

THE MENU

OCTOBER 25, 2026 | 5:00 P.M.

INIZIO

Bruschetta di Semola con Ricotta Fresca

Toasted Semolina Bread | Fresh Ricotta | Sicilian EV Olive Oil | Salted Pistachios | Sicilian Honey

ANTIPASTO

Polpette Tre Modi

Eggplant Polpetta - Herb Pesto | Potato Croquette - Pecorino Fonduta | Chef's Meatball - Tomato Sauce

PRIMO

Radiatori con Zucca

House-Extruded Pasta | Roasted Butternut Squash | Smoked Pancetta | Rapini | Pecorino

SECONDO

Brasato di Maiale al Marsala

Slow-Braised Pork Shoulder | Herbs | Marsala Reduction

CONTORNI

Rosemary Potatoes | Charred Cabbage Agrodolce

DOLCE

Torta all'Olio d'Oлива e Sidro di Mele

Apple Cider Olive Oil Cake | Autumn Spices | Whipped Mascarpone | Orange Zest | Toasted Pecans

An amazing selection of Italian wines is available by the glass or bottle.

Minor menu changes may occur without notice.