



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

PENNE ANN HAND | 23

PENNE, 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

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

PETTO DI POLLO ALLA MILANESE | 34

POUNDED AND BREADED CHICKEN BREAST "MILANESE" STYLE, ARUGULA, CHERRY TOMATOES

PETTO DI POLLO ALLA GRIGLIA | 34

POUNDED AND GRILLED CHICKEN BREAST, ARUGULA, CHERRY TOMATOES

PETTO DI POLLO ALLA PARMIGIANA | 34

POUNDED AND BREADED CHICKEN "PARMIGIANA" STYLE, SAUTÉED VEGETABLES

CONTORNI

SIDES | 12

BROCCOLI RABE

ROASTED POTATOES

BABY SPINACH

BABY ARUGULA SALAD

ASPARAGUS

HEIRLOOM CARROTS



DOLCI

CROSTATA DI ALBICOCCHIE | 14

APRICOT AND PISTACHIO CREAM TART,
FRESH APRICOT AND MARMALADE,
LIME AND FRESH THYME SEMIFREDDO

TIRAMISÙ | 15

CLASSIC ITALIAN TIRAMISÙ, COFFEE MOUSSE,
LINGUA DI GATTO COOKIE, CHOCOLATE COFFEE BEANS

TORTA AL CIOCCOLATO | 16

TWO-CHOCOLATE AND ALMOND CAKE,
WHITE CHOCOLATE GANACHE, RASPBERRY JELLY

PROFITEROLE “MILLEFOGLIE” | 14

HAZELNUT PRALINE, CREAM FILLED PROFITEROLE,
HAZELNUT FLOUR COOKIE, CHOCOLATE SAUCE

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

Executive Chef | Domenico Cornacchia

All menu items are subject to daily changes.