



CRUDO O QUASI

- BATTUTA DI TONNO | 25

YELLOWFIN TUNA AND AVOCADO TARTARE, CALABRIAN CHILI AIOLI, TAGGIASCHE OLIVES, ORANGE

- CARPACCIO DI MANZO | 23

WAGYU BEEF CARPACCIO, MUSTARD LEMON OLIVE OIL, TRUFFLE PECORINO, ARUGULA (D)

SALMONE SELVATICO | 26

HOUSE BLACK LAVA SEA SALT AND FENNEL CURED ORA KING SALMON,
HORSERADISH MAYO, RADISH, PEAS SHOOT

ANTIPASTI

BURRATA | 24

APULIAN BURRATA, PATH VALLEY HEIRLOOM TOMATOES, BASIL OIL, SABA "CAPRESE" (D)

- VITELLO TONNATO | 24

VEAL IN A VELVETY TUNA SAUCE, PANTELLERIA CAPERS

FIORI DI ZUCCA | 23

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

PIOVRA GRIGLIATA | 26

CHARRED MEDITERRANEAN OCTOPUS, CAVIAR LENTIL, FRESNO CHILI, PICKLED ONION

PARMIGIANA DI MELANZANE | 22

CLASSIC EGGPLANT PARMIGIANA (D/V)

SALUMI "TERRA DI SIENA" | 26

PROSCIUTTO DI PARMA, CULATELLO, ARTISANAL SALAMI AND CHEESE, HOUSE CONDIMENTS (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 | 15

BABY ARUGULA, FENNEL, 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, BELGIAN ENDIVE, CHERRY TOMATOES,
TAGGIASCHE OLIVES, CELERY, AVOCADO, CUCUMBER, BALSAMIC VINEGARETTE



PASTE E RISOTTI

CAPELLINI ANN HAND | 23
ANGEL HAIR, CORBARINO TOMATO AND BASIL SAUCE (V)

** LINGUINE B. JOHNSON | 49
GRAGNANO LINGUINE, MAINE LOBSTER, LIGHTLY SPICY TOMATO SAUCE (S)

** SPAGHETTI KITON | 32
SPAGHETTI, SAUTÉED MANILA CLAMS, FRESH CHERRY TOMATO (S)

* RAVIOLI DEL PLIN CAVALLI | 32
HOUSE-MADE BRAISED VEAL AND SPINACH-FILLED RAVIOLI, VEAL AND SAGE REDUCTION (D)

* TAGLIATELLE ZEGNA | 29
HOUSE-MADE TAGLIATELLE, VEAL, PORK, AND BEEF RAGÙ "BOLOGNESE STYLE"

* PAPPARDELLE PRADA | 30
HOUSE-MADE TRUFFLE PAPPARDELLE, WHITE VEAL RAGÙ, PARMIGIANO REGGIANO (D)

* TONNARELLI BULGARI | 29
HOUSE-MADE TONNARELLI, AGED PECORINO SARDO, BLACK PEPPERCORNS "CACIO E PEPE STYLE" (D)

RISOTTO SEMSEM | 31
FOREST MUSHROOM RISOTTO, PARMIGIANO REGGIANO (D)

RISOTTO GUCCI | 36
CARNAROLI RISOTTO, CALAMARI, WHITE SHRIMP, 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 | 46

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

IPPOGLOSSO | 44

WILD ALASKAN HALIBUT, GREEN PEAS, FOREST MUSHROOMS, LEMON OLIVE OIL

SALMONE SELVATICO | 43

GRILLED ORA KING SALMON, SUMMER SQUASH, BASIL, HEIRLOOM TOMATO CREMA

CARNI

COSTOLETTA DI VITELLO | 56

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

PAILLARD DI VITELLO | 56

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

MILANESE | 56

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

COSTINE DI MANZO WAGYU | 42

SLOWLY COOKED WAGYU BEEF SHORT RIBS, BROCCOLI RABE, MASHED POTATOES, GREMOLADA (D)

POLLO ARROSTO | 35

JURGILEWICZ FARM BONELESS HALF CHICKEN, BABY CARROTS, CIPOLLINI ONION, THYME LEMON

TAGLIATA DI WAGYU | 67

GRILLED, SLICED AUSTRALIAN WAGYU BEEF, FOREST MUSHROOM, HAWAIIAN BLACK LAVA SALT, BEEF JUS

CONTORNI

SIDES | 12

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

D Dairy | N Nuts | S Shellfish | V Vegetarian

Executive Chef | Domenico Cornacchia

All menu items are subject to daily changes.

Washington, D.C.