



ARTISANAL BREAD SERVICE

BREAD SELECTION | 18 SERVES 2 | 28 SERVES 4

WHOLE WHEAT BREAD, RUSTIC COUNTRY LOAF,
HOUSE-MADE FOCACCIA, CRISPY GRISSINI, CARASAU FLATBREAD
SERVED WITH MARINATED OLIVES, SUN-DRIED TOMATO TAPENADE,
AND ITALIAN EXTRA-VIRGIN OLIVE OIL (G)

IMPORTED ITALIAN OLIVE SELECTION | 10

TAGGIASCHE AND NOCELLARA OLIVES, PICKLED GARLIC, LUPINI BEANS, ITALIAN SEASONING

CRUDI

● BATTUTA DI SALMONE | 25

BEET-MARINATED SALMON TARTARE, AVOCADO, SWEET AND SOUR ONION (F)

● CARPACCIO DI MANZO | 25

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

● CRUDO DI DENTICE | 26

WILD-CAUGHT MEDITERRANEAN RED SNAPPER CARPACCIO, CITRUS EMULSION, PINK PEPPERCORNS, MICROGREENS (F)

ANTIPASTI

BURRATA | 27

PUGLIAN BURRATA, GRILLED AND MARINATED ASPARAGUS, ARUGULA PESTO, TOASTED PUMPKIN SEEDS (D)

MOZZARELLA | 29

IMPORTED BUFFALO MOZZARELLA, TOMATO TRILOGY, PISTACHIO PESTO, CRISPY BREAD (D,N)
ADD ANCHOVIES |16
ADD PROSCIUTTO |10

● VITELLO TONNATO | 24

THINLY SLICED VEAL, VELVETY TUNA SAUCE, PANTELLERIA CAPERS (E)

FIORI DI ZUCCA | 24

TEMPURA SQUASH BLOSSOMS, BUFFALO RICOTTA AND BASIL, ZUCCHINI SAUCE (D,G)

POLPO ARROSTO | 26

PAN-ROASTED MEDITERRANEAN OCTOPUS, FAVA BEAN GUACAMOLE, CRISPY GUANCIALE, BURRATA (D)

PARMIGIANA DI ZUCCHINE | 22

ZUCCHINI PARMIGIANA, GREEN PEA SAUCE, LEMON GEL, MOZZARELLA (D,G,V)

SALUMI "TERRA DI SIENA" | 27

PROSCIUTTO DI PARMA, CULATELLO, ARTISANAL SALAMI, CHEESE, HOUSEMADE 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. If you have any food allergies or dietary restrictions, please inform your server.*

All menu items are subject to daily changes.

For parties of 6 or more, a 20% service charge will be added for your convenience.

D Dairy | **N** Nuts | **S** Shellfish | **V** Vegetarian | **G** Gluten | **E** Egg | **F** Fish



INSALATE

INSALATA MILANO | 16

BABY ARUGULA, FENNEL, LEMON, OLIVE OIL, PECORINO (V,D)

INSALATINA J.J. | 18

BUTTER LETTUCE, LEMON VINAIGRETTE, CANDIED ALMONDS, MILD GORGONZOLA (N,D,V)

PANZANELLA J.K. | 19

CHOPPED RADICCHIO AND BELGIAN ENDIVE, CHERRY TOMATOES,
TAGGIASCHE OLIVES, CELERY, AVOCADO, CUCUMBER, BALSAMIC VINAIGRETTE (V)

INSALATA DUOMO | 18

ROMAINE LETTUCE, GREEN APPLE, WALNUTS, PECORINO, BALSAMIC VINAIGRETTE (N,D,V)

PASTE E RISOTTI

CAPELLINI ANN HAND | 25

ANGEL PASTA, CORBARINO TOMATO AND BASIL SAUCE (G,V)

LINGUINE B. JOHNSON | 55

GRAGNANO LINGUINE, MAINE LOBSTER, LIGHTLY SPICY TOMATO SAUCE (G,S)

SPAGHETTI KITON | 40

SPAGHETTI, MANILA CLAMS, CHERRY TOMATOES, SPICY GARLIC, EXTRA VIRGIN OLIVE OIL (G,S)

* RAVIOLI DEL PLIN CAVALLI | 32

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

* TORTELLI SEMSEM | 34

HOUSE-MADE TORTELLI FILLED WITH TOMATO AND BREAD, YELLOW TOMATO COULIS, STRACCIATELLA, BASIL OIL (G,E,D)

* STROZZAPRETI BULGARI | 36

HOUSE-MADE SAFFRON STROZZAPRETI "CACIO E PEPE" WITH AGED PECORINO, BLACK PEPPER, SEASONAL TRUFFLE (D,V)

RISOTTO MOSCHINO | 42

LEMON RISOTTO, SHRIMP, ASPARAGUS (D,S)

RISOTTO GUCCI | 34

ACQUERELLO RICE "ALLA MILANESE" WITH SAFFRON, GREMOLATA, VEAL REDUCTION, PARMIGIANO REGGIANO (D)

ITALIAN CLASSICS AVAILABLE | 37

TAGLIATELLE ALLA BOLOGNESE (G)

SPAGHETTI ALLA CARBONARA (G,E,D)

RIGATONI ALL'AMATRICIANA (G)

And other traditional favorites

** Daily made fresh pasta*

Gluten free pasta also available



PIZZE

FOCACCIA AL ROSMARINO FRESCO | 15
FRESH ROSEMARY AND SEA SALT FOCACCIA (G)
ADD TOMATO BRUSCHETTA 5 | ADD PROSCIUTTO 10

CAFE MILANO | 27
MAIDA-VASTOLA TOMATO, FIOR DI LATTE MOZZARELLA, ARTICHOKES, SEASONAL MUSHROOMS, HAM, TAGGIASCHE OLIVES (G,D)

SAN BABILA | 26
MAIDA-VASTOLA TOMATO, BUFFALO MOZZARELLA, FRESH BASIL (G,D)

LA SCALA | 28
FIOR DI LATTE MOZZARELLA, PROSCIUTTO DI PARMA, ARUGULA, SHAVED PARMIGIANO REGGIANO (G,D)

VIA VERDI | 28
FIOR DI LATTE MOZZARELLA, MORTADELLA, TOASTED PISTACHIO, BURRATA (G,D,N)

LA GRICIA | 28
FIOR DI LATTE MOZZARELLA, PORK GUANCIALE, SHAVED PECORINO CHEESE, BLACK PEPPERCORN (G,D)

PESCI

MERLUZZO NERO CARBONARO | 48
BLACK COD FILLET, ZUCCHINI, SQUASH BLOSSOM, ASPARAGUS, OLIVE AND CAPER TAPENADE (F)

DENTICE ARROSTO | 48
ROASTED RED SNAPPER FILLET, VEGETABLE CAPONATINA, FRESH TOMATO SAUCE (F)

TAGLIATA DI TONNO | 41
PAN-SEARED YELLOWFIN TUNA, BRAISED LEEKS, CITRUS-INFUSED SOY SAUCE, GREEN PEPPERCORNS (F,G)

CARNI

COSTOLETTA DI VITELLO | 61
16 OZ VEAL CHOP, ASPARAGUS, PORCINI MUSHROOMS, VEAL REDUCTION (D)

MILANESE | 63
VEAL CHOP MILANESE STYLE, ARUGULA AND TOMATO SALAD (G,E)
VEAL PAILLARD, POUNDED AND GRILLED, ALSO AVAILABLE | 59
VEAL PARMIGIANA ALSO AVAILABLE (D) | 75

SCALOPPINE | 61
PAN-SEARED VEAL SCALOPPINI, FRESH LEMON AND WHITE WINE BUTTER SAUCE, BRINY CAPERS (G,D)

OSSOBUCO DI VITELLO | 63
BRAISED VEAL OSSOBUCO, MASHED POTATOES, SPINACH, GREMOLADA (D)

POLLO ARROSTO | 39
JURGIELEWICZ FARM BONELESS HALF CHICKEN, BABY CARROTS CIPOLLINI ONIONS (D)

TAGLIATA DI WAGYU | 75
SEARED 8 OZ DOMESTIC WAGYU BEEF "TAGLIATA" STYLE WITH BLACK LAVA SEA SALT, EXTRA VIRGIN OLIVE OIL, SAUTÉED BROCCOLI RABE

FILETTO ALL'ALPINA | 59
8 OZ PRIME BEEF TENDERLOIN, ROASTED PORCINI MUSHROOM, BLACK TRUFFLE, BROCCOLINI, MARSALA WINE SAUCE (D)

CONTORNI

SIDES | 12
BROCCOLI RABE | TRUFFLE HOUSE FRIES (G)
ASPARAGUS | HEIRLOOM CARROTS