASKAN HALIBUT, FAVA BEANS, GREEN PEAS, CHANTRELLE MUSHROOM

BRANZINO DEL MEDITERRANEO | 55

ROASTED WHOLE MEDITERRANEAN BRANZINO, SAUTÉED VEGETABLES



CARNI

COSTOLETTA DI VITELLO | 56

ROASTED 16OZ VEAL CHOP, BUTTER AND SAGE ASPARAGUS, ROSEMARY VEAL REDUCTION

PAILLARD DI VITELLO | 56

POUNDED AND GRILLED VEAL CHOP, BABY ARUGULA, CHERRY TOMATO SALAD

MILANESE | 56

POUNDED AND BREADED VEAL CHOP 'MILANESE' STYLE, PATH VALLEY ARUGULA SALAD
VEAL PARMIGIANA ALSO AVAILABLE | 71

GUANCETTE DI MANZO WAGYU | 39

SLOWLY COOKED WAGYU BEEF CHEEKS, HERBED MASHED POTATOES, GREMOLADA, CRISPY POTATOES

AGNELLO ARROSTO | 45

PECORINO CHEESE CRUSTED LAMB RACK, CELERY ROOT, OLIVE PESTO

TAGLIATA DI WAGYU | 67

GRILLED, SLICED 8OZ NY STRIP WAGYU BEEF, FOREST MUSHROOM, RED CIPOLLINE, BEEF JUS

CONTORNI

SIDES | 12

BROCCOLI RABE | ROASTED POTATOES
BABY SPINACH | BABY ARUGULA SALAD
ASPARAGUS | HEIRLOOM CARROTS

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please alert your server if you have any dietary restrictions due to a food allergy or intolerance.*

Ethical producers Vital Farms proudly supply our organic eggs, from their farms to our table.

Executive Chef | Domenico Cornacchia

All menu items are subject to daily changes.