

# DINNER MENU - SUMMER 2020



## ANTIPASTI

Marinated Olives \$11 (GF, V)  
mix of curated italian olives with herbs

Spring Fritto Misto \$16  
calamari, oysters, snap peas, yuzu aioli, sesame seeds

Buffalo Burrata \$14 (GF)  
served over arugula, sage pesto, meyer lemon jam

Veal Meatballs \$13  
san marzano sauce, ricotta, basil

Suppli Al Telefono \$11  
risotto milanese croquettes, house-made mozzarella, arrabiata sauce

Shishito Peppers \$9 (GF, V)  
blistered on the grill with charred lemon

## PRIMI

Add : grilled salmon \$8 | chicken breast \$7  
chimichurri shrimp \$8 | coulotte steak \$9 | tofu \$7

Chopped Salad \$12 (GF, V)  
romaine, arugula, cherry tomatoes, cucumber, candied pistachios, champagne vinaigrette

## SICILIAN PIZZA

Margherita SM \$15 | LG \$27  
san marzano sauce, house made mozzarella, fresh basil

Cup & Char SM \$17 | LG \$29  
san marzano sauce, house made mozzarella, basil and cup pepperoni, parsley

Quattro Formaggi SM \$19 | LG \$35  
strachiatella, gorgonzola, fontina, parmiggiano reggiano, confit garlic

Linda's Meat Lovers SM \$20 | LG \$36  
marina, italian sausage, pepperoni, salami, oregano, pepperoncini

Top of Tampa 24K LG \$350

**\*48 hours in advance\***  
gruyere cream sauce, wild mushrooms, black truffles, gold ossetra caviar, 24k gold leaves

## SECONDI

Pasta Carbonara \$20  
guanciale, linguine, crispy pork belly, cured egg yolk

Veal Al Ragu Bolognese \$21  
pappardelle, parmigiano reggiano, ramps

Fusili Quattro Colori \$19  
pesto rosso, soffrito, pecorino romano

Seafood Risotto \$26  
snap peas, asparagus, squid ink, frutti di mare, botarga

## PESCE E CARNE

King Salmon \$26 (GF)  
sicilian pesto, fennel sauce, scafata, chive oil

Tuscan Herb Veal Chops \$42  
hibiscus romesco sauce, spring salad

Double Dived Scallops \$34  
artichoke risotto, crispy quinoa, black garlic agrodolce, ossetra caviar

8 oz Filet \$34  
wild mushroom butter, hen of the woods, ricotta gnocchi, sundried tomatoes

Chicken Parmesan \$24  
spaghetti aglio e olio, house made mozzarella, pomodoro sauce, fresh basil

## CONTORNI

Artichoke Risotto \$10  
capicollo and pecorino sardo

Rapini \$9 (GF)  
pepperoncini, spicy sausage, parmesan

Risotto Alla Milanese \$8  
san marzano tomato sauce

Potato Gnocchi \$9  
sundried tomato, spinach, ricotta cheese

**Executive Chef, Erik Vigil**

\*As everything in nature. our menu ingredients are subject to change.