

SERVED FAMILY STYLE

First Course

SOURDOUGH BREAD

HOMEMADE LARDO

PROSCIUTTO DI PARMA

24-MONTH AGED LEPORATI DOP

Second Course

STRACCIATELLA

KUMQUAT COMPOTE, PISTACHIO, BASIL, RUSTIC CROUTONS

OUR CAESAR SALAD

GRILLED BABY GEM, RUSTIC CROUTONS, ANCHOVIES,

PARMIGIANO REGGIANO DOP, CAESAR DRESSING

BEEF CARPACCIO

SMOKED TOMATO SAUCE, KALAMATA OLIVES, ARUGULA, PANGRATTATO

Third Course

GRILLED BRANZINO

GREMOLATA, PINE NUTS, ORANGE ZEST

TAGLIATA DI MANZO

GRILLED ANGUS NY STEAK, ARUGULA, CONFIT DRIED TOMATOES,

PARMIGIANO REGGIANO, 12-YEAR AGED BALSAMIC VINEGAR FROM MODENA

ALEJANDRO'S SPINACH Malfatti Gratin

CHEESE FONDATA, PECORINO ROMANO

GRILLED RADICCIO

12 YEARS AGED BALSAMIC VINEGAR FROM MODENA, PARMIGIANO REGGIANO

Dessert

THE ITALIAN CHEESECAKE

LIMONCELLO, RICOTTA, PISTACHIO

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all major food allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, and wheat). We offer gluten-free options; however, our kitchen is not completely gluten-free.

A gratuity of 20% will be added to all parties. Menus are subject to change.