

## SMALL PLATES

### \*ANTIPASTO ALL'ITALIANA

Biellese cured meat platter, artichoke, red bell pepper tapenade, eggplant caponata

### VEAL AND SAGE POLPETTINE

glazed cipollini onions, rustic tomato sauce

### ZUPPA DI PESCE

mussels, clams, shrimp, scallops, cod, vegetables, tomato saffron broth

### CANALETTO SALAD

mixed lettuces, roasted beets, Gorgonzola, candied walnuts, balsamic reduction

### MOZZARELLA DI BUFALA

artisan buffalo mozzarella cheese, fennel, arugula, baby lettuces, roasted cherry tomatoes, fig vincotto, toasted hazelnuts, basil oil

### \* BEEF CARPACCIO

truffle vinaigrette, asparagus, Grana Padano shavings

### MELANZANE RIPIENE

eggplant roulade filled with ricotta, basil, Parmesan, wilted spinach, chunky arrabiata sauce

### RISOTTO ZAFFERANO E ZUCCHINE

saffron risotto, baby zucchini, Mascarpone, basil drizzle

## LARGE PLATES

## **SPAGHETTI ALLE VONGOLE VERACI E GAMBERI**

garlic-chili clams and shrimps spaghetti

### **\* VITELLA AL FORNO**

prosciutto-wrapped veal tenderloin, artichoke purée, asparagus, oven-braised potato, Barolo sauce

### **SPAGHETTI**

pomodoro  or bolognese

### **RAVIOLI AI GAMBERI**

garlic shrimp ravioli, shellfish brandy cream sauce

### **POTATO GNOCCHI**

braised beef short rib, Mascarpone, butter-roasted carrots, celery

### **GEMELLI**

porcini mushrooms, tomato, beef reduction

### **BRAISED CHICKEN CACCIATORE "AL FORNO"**

caramelized carrots, soft Parmesan polenta

### **\* BRANZINO AI FERRI**

grilled sea bass fillet, fingerling potatoes, garlic spinach, roasted pine nuts, extra virgin olive oil

### **PORTOBELLA MUSHROOM**

zucchini spaghetti

## **DESSERTS**

**TIRAMISÙ** lady fingers, espresso, coffee liquor, rum cocoa powder

**TORTA CAPRESE AL LIMONE** almond lemon tart, limoncello, pistachio biscotti, mascarpone cream

**CANNOLI ALLA SICILIANA** Ricotta and Marsala filled cannoli

**GELATO** strawberry, vanilla bean, pistachio, gianduia

### SELECTION OF ITALIAN CHEESES

## COCKTAILS 7.50

**AMERICANO** campari, sweet vermouth, soda water

**BICICLETTA** campari, white wine, soda water

**BELLINI** prosecco, peach purée

**FRANGELICO TUSCAN MULE** Frangelico, ginger ale

**GOD FATHER** amaretto, scotch

**GOD MOTHER** amaretto, vodka

**NEGRONI** campari, sweet vermouth, gin

**ROSSINI** prosecco, strawberry purée

**APEROL SPRITZER** aperol, prosecco

## WINES

	GLASS	CARAFE	BOTTLE
Pinot Grigio, Delle Venezie	5.50	15	22
Pinot Grigio, Danzante	6.75	18	27
Moscato, Zonin	8.50	23	34
Salento Rosé	5.50	15	22
Primitivo Di Puglia	5.50	15	22
Pinot Noir, Pavia	5.50	15	22
Montepulciano D'Abbruzzo	5.50	15	22
Sangiovese, Santa Cristina Antinori	8.50	23	34
Melini Chianti Borgheri D'Elsa	8.50	23	34
Pinot Grigio, Ruffino	—	—	44
Chardonnay, Feudi De Pisciotto	—	—	39
Batasiolo Barbera D'Asti	—	—	39
Merlot Feudi Del Pisciotto 'Valentino'	—	—	39
Chianti Castiglioni Frescobaldi	—	—	45
Brunello Di Montalcino DOCG, Antinori	—	—	74
Guado Al Tasso Bolgheri DOCG Superiore	—	—	89
Cassino, Brunello Di Montalcino, Castello D'Asolo	—	—	114

Sangiovese, Brunello Di Montalcino, Castello-Banti	—	—	114
Solaia, Antinori	—	—	329

## DIGESTIVES

Limoncello	5.95
Amaretto	6.25
Frangelico	6.25
Sambuca	6.25
Grappa di Alexander	5.95

## COGNAC

Hennessey V.S.	7.95
Courvoisier V.S.O.P.	7.95
Remy Martin V.S.O.P.	10.95
Courvoisier Napoleon	10.95