



FROM MILANO TO NEW YORK (AND MIAMI SOON)

AUTHENTIC ITALIAN CUISINE CURATED BY CHEF ESTHER PEDRAZZOLI.
ITALIAN TRADITION MEETS MODERN NEW YORK ENERGY.

FOCACCIA DELLA CASA 7

HOUSE-MADE FOCACCIA, TARALLI PUGLIESI, CREMA DI RICOTTA, EVOO

ANTIPASTI

CHEF'S SELECTION OF SALUMI 22 small / 42 grande

COPPA, CULATELLO, PANCETTA, STRACIATELLA, GNOCCO FRITTO

CROCCHETTE DI POLLO 5 per unit (minimum two per order)

ORGANIC CHICKEN CROQUETTES, JALAPENO MAYO, PARMIGIANO

HOMEMADE BURRATA 30

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

SEASONAL ASPARAGUS 17

WHITE ROMESCO, BASIL MAYO, CARAMELIZED PECANS, PARMIGIANO

WAGYU TARTARE 29

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

MOLLETE SPAGNOLO 23

100% JAMON IBERICO PATA NEGRA FROM SPAIN, HOUSE-MADE BRIOCHE, TOMATO, EVOO

INSALATE

CHEF'S SALAD 23

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

LA CESARE 23

ROMAINE LETTUCE, CROUTONS, PARMIGIANO, ORGANIC CHICKEN, SALSA TONNATA

MIAMI VIBES 23

CANTALOUPE, WATERMELON, MANGO, RASPBERRY, STRAWBERRY, PISTACHIO, MINT

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

VITTORIO PACCHERI A NY 36 one guest / 72 two guests

CREAMY TOMATO SAUCE MADE OF '3 POMODORI', PARMIGIANO,
WARM HOUSE-MADE BREAD. SERVED TABLE SIDE

HANDMADE AGNOLOTTI DI CARNE 32

ROASTED VEAL, BEEF & PORK, SPINACH, SUGO DI ARROSTO, PARMIGIANO, LIME ZEST

CLASSICHE

TONNARELLI CACIO E PEPE 30

PECORINO FONDUE, BLACK PEPPER // ADD BLACK TRUFFLE 18

FUSILLONI PICCANTI 29

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

TAGLIATELLE AL RAGU BOLOGNESE 33

BOLOGNESE RAGU (BEEF, LAMB & PORK), PARMIGIANO

DI MARE

RIGATONI & CRUDO DI TONNO (DRY PASTA) 34

ANDALUSIAN-STYLE GAZPACHO, RASPBERRY, TUNA TARTARE

PACCHERI LOBSTER 44

LOBSTER, BISQUE, SCALLIONS, CHERRY TOMATO

SPAGHETTI ALLE VONGOLE 36

MANILLA CLAMS, CALABRIAN CHILLI, AROMATIC BREADCRUMBS

SPAGHETTONE AL LIMONE E TARTARE DI GAMBERI 46

HAND-CUT SICILIAN RED PRAWN TARTARE, MEYER LEMON, AROMATIC HERBS