

TO BEGIN (select one)

SOUP OF THE DAY

CAESAR SALAD

Romaine, Parmigiano, Pancetta, Quail Eggs

✓ BRUSCHETTA CAPRESE

Sour Dough, Crushed Tomato, Buffalo Bocconcini, Anchovies

✓ B Burrata +\$28

Burrata Cheese, Datterino Cream, Heirloom Tomato, Olive Powder

CAJUN TUNA

Braised Cabbage, Salsa Verde, Tomato Tartare

✦ BEEF TONNATO +\$28

Braised Balsamic Onion, Tonnato Sauce, Boiled Egg, Drop Bell Pepper

PARMA HAM & MELON

24-month Parma Ham, Compressed Cantaloupe, Aged Balsamic, Parmigiano Foam



CHOICE OF MAIN (select one from pizza, pasta or specialty)

PIZZA

CALZONE

Mortadella, Cooked Ham, Stracchino

TIROLESE

Mozzarella d'Agerola, Pumpkin Purée, Button Mushrooms, Speck, Parmigiano

✓ ORTOLANA

Grilled Eggplant, Sundried Tomato, Grilled Zucchini, Mozzarella d'Agerola, Buffalo Bocconcini, Basil

✓ MARGHERITA

Mozzarella d'Agerola, Basil, EVO, Tomato Sauce

✦ MEAT LOVER +\$28

Spicy Salami, Cooked Ham, Luganega Sausage, Pancetta, Mozzarella d'Agerola, Tomato Sauce, Oregano

TONNO

Mozzarella d'Agerola, Tuna, Red Onion | Oregano, Taggiasca Olives

PASTA

✦ LOBSTER CAPELLINI +\$68

Butter Poached Boston Lobster, Creamy Crustacean Bisque

PENNE PUTTANESCA

Penne, Taggiasca Olive, Capers, Anchovy Cream, Datterino Tomato Sauce

✓ PORCINI RISOTTO

Porcini Mushroom, Acquerello Rice, Parmigiano Reggiano

TAGLIATELLE BOLOGNESE

Homemade Fettucine, Wagyu Beef Bolognese, Parmigiano

FUSILLI ANATRA

Fusilli, Smoked Duck Ragout, Orange Zest, Aged Ricotta

GUANCIALE AOP SPAGHETTI

Spaghetti, Guanciale, Garlic, Parsley, Virgin Olive Oil

SPECIALTY



✦ GUANCIA di MANZO +\$68

Slow Cooked Beef Cheek, Mashed Potato, French Beans

BRANZINO CILENO +\$68

Pan Seared Chilean Sea Bass, Green Purée, Sweet Beans, Pickled Shallot, Baby Carrot

POLLO ALL ARANCIA

Chicken Supreme, Orange Vinaigrette, Beetroot & Orange Salsa

WATER

FREE-FLOW NORDAQ WATER \$28 /guest
Sparkling / Still

DRINKS

DAILY JUICE \$28
SOFT DRINK \$28
PORETTI LAGER (BTL) \$48
WINE BY GLASS \$68

DESSERT

PANNA COTTA \$38
TIRAMISU \$38