

La Bistecca

Antipasti

Minestrone e Francobolli eight
Seasonal vegetables soup, with "postage-stamp" mushroom ravioli

Spicy Kobe Meatballs eight
Warm Sicilian caponata and Saba

Calamari ai Ferri eight
Grilled calamari with lemon juice, olive oil, parsley and oregano

Carpaccio di Piemontese twelve
Thinly-sliced beef tenderloin with arugula, Parmigiano, lemon juice and extra virgin olive oil

Burrata e Peperonata eleven
Creamy mozzarella, roasted pepper salad and balsamic aged 12 years

Handcrafted Creminelli Salami Tasting (serves 2) eighteen
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

Parmigiana di Melanzane nine
Eggplant, mozzarella, Parmigiano and San Marzano tomato sauce

Insalate

Organic Field Greens eight
Teardrop tomatoes, candied walnuts and ricotta salata

Caesar ten
Romaine hearts, radicchio Treviso, Parmigiano and croutons

Baby Beets ten
Crema alla ricotta Gioia, roasted hazelnuts and pickled cipolline

Main

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

Il Bue

16 oz. Bone-in Ribeye Steak	forty-one
14 oz. Ribeye Steak	thirty-six
12 oz. New York Steak	thirty-six
16 oz. T-bone steak	forty-eight
8 oz. Filet of Beef	thirty-six
14 oz. Marcho Farms Veal Chop	forty-one
10 oz. Lamb Chops Scottadita	thirty-nine

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

Pasta (entrée / appetizer portions)

Tagliolini con Lobster Ragu "all'Amatriciana" twenty-six / thirteen
Guanciale, shallots and San Marzano tomato sauce

Cavatelli con Scampi "Fra' Diavola" twenty-six / thirteen
Apulia's classic pasta with langoustines, pomodoro, peperoncino Calabrese, bottarga and peas

Orecchiette, Salsiccia e Rapini eighteen / nine
"Little ears" pasta with broccoli rabe, fennel sausage, roasted tomatoes and pecorino

Osso Buco Agnolotti Dal Plin eighteen / nine
Braised veal shank stuffed ravioli with porcini mushrooms, truffles and ricotta salata

Homemade Lasagna eighteen (entrée size only)
Pulled slow-braised beef, ricotta cheese and sautéed spinach served over tomato veloute with basil oil

Pesce

Branxino agli Agrumi twenty-five
Mediterranean sea bass with tomatoes, citrus, fennel, pickled red onion & salmoriglio sauce

Roasted Halibut twenty-five
Sardinian couscous, baby fennel, braised chard and organic tomato relish