

APPETIZER

Antipasto 22

Cured Italian meats - cheeses - fruit - garlic crostini

Calamari Fritti 16

Fried calamari - raspberry coulis - balsamic - sriracha - shaved parmesan

Carciofi 16

Stuffed Roman artichokes - prosciutto - mozzarella - pesto cream

Calamari a la Griglia 16

Grilled calamari - capers - olives - cherry tomatoes

Polpo alla Griglia 17

Grilled octopus - roasted cherry tomatoes - spinach - lemon - thyme - chili oil

Zuppa di Pesce 18

Mussels - clams - calamari - shrimp - cherry tomatoes - saffron broth

INSALATA

Cesare 11

Romaine - shaved parmigiano - black garlic dressing

Arugula 12

Arugula - figs - walnuts - gorgonzola - raspberry vinaigrette

Insalata Mista 10

mixed baby greens - housemade fresh mozzarella - roasted peppers
portobello - balsamic vinaigrette

Burrata 16

Tomatoes - burrata - roasted peppers - pesto oil

PASTA FRESCA / RISOTTO

Capellini di Sardinia 36

Scallops - crab meat - cherry tomatoes - basil - spinach - lemon white wine

Gnocchi al Burrata 28

Gnocchi - basil - burrata - marinara sauce

Gnocchi al Tartufo 28

Pan-fried gnocchi - wild mushroom - parmigiano - brown butter - truffle oil

Linguini al Pesce 38

Mussels - clams - calamari - shrimp - scallops

Pappardelle al Agnello 31

Lamb ragu - mushrooms - ricota salata - demi

Ravioli al Funghi 26

Mushroom ravioli - sage - brown butter cream

Rigatoni alla Vodka 27

panchetta - peas - vodka rose sauce

Risotto al Gamberi 33

risotto - shrimp - asparagus - grappa rose

Risotto al Funghi e Tartufo 28

Wild mushrooms - black truffle oil - crème fraîche demi

POLLO

Pollo il Posto 34

Chicken - lobster meat - asparagus - truffle cream

Pollo al Carciofi 32

Chicken - roman artichokes - shrimp - cherry tomatoes - mozzarella - grappa rose

Pollo Francese 28

Chicken - egg and lemon dipped - capers - garlic white wine over capellini

Pollo Parmigiana 23

Crispy chicken - mozzarella - tomato sauce over linguine

VITELLO

Veal il Posto 36

Lobster meat - asparagus - truffle cream

Vitello Picatta 27

Mushrooms - capers - lemon white wine sauce over capellini

Vitello al Granchio 34

Crab meat - spinach - mozzarella - lemon cream - white wine sauce

Vitello al Funghi 33

Porcini mushrooms - shrimp - peppers - artichokes - sherry cream sauce

Cotoletta al Parmigiana 45

Veal chop - panko crusted - mozzarella - tomato basil

CARNE

Bistecca alla Griglia MP

Black angus rib eye steak - gorgonzola cream sauce

Maiale 33

Pork tenderloin - shrimp - porcini mushrooms - figs - demi barolo

Agnelo MP

Lamb shank - spinach - lamb aju

PESCE

Salmon alla Griglia 31

Wild grilled salmon - spinach - orange balsamic glaze

Branzino 36

Branzino - crab meat - cherry tomatoes - lemon white wine

Dover Sole MP

Whole dover sole - lemon olive oil

Langostinos alla Griglia MP

Grilled Mediterranean prawns - lemon oil

SIDES

spinach 9 | broccoli rabe 9

roasted potatoes 9 | pasta - garlic - oil 9

pasta - pomodoro 9