



ANTIPASTI

● POLPO | 24

ROASTED OCTOPUS, MARBLES POTATO, CELERY, PICKLED CAPERS LEAVES

BURRATA | 24

APULIAN BURRATA, TOMATO MARMALADE, SWEET AND SOUR RADICCHIO, SABA (D)

● CRUDO DI TONNO | 25

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

VITELLO TONNATO | 25

VEAL IN A VELVETY TUNA SAUCE, PANTELLERIA CAPERS

FIORI DI ZUCCA | 23

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

POLPETTE DI VITELLO | 26

HOUSE-MADE VEAL MEATBALLS, MASHED BROCCOLI RABE, PECORINO CHEESE (D)

● *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.

INSALATE E VERDURE

INSALATA MILANO | 16

BABY ARUGULA, FENNEL, APPLES, LEMON, OLIVE OIL, MEDORO PECORINO CHEESE (V/D)

INSALATINA J.J. | 16

BUTTER LETTUCE SALAD, LEMON VINAIGRETTE, CANDIED WALNUTS, MILD GORGONZOLA (N/D/V)

PANZANELLA J.K. | 17

CHOPPED SALAD OF RADICCHIO, BELGIUM ENDIVE, CHERRY TOMATOES, TAGGIASCHE OLIVES, CELERY, AVOCADO, CUCUMBER, BALSAMIC VINEGAR DRESSING

PARMIGIANA DI MELANZANE | 22

CLASSIC EGGPLANT PARMIGIANA (D/V)

BISTECCA DI CAVOLFIORE | 20

ROASTED HEIRLOOM CAULIFLOWER, MASHED PARSNIPS (D/V)

TAGLIERE

SALUMI "TERRA DI SIENA" | 26

PROSCIUTTO DI PARMA, ARTISANAL SALAMI, ARTISANAL CHEESES, HOUSE CONDIMENTS (D)



PASTE E RISOTTI

**** CAPELLINI ANN HAND | 23**

ANGEL HAIR, CORBARINO TOMATO AND BASIL SAUCE (V)

**** 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 | 27**

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

*** TAGLIATELLE ZEGNA | 26**

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

*** PAPPARDELLE PRADA | 26**

HOUSE TRUFFLE PAPPARDELLE, WHITE VEAL RAGÙ, PARMIGIANO REGGIANO (D)

*** TONNARELLI BULGARI | 28**

HOUSE TONNARELLI, AGED PECORINO SARDO, BLACK PEPPERCORNS "CACIO E PEPE" (D)

RISOTTO SEMSEM | 31

FOREST MUSHROOM RISOTTO, PARMIGIANO REGGIANO (D)

RISOTTO GUCCI | 36

CARNAROLI RISOTTO, CALAMARI, WHITE SHRIMP AND BAY SEA SCALLOPS, YELLOW CORBARINO (D)

** 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

SPIGOLA CILENA | 44

PAN SEARED CHILEAN SEA BASS, BLACK GARLIC SAUCE, CARAMELIZED FENNEL

IPPOGLOSSO | 42

WILD ALASKAN HALIBUT, ROASTED PARSNIPS, LEEKS AGRODOLCE

ROMBO DEL MEDITERRANEO | 44

MEDITERRANEAN TURBOT FILET, BRAISED ENDIVE, HEIRLOOM CARROTS, LEMON, TAGGIASCHE OLIVES

CARNI

COSTOLETTA DI VITELLO | 56

16OZ VEAL CHOP, ASPARAGUS, PORCINI MUSHROOM VEAL REDUCTION (D)

PAILLARD DI VITELLO | 56

POUNDED AND GRILLED VEAL CHOP, BABY ARUGULA, RADICCHIO AND ENDIVE SALAD

MILANESE | 56

VEAL CHOP MILANESE STYLE, PATH VALLEY ARUGULA SALAD
VEAL PARMIGIANA ALSO AVAILABLE (D) | 71

GUANCETTE DI MANZO WAGYU | 42

SLOWLY COOKED WAGYU BEEF CHEEKS, HERBED MASHED POTATOES, GREMOLADA, CRISPY POTATOES (D)

ANATRA | 41

MUSCOVY DUCK BREAST, CARAMELIZED PUMPKIN, CIPOLLINI ONION, MARSALA WINE

TAGLIATA DI WAGYU | 67

GRILLED, SLICED AUSTRALIAN WAGYU BEEF NY STEAK, FOREST MUSHROOM, BEEF JUS

CONTORNI

SIDES | 12

BROCCOLI RABE | TRUFFLE HOUSE FRIES | BABY SPINACH
BABY ARUGULA SALAD | ASPARAGUS | HEIRLOOM CARROTS

Executive Chef | Domenico Cornacchia

All menu items are subject to daily changes.

Washington, D.C.