



Bella Luna

Caesar 8

Romaine Hearts, Shaved DOP Aged Parmesan, Warm Polenta Croutons, House Caesar Dressing

Caprese 10

Heirloom Tomato, House-pulled Mozzarella, 14-Year DOP Balsamic, Cold Pressed DOP Olive Oil

Warm Panzanella 9

Pan-Toasted Rosemary House Bread, Blistered Cherry Tomatoes, Red Onion, Melted Fresh Mozzarella

ANTIPASTI

Artichoke e Granchio Gratinata 12

Crab-Stuffed Artichoke Hearts, Roasted Garlic, Sage Butter, Focaccia Bread Crumbs, Pecorino Toscano

Carpaccio Di Manzo 16

Thinly Sliced Filet Mignon, Aged DOP Parmesan, Sous Vide Egg Yolk, 14-Year DOP Balsamic, Arugula, Preserved Lemon Zest

Arancini Carbonara 10

Crispy Rissoto, Pancetta, Pecorino Romano, Roasted Garlic Aioli, "Sweet Drop" Marinated Pepper

Cozze Fra Diavolo 14

PEI Mussels, Spicy Pomodoro, Fennel Sausage, Fennel Pollen, Braised Leek, Charred Lemon, Grilled Bread

Fiore di Zucca Fritti 13

Lightly Battered Squash Blossoms House-Made Ricotta, Fried Oregano, Pomodoro, Arugula

Midollo Osseo 12

Roasted Beef Bone Marrow, Pickled Pea Tendrils, Cipollini Onion and Pancetta Jam, Sous Vide Egg Yolk, Grilled Bread

Cavoletto di Bruxelles 10

Brussel Sprouts, Fried Capers and Garlic, Fresh Parsley, Roasted Pistachio, Mirtillo Vinegar, Meyer Lemon Zest

Calamari Fritti 12

Lightly Breaded Squid, Marconi Red Pepper, Preserved Lemon and Caper Aioli, Pomodoro

FORMAGGI E SALUMI

SELECTION OF CHEESE AND CURED MEAT. SERVED WITH VARIETAL OLIVES, PICKLED VEGGIES, AND FIG JAM

Ricotta Salata 5

Jasper Hill

Clothbound Cheddar
6

24 Month DOP
Parmesan 5

Prosciutto di
Parma 6

Mortadella di
Bologna 5

Capicola 6

PRIMI

CHOICE OF HALF OR FULL PORTION

Papardelle Bolognese 14 / 25

Fresh Hand-Made Pasta, Slow-Braised Veal and Beef, Pancetta, Aged DOP Parmesan, Touch of Cream

Bucatini Pomodoro 10 / 18

Imported Bucatini Pasta, House Pomodoro, DOP Aged Parmesan, Fresh Herbs
Meatballs or Sausage 3 / 5

Campanelle Carbonara 13 / 23

Imported Campanelle Pasta, Egg Yolk, Pecorino and Asiago, Pancetta, Fresh Black Pepper

Risotto al Nero Di Seppia 14 / 25

Squid Ink Risotto, Grilled Shrimp, Lightly Battered Squid, Roasted Marconi Pepper, Garlic Aioli

Gnocchi alla Funghi 13 / 24

Hand-Rolled Ricotta Gnocchi, San Marzano Tomato, Roasted Wild Mushrooms, Truffle Cream

Ravioli di Granchio e Aragosta 17 / 29

Roasted Corn and Ricotta Ravioli, Butter-Poached Lobster, Blue Crab, Saffron Cream.

Fettuccine alla Gorgonzola 13 / 24

Fresh Hand-Made Pasta, Piedmont Gorgonzola, Young Peas, Grigio Braised Pear, Crispy Leek

SEGUNDI

Salmon Miele 25

Faroe Island Salmon, Honey-Balsamic Glaze, Meyer Lemon Risotto, Young Peas, Caponata, Tomato Confit

Scampi al Forno 26

Prawns Baked in Garlic-Rosemary Butter, Parmesan and Focaccia Stuffing, Saffron Rice, Grilled Artichoke, Charred Lemon

Coniglio Cacciatore 28

Braised Vermont Rabbit, Fennel Sausage, Zucchini, Cipollini Onion, Marzano Tomato, Saffron Rice

Anatra d'Sicilia 27

Pan Roasted Duck Breast, Paprika-Cinnamon-Fennel Seed Rub, Potatoes Fondant, Crispy Prosciutto, Braised Red Cabbage, Chianti Orange Reduction

Carre di Agnello 30

Pistachio and Parmesan Crusted New Zealand Rack of Lamb, Parsnip Puree, Potato Dauphin, Caramelized Fennel

Filet Mignon 35

8oz Prime Filet, Potato Puree, Roasted Leeks, Baby Spinach, Cashew Pesto, Truffle Port Reduction

Osso Bucco 28

14oz Braised Veal Shank, Risotto Milanese, Roasted Cipollini Onion, Braised Red Cabbage, Gremolata

Vitello alla Marsala 26

Tender Veal Cutlet, Roasted Mushrooms, Creamy Polenta, Tomato Confit, Marsala Wine

Melanzana Napoleon 24

Breaded Eggplant, Baby Spinach, Heirloom Tomato, Shaved Beets, Chevre, Pomodoro