



BRUNCH

SALMONE AFFUMICATO | 28
SMOKED SALMON WITH BABY SPINACH
EGG WHITE OMELET WITH PROVOLONE, AVOCADO, AND HEIRLOOM TOMATOES (F,E,D)

FRITTATA DI ASPARAGI, CIPOLLINE E PROVOLONE | 29
FOUR-EGG FRITTATA WITH PATH VALLEY FARM ASPARAGUS, SPRING RED ONIONS, AND PROVOLONE CHEESE,
SERVED WITH BUTTER LETTUCE SALAD (D,E)

UOVA OCCHIO DI BUE | 27
SUNNY-SIDE-UP EGGS WITH ROASTED PORK SAUSAGES, GRILLED TOMATOES, AND POTATO-CHIVE SALAD (E)

UOVA BENEDETTINE | 27
HOUSE-MADE ENGLISH MUFFIN, ITALIAN HAM, SPINACH, POACHED VITAL FARMS EGGS WITH CLASSIC HOLLANDAISE (E,G)

CORNETTO CON TACCHINO AFFUMICATO E UOVA | 27
BUTTERY ITALIAN CROISSANT FILLED WITH SMOKED TURKEY, PROVOLONE, AND FRESH ARUGULA,
SERVED WITH A STRAWBERRY SALAD (D,G,E)

BAGEL | 26
HOUSE BAGEL WITH SMOKED SALMON, TOMATOES, RED ONIONS,
AND WHIPPED FETA GOAT CHEESE (G,E,F,D)
ADD EGGS | 5

SIDES | 7
TURKEY BACON, PORK BACON, PORK SAUSAGE, SMOKED SALMON

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

OLIO BARDI | 50

ITALIAN EXTRA VIRGIN OLIVE OIL, IGP TOSCANO
AZIENDA AGRICOLA CARRAIA
(16 OZ BOTTLE)



ANTIPASTI

● 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)

BURRATA | 27

PUGLIAN BURRATA WITH HEIRLOOM TOMATOES, BASIL OLIVE OIL, AND SABA (D)

● 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)

INSALATE

INSALATA NIZZARDA | 24

BABY ROMAINE, TUNA, HARICOTS VERTS, STEAMED POTATOES, TAGGIASCHE OLIVES, CHERRY TOMATOES, AND HARD-BOILED EGGS (E,F)
WITH ANCHOVY VINAIGRETTE

INSALATA MILANO | 16

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

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)

● *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.*



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 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, ARTICHOKE, 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)

VIA CONDOTTI | 26
FIOR DI LATTE MOZZARELLA, PECORINO ROMANO, SPRING ONIONS, EGGS (G,E,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)

BRANZINO DEL MEDITERRANEO AL FORNO | 85

ROASTED WHOLE MEDITERRANEAN SEA BASS WITH SEASONAL VEGETABLES (S,F)

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

BISTECCA DI MAZO ALLA GRIGLIA CON UOVA FRITTE | 49

GRILLED CREEK STONE FARM STRIP LOIN STEAK WITH 2 PAN FRIED EGGS, FINGERLING POTATOES (D)

PAILLARD DI POLLO | 34

GRILLED JURGIELEWICZ FARM POUNDED CHICKEN, BREAST WITH BABY ROMAINE AND CLASSIC CAESAR DRESSING (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

All menu items are subject to daily changes.

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