

La Bistecca

Antipasti

MINISTRONE E FRANCOBOLLI 8

*Seasonal vegetables soup
with “postage-stamp” mushroom ravioli*

SPICY KOBE MEATBALLS 8

Warm Sicilian caponata and Saba

CARPACCIO DI PIEMONTESE 12

*Thinly-sliced beef tenderloin with arugula,
Parmigiano, lemon juice & extra virgin olive oil
Served with grilled ciabatta, salsa rustica,
fennel salad and olives*

BURRATA E PEPERONATA 11

*Mozzarella & roasted pepper salad
with balsamic aged 12 years*

CALAMARI AI FERRI 8

*Grilled calamari with lemon juice, olive oil,
parsley and oregano*

PARMIGIANA DI MELANZANE 9

*Eggplant, mozzarella, Parmigiano
and San Marzano tomato sauce*

HANDCRAFTED CREMINELLI SALAMI TASTING (SERVES 2) 18

Barolo: made with famous Piedmont red wine

Piccante: spicy salami with red peppers and paprika

Tartufo: made with black truffles from Italy

Served with grilled ciabatta, salsa rustica, fennel salad and olives

Insalate

ORGANIC FIELD GREENS 8

*Teardrop tomatoes, candied walnuts and ricotta salata
in a lemon-thyme vinaigrette*

CAESAR 10

*Romaine hearts, radicchio Treviso,
Parmigiano and croutons*

BABY BEETS 10

Crema alla ricotta Gioia, roasted hazelnuts and pickled cipolline

Pasta

TAGLIOLINI CON LOBSTER RAGU “ALL’AMATRICIANA” 22

Guanciale, shallots and San Marzano tomato sauce

CAVATELLI CON SCAMPI “FRA’ DIAVOLA” 20

*Apulia’s classic pasta with langoustines, pomodoro,
peperoncino Calabrese, bottarga and peas*

ORECCHIETTE, SALSICCIA E RAPINI 16

*“Little ears” pasta with broccoli rabe, fennel sausage,
roasted tomatoes and pecorino*

OSSO BUCO AGNOLOTTI DAL PLIN 18

*Braised veal shank stuffed ravioli with
porcini mushrooms, truffles and ricotta salata*

HOMEMADE LASAGNA 18

*Pulled slow-braised beef, ricotta cheese and sautéed spinach
served over tomato veloute with basil oil*

Main

*Our steaks and seafood are served with southern Italian caponata
and your choice of sauce and one Contorno*

Il Bue

14 OZ. RIBEYE STEAK	36
12 OZ. NEW YORK STEAK	36
8 OZ. FILET OF BEEF	34
10 OZ. LAMB CHOPS SCOTTADITA	39

Pesce

BRANZINO AGLI AGRUMI 25

*Mediterranean sea bass with tomatoes, citrus, fennel,
pickled red onion & salmoriglio sauce*

ROASTED HALIBUT 25

*Sardinian couscous, baby fennel, braised chard
and organic tomato relish*

Contorni

Olive oil-whipped potatoes

Truffle parmesan fries

Brussels sprouts with pancetta

Rapini with roasted garlic and peperoncino

Eggplant parmigiana

Funghi trifolati

Salse

Barolo Wine Sauce

Mascarpone-Horseradish cream

Salsa Rustica

Marinated Porcini Béarnaise