

STAGIONALE DA 'CESCA

DINNER

ANTIPASTI

Zuppa Del Giorno, *daily Soup* 12

Burrata, *creamy Apulian mozzarella, balsamic glaze, olive oil, prosciutto di Parma, cherry tomatoes, crushed pistachio di Bronte* 18

Tartara di Tuna, *tuna tartare, sturgeon caviar avocado, ponzu & microgreens* 24

Paranza, *fried shrimp & calamari* 18

Polipo, *grilled Mediterranean octopus, cannellini & fava beans, olive oil* 24

Eggplant Rollatini, *ground beef wrapped with eggplant, parmesan sauce* 18

Cavolfiori Fritti, *tempura fried cauliflower, spicy aioli* 14

INSALATE

"Caesar" Lacinato, *organic baby kale, focaccia crostini, Caesar dressing* 14

Endive & Artichoke Salad, *red & white endive, hazelnuts, sheep's milk cheese, sweet & sour dressing* 16

Fennel & Citrus Salad, *fennel, radicchio, orange, pink grapefruit, citrus vinaigrette* 16

Beet Salad, *herbed ricotta cheese, candied walnuts & microgreens* 15

PRIMI PIATTI

Tagliatelle alla Bolognese, *classic veal and beef ragout* 29

Tortelli ai Funghi, *mushroom filled pasta, black truffle cream, shaved Grana* 29

Lobster Ravioli, *champagne sauce* 38

Linguine alle Vongole, *Manila clams, heirloom grape tomatoes, "brunoise" of zucchini* 29

Rigatoni al pesto di Pistacchi, *olive oil, basil, garlic and parmesan* 27

Bucatini all' Amatriciana, *guanciale "cured pork jowl", crushed plum tomato sauce, Vidalia onions* 29

PIATTO PRINCIPALE

Pesce alla Brace, *always fresh, grilled whole fish (rotating selection) MP*

Salmone, *grilled Faroe island salmon fillet, Sicilian caponata* 34

Capesante, *seared day boat jumbo sea scallops, cauliflower puree, mushrooms ragu, fava beans* 37

Bistecca, *16oz Black Angus sirloin steak, truffle fries, mache salad* 44

Fiorentina di Maiale, *Berkshire pork porterhouse, broccoli rabe & cannellini beans* 32

Agnello alla Scottadito, *grilled lamb chops, artichokes, garlic & olive oil* 44

Pollo Arrosto, *roasted chicken, cauliflower puree, crispy Brussels sprouts, demi-glaze* 29

CONTORNI

SHARABLE FARM TO TABLE SIDES

Sautéed broccoli rabe 12 - *Crispy Brussels sprouts* 10

Tuscan truffle herbed fries 11 - *Duo Asparagus, shaved parmesan cheese* 11

WINES BY THE GLASS

S

Sparkling Wines

Wines	Year	Gl	Btl
Prosecco D.O.C., "Maresina" Extra Dry, Rezzadore, Italy	NV	13	50
Conti Di Buscareto, Rose Brut	NV	15	50
Blanc de Blanc, "Gloria Ferrer" Private Cuvée Brut, Sonoma, California	NV	15	50
Lambrusco Rosso, "Suoli Cataldi", Reggio Emilia, Italy	2016	14	45
Franciacorta, "Mirabella", Edea, DOCG, Italy		18	60

W

White Wines Listed From Light To Full Body

Vermentino, Primo Bianco, "Mesa", Sardegna, Italy	2017	13	45
Roditis -Malagousia, "Melios", Ktima Britziki, Peloponnese, Greece	2017	14	50
Pinot Grigio, "Adam", Venezia Giulia IGT, Italy	2018	13	45
Riesling, "Selbach", Mosel, Germany	2015	15	50
Gavi, "Masera", Veneto, Italy	2018	14	50
Sauvignon Blanc, "Otto's Constant Dream", Marlborough, New Zealand	2018	13	45
Chardonnay, "Bonterra", California	2018	14	45
Sancerre, Domaine Gerard Millet, Loire, France	2018	16	55
Chardonnay, Moutard-Diligent, France	2017	17	55

ROSE

Château Minuty, "Minuty", Côtes de Provence, France	2018	15	60
Cantina Roccafiore, "R", Rosato, Umbria, Italy	2018	12	45

R

Red Wines Listed From Light To Full Body

Pinot Noir, "Lyric" by Etude, California	2016	15	50
Barbera D'alba, "29.5", Hilberg Pasquero, Italy	2016	15	50
Chianti Classico, Tenuta Di Trecciano, Tuscany, Italy	2017	14	45
Merlot, "Cusumano", Terre Siciliane, Italy	2017	12	40
Super Tuscan, I Piaggioni, "Mocali", Tuscany, Italy	2016	15	55
Nebbiolo, Fratelli, Antonio & Raimondo, Langhe Piemonte, Italy	2016	15	45
Cabernet Sauvignon, "Josh" by Joseph Carr, California	2016	15	50
Malbec, "Taymente", Mendoza, Argentina	2018	13	45
Allegrini, "Pallazzo Della Torre", Veneto, Italy	2015	16	50

COCKTAILS

16 each

LA CESCA

Tito's Vodka, Aperol, Cranberry & Lemon Juice, Mint

FIGARO

Figenza Fig Vodka, Port Wine, Ederflower Liquor, Lemon, Fig

SPICY MARGARITA

Paqui Tequila, Jalapeno, Lime, Agave, Pink Salt, Paprika Rim

FRAGOLA BLISS

Vodka, Pallini Limoncello, Muddled Strawberries, Champagne

IL BOHEMIAN

Diplomatico Reserva, Rum, Aperol, OJ & Lime, Bitters, Herbs

BUON VIAGGIO

Hendricks, Muddled Cucumbers, St. Germaine, Basil, Lime

MARTINI AL LITCHI

Gluten Free Vodka, Lychee Fruit, Grapefruit, Pineapple, Herbs