



FROM MILANO TO NEW YORK (AND MIAMI SOON)

AUTHENTIC ITALIAN CUISINE CURATED BY CHEF ESTHER PEDRAZZOLI.
TRADITION MEETS MODERN FAIR.

ANTIPASTI

POLPETTE DELLA MAMMA 9 per unit (minimum two per order)

BEEF & IBERIAN PORK MEATBALLS, TOMATO SAUCE MADE OF '3 POMODORI',
PARMIGIANO, WARM HOUSE MADE BREAD

HOMEMADE BURRATA 32

BASIL OIL, POMODORO JAM, PISTACHIO, HOUSE-MADE TOASTED BREAD

CARPACCIO DI SALMONE 25

HOUSE-MARINATED ATLANTIC SALMON, PICKLED ONIONS, PARMIGIANO,
LEMON OIL, ARUGULA DRESSING, YUCA CRUNCH

WAGYU STEAK TARTARE 28

WAGYU BEEF, CAPERS, AIOLI, MUSTARD, HOUSE-MADE BRIOCHE

PROSCIUTTO, FOCACCIA 32

24-MONTH PROSCIUTTO DI PARMA, HOUSE-MADE FOCACCIA

JAMON PATA NEGRA 50

JAMON IBERICO PATA NEGRA FROM SPAIN, CROSTINI DI POMODORO

INSALATE

CHEF'S SALAD 23

PERSIAN CUCUMBER, AVOCADO CREAM, CHERRY TOMATO, PICKLED
ONIONS, FETA CHEESE, YUZU KOSHO, CUCUMBER DRESSING

POMODORI, PANE, OLIO 23

SUGAR BOMBA TOMATOES, PICKLED ONIONS, SICILIAN OLIVES, EXTRA
VIRGIN OLIVE OIL, HOUSE-MADE BREAD

PIZZA (TO SHARE)

AL TARTUFO 60

STUFFED FRIED PIZZA, CACIOCAVALLO CHEESE, RICOTTA, BLACK TRUFFLE

PATA NEGRA 60

STUFFED FRIED PIZZA, JAMON IBERICO PATA NEGRA FROM SPAIN,
TOMATO, CACIOCAVALLO CHEESE, RICOTTA,

PASTA TASTING

CHEF'S SELECTION OF FIVE OF OUR FINEST PASTA DISHES,
PRESENTED IN TASTING PORTIONS **TO BE SHARED BY TWO GUESTS.**
AN ELEVATED EXPERIENCE FOR TRUE PASTA LOVERS

150

PASTA

SIGNATURE

TAGLIATELLE AL TARTUFO NERO 47

PARMIGIANO FONDUE, BLACK TRUFFLE

PAPPARDELLE SALSICCIA 33

HOUSE-MADE IBERIAN SAUSAGE, ASPARAGUS, BREADCRUMBS

FUSILLONI PICCANTI 29

YELLOW & ORANGE BELL PEPPERS, PEPERONCINO, SUN GOLD TOMATOES,
PARMIGIANO, BASIL

PACCHERI LOBSTER (DRY PASTA) 49

LOBSTER, BISQUE, SCALLIONS, CHERRY TOMATO

CLASSICHE

TONNARELLI CACIO E PEPE 30

PECORINO FONDUE, BLACK PEPPER // ADD BLACK TRUFFLE 18

VITTORIO PACCHERI A NY (FOR TWO GUESTS) 72

CREAMY TOMATO SAUCE MADE OF '3 POMODORI', EXTRA VIRGIN OLIVE OIL, BASIL,
PARMIGIANO, WARM HOUSE-MADE BREAD. SERVED TABLE SIDE

TAGLIATELLE AL RAGU BOLOGNESE 33

BOLOGNESE RAGU (BEEF, LAMB & PORK), PARMIGIANO

SPAGHETTI ALLE VONGOLE 36

MANILLA CLAMS, CALABRIAN CHILLI, AROMATIC BREADCRUMBS

HANDMADE + RIPIENA

AGNOLOTTI DI CARNE 34

ROAST OF VEAL, BEEF & PORK, SPINACH, SUGO DI ARROSTO, PARMIGIANO

'UOVO' IN RAVIOLO 32

SPINACH, RICOTTA, EGG YOLK, BLACK TRUFFLE