

### 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 lettuce, roasted beets, Gorgonzola, candied walnuts, balsamic reduction



#### MOZZARELLA DI BUFALA

artisan buffalo mozzarella cheese, fennel, arugula, baby lettuce,  
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 ZUCCHINI

saffron risotto, baby zucchini, mascarpone, basil drizzle

## **PASTA**

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

garlic-chili clams and shrimp

### **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

### **RIGATONI**

Italian sausage, Mediterranean olives, spicy tomato sauce

### **GEMELLI**

porcini mushrooms, tomato, beef reduction

## LARGE PLATES

### \* VITELLO AL FORNO

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

### BRAISED CHICKEN CACCIATORE "AL FORNO"

caramelized carrots, soft Parmesan polenta

### \* COSTOLETTE ALLA GRIGLIA

lamb cutlets, arugula, tomato salad

### \* BRANZINO AI FERRI

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



### PORTOBELLO 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 Malaga, pistacchio, bacio

## SELECTION OF ITALIAN CHEESES

### BEERS 6.75

PERONI, HEINEKEN, CORONA, STELLA ARTOIS

### COCKTAILS 8.50

AMERICANO campari, sweet vermouth, soda water

BICICLETTA campari, white wine, soda water

BELLINI prosecco, peach puree

FRANGELICO TUSCAN MULE Frangelico, ginger ale

GOD FATHER amaretto, scotch

GOD MOTHER amaretto, vodka

NEGRONI campari, sweet vermouth, gin

ROSSINI prosecco, strawberry puree

APEROL SPRITZER aperol, Prosecco

**WHITE AND ROSÉ****GLASS****CARAFE****BOTTLE**

Moscato, Zonin	9.00	23	36
Pinot Grigio, Danzante	9.75	26	39
Moscato d'Asti, Ruffino	-----	----	39
Pinot Grigio, Ruffino	11.50	—	46
Riesling, Kung Fu Girl	—	—	48
Albariño La Fontana	—	—	58
Rosé, Meiomi	—	—	62

**RED**

Sangiovese, Santa Cristina Antinori	8.50	23	34
Melini Chianti Borgheri D'Elsa	9.00	23	36
Batasiolo Barbera D'Asti Rèmole, Frescobaldi	9.75	—	39
Rèmole, Frescobaldi	—	—	39
Chianti Castiglioni Frescobaldi	—	—	45
Brunello Di Montalcino, Pian delle Vigne, Antinori	—	—	74
D2, DeLille Cellars	—	—	84
Guado Al Tasso, Antinori	—	—	89
Col Solare, Chateau Ste. Michelle & Antinori	—	—	99
Merlot, Leonetti Cellars	—	—	99
Brunello Di Montalcino, Castello-Banfi	—	—	114
Cabernet Sauvignon, Leonetti Cellars	—	—	119
Solaia, Antinori	—	—	329

**DIGESTIVI**

Limoncello	7.00
Amaretto	7.25
Frangelico	7.25
Grapp di Alexander	7.25
Sambuca	7.50

**COGNAC**

Hennessey V.S.	8.50
Courvoisier V.S.O.P.	9.00
Remy Martin V.S.O.P. 1	1.50
Courvoisier Napoleon	11.50

A 15% service charge will be added to your check for any beverage order.

Your check may reflect an additional tax for certain ports or itineraries. Prices are subject to change.