

## ANTIPASTI

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### *Vitello Tonnato* 24

Thinly sliced roasted veal, tuna sauce, caper berries

### *Antipasto dell'Osteria* 26

Prosciutto crudo, stracciatella, coccoli fritti

### *Carpaccio di Tonno* 28

Thinly sliced Yellowfin tuna, lemon dressing, Pane Carasau crumble, chives

### *Polpo alla Pugliese* 28

Josper grilled Mediterranean octopus, stracciatella, Taralli crumble, tomato confit, pickled red onion, fried capers and olives

### *Frittura Mista* 24

Crispy calamari, shrimp, zucchini, marinara sauce

### *Focaccia Toscana* 42

Crispy focaccia, stracciatella cheese, honey, shaved fresh black truffle

### *Merenda della Nonna* 25

Beef ragu, Pecorino fondue, Lingue di Suocera bread

### *Parmigiana dello Chef* 21

Eggplant, mozzarella, tomato sauce, basil

### *Crudo del Giorno* MP

Ask your server for today's special

## PRIMI

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### *Cacio e Pepe* 42

Tagliolini cacio e pepe and fresh truffle shaves

### *Spaghetti alle Vongole* 28

Spaghetti with clams, garlic, e.v.o.o.  
ADD BOTTARGA +10

### *Mezzi Paccheri alla Nduja* 28

House made mezzi paccheri, 'Nduja, stracciatella, anchovies

### *Tortelli di Spinaci* 26

House made spinach tortelli, pecorino fondue, toasted pinenuts, golden raisins

### *Ravioli Fichi e Gorgonzola* 26

House made fig filled ravioli, gorgonzola sauce, crispy Prosciutto

### *Linguine ai Frutti di Mare* 32

Linguine, shrimp, mussels, clams, calamari, octopus, cherry tomatoes, tomato sauce

### *Gnocchi alla Norma* 24

House made gnocchi, Josper grilled eggplant, tomato sauce, Parmigiano cheese, micro basil

### *Mezzi Rigatoni* 30

#### *Calamari e Burrata*

House made mezzi rigatoni, fresh Florida baby calamari, Patagonia shrimp, squid ink burrata  
ADD TIGER SHRIMP +15

### *Pappardelle Ossobuco* 29

House made pappardelle, shredded veal shank, tomato sauce, parmegiano cheese

## INSALATE

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### *Di Cesare* 16

Romaine lettuce, crispy Prosciutto, croutons, Parmigiano cheese, Caesar dressing

### *Burrata Caprese* 18

Burrata, cherry tomatoes, basil, plum tomato granita, e.v.o.o.

### *Beet or Sweet* 20

Gold and Red beet, burrata, pistachio crumble, lemon dressing Lingue di Suocera bread

## SECONDI

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### *Branzino al Sale* 46

Sea salt crust oven roasted whole Mediterranean branzino, grilled lemon, sautéed spinach

### *Brasato al Barolo* 44

Braised short ribs, Barolo sauce, sage mashed potatoes, grilled asparagus

### *Cotoletta alla Milanese* 70

Veal chop Milanese served with arugula, cherry tomatoes, Parmigiano cheese

## FROM THE JOSPER™ OVEN

### *Tiger Shrimp* 47

Josper oven grilled tiger shrimp, lime and Panzanella

### *Costata di Angus* 57

10 oz Angus Rib-eye, steak fries, tartare sauce

### *Costolette di Agnello* 41

Three lamb chop, sautéed caponata, demi glace, Artichoke alla romana

### *Speciale dalla Griglia* MP

Ask your server for today's special

## CONTORNI

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*Artichokes alla romana with goat cheese* 12

*Steak Fries with tartare sauce* 12

*Grilled Asparagus with lemon and hazelnuts* 12

*Sautéed Spinach with toasted pinenuts* 12

*Mashed Potatoes* 12

\* Consuming raw or undercooked meats, poultry, shellfish, seafood or egg may increase your risk of food borne illness.