

# TIRAMISU

## MENU DEL

## GIORNO

### OYSTERS

east and west coast oysters served with classic mignonette & horseradish	6 pc 16	12 pc 32
GOOSE POINT WASHINGTON	MALAPECK	PACIFIC

### \*\*SOUP OF THE DAY\*\* m. p.

### SEASONAL APPETIZERS

**SAUTEED CLAMS ,ANSON MILL POLENTA**, spicy tomato broth 14.

**GRILLED OCTOPUS**, avocado, celery and salmoriglio sauce

15

**PEPPERED BEEF CARPACCIO**, arugula, shaved parmigiano, lemon

13.

**MUSSELS**: choice of 3 sauces: Pesto broth, Impepata, Hot Pepperoncini,

16.

**CLASSIC VEAL MEATBALLS** over polenta, tomato sugo, pecorino cheese

11.

**BRUSCHETTA**, heirloom box toy tomato marinated with wiped ricotta, herbs and garlic 10..

**BURRATA ALLA CAPRESE**, hairloom tomato, basil and black olive tapenade

14.

**MOZZARELLA ON BRUSCHETTA** , lemon, Sardinian Bluefin tuna bottarga

12

### GREEN

Add Chick 5.Add Prawns 7 to any salad

**CLASSIC CAESAR**, spicy croutons, parmesan cheese

10.

**ORGANIC FARMER MARKET SALAD**, beets, apple, goat cheese, balsamic vinaigrette, honey walnuts

10.

**QUINOA AND SPINACH**, avocados, green onion, herb Dijon mustard-wine

vinaigrette 11

CHE

### CHEESE SELECTION

**BLU DI CAPRA** is a pasteurized blue goat cheese, from 50% goat's milk and 50% cow's milk Lombardia

**PECORINO DI MOLITERNO** raw sheep white paste is shot through with veins of truffle,. Basilicata

**DOLCE 3VISO** cow, bufala & goat's milk Piedmont

**UBRIACONE** "great big drunk." raw cow's milk, sweet and fruity bathed in Raboso wine, Lombardia

**CACIO DI BOSCO** sheep milk with the strong taste of the Bianchetto truffle. Lombardia

### PASTA | RISOTTO

**PENNE ARRABBIATA**, spicy mushrooms and pecorino cheese 17. Add Chick 5.Add Prawns

7

**LINGUINI CLAMS**, in a spicy white wine, cherry tomato, zucchini sauce

22.

**PAPPARDELLE**, pork and beef ragu, black pepper and pecorino cheese

18.

**RICOTTA CHEESE RAVIOLI**, filled with pesto, sage, garlic chips, over tomato sauce

19.

**TRUFFLE/FONTINA STUFED GNOCCHI**, pine-nut brown butter and truffle, mushroom ragu

22.

**BLACK SPAGHETTI CARBONARA**, scallops, dry tuna caviar,

21.

**RISOTTO**, forest mushroom, grilled prawns, gorgonzola fondue, truffle oil 24

**PASTA OF THE DAY\*\*** m. p.

**SEASONAL FISH AND MEAT DISHES**

**LOCAL PETRALE SOLE DORE'** lemon, wine, butter sauce jalapeno prawns  
risotto 24

**PAN ROASTED SEABREAM FILLET** , piccata sauce, crispy potatoes, green  
beans 22.

**MEDITERRANEAN BRANZINO** delicate white fish, crushed herbs, whole oven roasted  
with vegetables 28

**GRILLED SALMON**, grilled corn, leeks relish on a bed of anson  
mill polenta 27

**PICCOLO CIOPPINO**, San Francisco fisherman's stew of local fish, calamari, clams,  
mussels, lobster broth 23

**\*\*FISH OF THE DAY\*\*** m. p.

16oz ~~**BONE-IN DOUBLE CUT KOROBUA PORK CHOP**~~ with balsamic glaze, caramelized sweet potato  
28

**PRIME BEEF NEW YORK STRIP**, black pepper crusted with red wine sauce, spinach &  
roasted potatoes 42.

**CHICKEN BREAST**, stuffed w/smoked mozzarella, sun-dried tomato, mushroom Marsala sauce,  
mashed potato 23.

salad 22

**GRILLED VEAL FLANK STEAK**, green asparagus, salsa verde, herbs

**Please inform your server if you have any food allergies**  
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness