



STUZZICHINI (SMALL PLATES)

SHRIMP A PIL PIL WITH TARRAGON VINAIGRETTE	6
OCTOPUS CURED WITH GARLIC & MINT	6
CHORIZO DE BILBAO WITH GUINDILLA PEPPERS	6
CRUNCHY STUFFED OLIVES WITH THREE MEATS	5
MANCHEGO CHEESE & ORGANIC HONEY COMB	6
GARROTXA AGED GOAT CHEESE, FIG MARMALADE	6
OVEN-DRIED TOMATO ON GARLIC BAGUETTE WITH GOAT CHEESE & PESTO	5
WILD MUSHROOM RISOTTO CROQUETTES & TOMATO FONDUE	5
PELAGIA SAMPLER PLATTER:	23
<i>(SELECT FOUR STUZZICHINI PAIRED WITH SALAMINO, TOASTED ALMONDS & CURED OLIVES)</i>	

ANTIPASTO (APPETIZERS)

CAESAR FONDUE	9
<i>(GRILLED BABY ROMAINE, SHAVED PARMIGGIANO-REGGIANO, TOASTED FOCACCIA CROUTON)</i>	
BABY GREENS WITH FIG BALSAMIC VINAIGRETTE	8
MARINATED YELLOW TOMATO SALAD	13
<i>(BURRATA, BALSAMIC, BASIL)</i>	
SEASONAL GRILLED VEGETABLES WITH GAZPACHO DIPPING SAUCE	10
CLAMS, ROMESCO, GRILLED ROSEMARY BREAD	12
BEEF CARPACCIO	14
<i>(CAPONATA, PARMESAN, FENNEL POLLEN)</i>	
FRIED CALAMARI BASKET WITH PIZZAIOLA SAUCE	12

PASTA E RISOTTO FATTI IN CASA (HOMEMADE PASTA)

RISOTTO OF THE DAY	MARKET
POTATO GNOCCHI, WILD BOAR RAGU, HOMEMADE RICOTTA	25
SAFFRON TAGLIATELLE, SEAFOOD, GUANCIALE	26
<i>(SHRIMP, SCALLOPS, CLAMS)</i>	
PAPPARDELLE WITH TRADITIONAL BOLOGNESE & PECORINO CHEESE	18
RAVIOLI WITH BRAISED VEAL, RICOTTA, & SPINACH	20
<i>(SAUTÉED WILD MUSHROOMS & TRUFFLE ESSENCE)</i>	
BUTTERNUT CAPPELLACCI, BROWN BUTTER, SAGE, AMARETTI COOKIE	20

STONE-OVEN PIZZA (*THIN CRUST*)

PROSCIUTTO & ARUGULA <i>(OVEN-DRIED TOMATOES, PROSCIUTTO, BUFFALO MOZZARELLA, BABY ARUGULA)</i>	12
BIANCA <i>(GORGONZOLA, GOAT CHEESE, PROVOLONE, PARMIGGIANO, SWEET ONION CONFIT WITH SAGE)</i>	11
MARGHERITA <i>(OVEN-DRIED TOMATO, FRESH MOZZARELLA, BASIL)</i>	10

PESCE (*FISH*)

PAN-SEARED SEA SCALLOPS <i>(KEY LIME-BASIL EMULSION, CANNELLINI BEAN RAGOUT)</i>	31
GRILLED BLACK GROUPER <i>(SEASONAL VEGETABLES, CELERY ROOT PUREE, LEMON CAPER SAUCE)</i>	25
FISH OF THE DAY <i>(SEASONAL PRESENTATION)</i>	MARKET

CARNE (*MEAT*)

CRISPY PAN-SEARED CHICKEN BREAST <i>(GOAT CHEESE MASHED POTATOES, RAINBOW SWISS CHARD, ROASTED GARLIC JUS)</i>	21
SAUTÉED THIN-SLICED VEAL WITH PARMESAN CRUST <i>(ROASTED FINGERLING POTATOES, PORCINI MUSHROOM SAUCE)</i>	29
DRY-AGED BONE-IN RIBEYE <i>(CIPOLLINI ONIONS, BABY BEETS, FINGERLING POTATOES, CHIANTI DEMI GLACE)</i>	38
ROASTED PORCHETTA <i>(YELLOW POLENTA, KALE, HORSERADISH, PORK JUS)</i>	25
GRILLED FILET OF BEEF, FOIS GRAS TRUFFLE BUTTER <i>(MUSHROOM FRICASSEE, WILTED SPINACH)</i>	35
POMEGRANATE MARINATED DUCK BREAST <i>(WHITE POLENTA, WINTER VEGETABLES, POMEGRANATE GRAPPA GLACE)</i>	25

CONTORNI (*SIDE DISHES*)

CREAMY WHITE POLENTA	6
WILTED SPINACH	6
ROASTED FINGERLING POTATOES WITH ROSEMARY	6
GARLIC MASHED POTATOES	6
SEASONAL VEGETABLES	6

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