



RECOMMENDED BY
Chef Domenico Cornacchia

VELLUTATA DI ASPARAGI FREDDA 16

CHILLED ASPARAGUS AND GREEN PEAS SOUP, PEAS SPROUTS, STRACCIATELLA

BATTUTA DI TONNO 28

YELLOWFIN TUNA AND AVOCADO TARTARE, LEMON OLIVE OIL, HORSERADISH CITRUS AIOLI

CROSTONE ALLE UOVA 26

AVOCADO TOAST WITH POACHED EGGS ON RUSTIC BREAD, HEIRLOOM TOMATOES

UOVA IN CAMICIA 27

POACHED EGGS BENEDICT, CULATELLO, ENGLISH MUFFINS, THYME HOLLANDAISE

FRITTATA DI ZUCCHINE E FUNGHI 29

EGG WHITE FRITTATA WITH PATH VALLEY ZUCCHINI, FOREST MUSHROOMS,
COLORS OF THE GARDEN SALAD

SPAGHETTI ALLA CARBONARA 32

TERRE DI SIENA GUANCIALE, BLACK PEPEPR, FREE RANGE ORGANIC EGGS, PECORINO CHEESE

BISTECCA DI MANZO 46

ANGUS BEEF NY STEAK TAGLIATA, NEW POTATOES, SPRING ONION AND GUANCIALE RAGU, SUNNY SIDE UP EGGS

FROM THE GRILL

ORA KING SALMON 48

24 OZ DANISH DOVER SOLE 95 (SERVE UP TO TWO)

CANARY ISLAND WHOLE BRANZINO 69 (SERVE UP TO TWO)

32 OZ CREEKSTONE FARM BEEF PORTERHOUSE 145

32 OZ CREEKSTONE FARM BEEF BONE IN RIB EYE 145

34 OZ CREEKSTONE FARM BEEF TOMAHAWK 189

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

