



ANTIPASTI

COLD

CHARCUTERIE 32 GF

duck prosciutto . beef bresaola . truffle pecorino
robiola . seasonal jam . warm olives . spiced marcona almonds
acacia honey . grilled sourdough

BLUEFIN TUNA TARTARE 26

avocado . truffle ponzu . crispy onions . herb cracker

▲ A5 CARPACCIO 54 GF

**pickled seasonal mushrooms . pine nuts . umami aioli
shaved black truffles**

HOT

GRILLED OCTOPUS 25 GF

baby potatoes . garlic crema . caper & olive soffrito

BRAISED MEATBALL 22

american wagyu . pomodoro . whipped ricotta . basil
grilled sourdough

CRISPY ARANCINI 18

wild mushroom risotto . parmigiano . truffle aioli . *add truffle 24*

FRITTO MISTO 25

garden vegetables . calamari . shrimp . sea bass
served with sparrow aioli

INSALATA

▲ HEIRLOOM TOMATOES & BUFFALO MOZZARELLA 18 ① GF

shallot marmalade . crushed pine nut pesto

RUSTIC BEETS & BURRATA 22 ① GF

citrus segments . shallot chile vinaigrette . micro herb salad

SPARROW CHOP 18 ① GF

lolla rosa . baby gem lettuce . campari tomatoes . red onion . cucumber . garbanzos . provolone piccante . house vinaigrette

ARTICHOKE & PARMIGIANO 18 ① GF

arugula . lemon vinaigrette . villa manodori balsamic

PASTA

TRUFFLE REGGIANO MP

tagliatelle . seasonal shaved truffle . butter . parmigiano

POMODORO 18 ①

spaghetti . san marzano tomatoes . basil . parmigiano

PUTTANESCA 22 ①

angel hair . olive oil . tomatoes . capers . olives . garlic

BOLOGNESE 27

rigatoni . wagyu beef bolognese . parmigiano

**GF pasta available by request*

CACIO E PEPE 27

mafaldine . fresh pepper . parmigiano . pecorino

PISTACHIO PESTO 20

radiatore . grana padano . mascarpone crema . arugula

SQUID INK 32

bucatini . clams . mussels . shrimp . acqua pazza . parsley crumb

▲ BONE MARROW AGNOLOTTI 28

**braised beef cheeks . roasted bone marrow
horseradish barolo reduction**

PIZZA

MARGHERITA 18

fior di latte . san marzano tomatoes . basil

▲ WAGYU ALLA VODKA 28

mozzarella . wagyu beef sausage . calabrian peppers

DIAVOLA 22

fior di latte . beef salami . pepperoncini . basil

TARTUFO 32

wild mushrooms . smoked mozzarella . seasonal truffle

ULTIMO CORSO

VEAL OSSO BUCO 55 GF

creamy polenta . gremolata

GRILLED BRANZINO 52 GF

marcona almonds . charred lemon

CHICKEN PAILLARD 36 GF

black garlic . caper beurre blanc

EGGPLANT PARMIGIANA 30 ①

pomodoro . mozzarella . basil

**vegan option available*

CHICKEN PARMIGIANA 36

pomodoro . basil . mozzarella

▲ LOBSTER AL FORNO MP

fennel soffrito . herb breadcrumbs . bisque

▲ WAGYU RIBEYE 140 GF

black label wagyu ribeye duo . peppercorn jus . choice of side

SIDES

POLENTA 25 GF

mushroom sugo . perigord black truffle

BROCCOLINI 12 ①

pepperoncini . lemon . breadcrumbs

CRISPY BABY POTATOES 12 ① GF

herbs . garlic aioli . romesco

BAKED SPAGHETTI SQUASH 12 ① GF

pomodoro . mozzarella
**vegan option available*

CANNELLINI BEANS 12 ① GF

tuscan kale

SWEET POTATO PAVE 14 GF

sage . roasted garlic