

PREZZO FISSO MENU [\$71 pp]

Explore the tradition of the Italian table and the full range of Chef Lewandowski's kitchen with this multi-course menu

CHOOSE ONE FROM ANTIPASTI, SMALL PRIMI, SECONDI & DOLCI Additional Supplement Charges May Apply

ADD PAIRED WINES FOR 3 COURSES FOR [\$30]

ANTIPASTI : FIRST PLATES

Veal Carne Cruda, Hazelnuts, Capers, Egg Yolk, Shallot, Robiola due Latte [\$20]

VINO ROSSO, LE PIANE "MAGGIORINA" 2021

Culatello di Zibello, Blueberry Conserva, Mustard Greens [\$18]

LAMBRUSCO GRASPAROSSA DI CASTELVETRO, DONELLI NV

Cucumber Carpaccio, Golden Beets, Radish, Shallot, Parsley, Taggiasche Olives, Cider Dijon Vinaigrette [\$16]

OFFIDA PECORINO, DE ANGELIS "CAMPO DI MARTE" 2021

Mustard Green Salad, Marinated Artichokes, Celery Hearts, Escarole, Parmigiano, Pistachio, Mint, Lemon [\$18]

SOAVE CLASSICO, PRÀ "OTTO" 2021

Richfield Farm's Tender Greens, Shaved Spring Onions, Radishes, Balsamic Vinaigrette, Parmigiano [\$15]

ROSATO, G.D. VAJRA "ROSABELLA" 2022

Arugula Salad, Preserved Lemon, Shaved Fennel, Parmigiano, Lemon Vinaigrette [\$14]

OFFIDA PECORINO, DE ANGELIS "CAMPO DI MARTE" 2021

Secret Amish Tomatoes, Burrata, Basil Oil, Toasted Pine Nuts, Garlic Purée, Dried Chilies [\$19]

ROSATO, G.D. VAJRA "ROSABELLA" 2022

Grilled Bruschette, Amish Tomatoes, Sautéed Local Asparagus, Taggiasche Olives, Parmigiano [\$18]

SOAVE CLASSICO, PRÀ "OTTO" 2021

Spring Onion Soup, Carrots, Peas, Semolina Bread Croutons [\$16]

OFFIDA PECORINO, DE ANGELIS "CAMPO DI MARTE" 2021

Lobster Bisque, Butter Poached Lobster, Shaved Fennel, Basil Oil [\$18]

CHARDONNAY, LES CRÊTES 2022

Grilled Rhode Island Calamari, Garlic, Dried Chilies, Crispy Carrots [\$16]

RIVIERA LIGURE DI PONENTE PIGATO, DURIN 2021

Seared Hudson Valley Foie Gras, Guanciale, Toasted Cocoa Nibs, Hazelnuts, Passion Fruit Grappa Sauce [\$29] supplement [\$5]

SPUMANTE, G.D. VAJRA "N. S. DELLA NEVE" EXTRA BRUT ROSÉ NV

PRIMI : PASTA

Maryland Crab Risotto, Fava Beans, Lemon, Basil, Spicy Chili Oil [\$19/ \$37]

VERMENTINO DI SARDEGNA, PALA "SOPRASOLE" 2021

Risotto Milanese, Saffron, English Peas, Parmigiano, Short Rib Ragù [\$17/ \$33]

TEROLDEGO ROTALIANO, ZENI "LEALBERE" 2018

Squid Ink Spaghetti alla Chitarra, Lobster, Shrimp, Calamari, Garlic, Basil, Spicy Lobster Tomato Sauce [\$20/ \$38]

VERMENTINO DI SARDEGNA, PALA "SOPRASOLE" 2021

Spaghetti alla Chitarra, Tomato Basil Sauce [\$13/ \$22] Add Chicken Fricassee or Cinghiale Ragù [\$4/ \$7]

CANNONAU DI SARDEGNA, PICCO DEL SOLE 2019

Tajarin, Piedmontese Hand Cut Pasta, Veal Ragù, Parmigiano [\$17/ \$33]

VINO ROSSO, LE PIANE "MAGGIORINA" 2021

Tagliatelle, Virginia Clams, Spring Onions, Green Garlic, White Wine Butter Sauce [\$17/ \$33]

VERDICCHIO DEI CASTELLI DI JESI CLASSICO SUPERIORE, SARTARELLI "TRALIVIO" 2019

Pappardelle, Pork Belly Fricassee, Fava Beans, Lemon Parmigiano Cream Sauce [\$17/ \$33]

PINOT NERO, COLTERENZIO 2021

Saffron Rigatoni alla Norma, Grilled Eggplant, Roasted Sweet Pepper, Basil, Tomato Basil Sauce, Ricotta Salata [\$15/ \$30]

CANNONAU DI SARDEGNA, PICCO DEL SOLE 2019

Bucatini all'Amatriciana, Guanciale, Onion, Tomato Sauce, Dried Chili [\$17/ \$31]

CESANESE OLEVANO ROMANO SUPERIORE, DAMIANO CIOLLI "SILENE" 2019

Cavatelli Verde, Cinghiale Ragù, Castelvetrano Olives, Lemon [\$17/ \$37]

VINO ROSSO, LE PIANE "MAGGIORINA" 2021

Potato Gnocchetti, Beech & Hen of the Woods Mushrooms, Garlic, Chive Butter Sauce [\$17/ \$33]

PINOT NERO, COLTERENZIO 2021

Triangoli Pasta Filled with Burrata & Lemon, Asparagus, Pistachios, Parmigiano, Herb Butter Sauce [\$17/ \$35]

SOAVE CLASSICO, GINI "LA FROSCA" 2018

Agnolotti del Plin Filled with Veal Ragù, Hazelnut Brown Butter [\$18/ \$35]

VINO ROSSO, LE PIANE "MAGGIORINA" 2021

Casunsei, Pork Sausage Filled Pasta, Brown Butter, Sage, Parmigiano [\$17/ \$37]

CESANESE OLEVANO ROMANO SUPERIORE, DAMIANO CIOLLI "SILENE" 2019

Tortellini di Bologna, Fonduta, Rosemary Sauce, Pistachio [\$17/ \$31]

LAMBRUSCO GRASPAROSSA DI CASTELVETRO, DONELLI NV

Mushroom Lasagna, Mushroom Ragù, Roasted Eggplant, Oregano, Roasted Garlic Fonduta [\$18/ \$32]

CANNONAU DI SARDEGNA, PICCO DEL SOLE 2019

Lasagna Marchigiana, Veal Ragù, Fonduta, Red Wine Reduction [\$21/ \$35]

SANGIOVESE, LA GERLA "POGGIO GLI ANGELI" 2020

SECONDI : MAIN DISHES

Seared New Bedford Scallops, Yukon Gold Potato Purée, Cardoons, Ceci, Basil Butter Sauce [\$38]

CHARDONNAY, LES CRÊTES 2022

Grilled Maryland Rockfish, Fresh Ceci, Fava Beans, English Peas, Asparagus, Tomato Brodo [\$37]

VERDICCHIO DEI CASTELLI DI JESI CLASSICO SUPERIORE, SARTARELLI "TRALIVIO" 2019

Grilled Mediterranean Bronzino, Braised Fennel, Carrot Purée, Lemon Butter Sauce, Fennel Pollen Pesto [\$37]

VERMENTINO DI SARDEGNA, PALA "SOPRASOLE" 2021

Confit Rabbit Leg, Anson Mills Creamy Polenta, English Peas, Sage Reduction [\$38]

SOAVE CLASSICO, GINI "LA FROSCA" 2018

Saltimbocca: Prosciutto-Wrapped Chicken, Swiss Chard, Creamy Polenta, Fresno Chili, Sage Reduction [\$32]

SANGIOVESE, LA GERLA "POGGIO GLI ANGELI" 2020

Veal Milanese, Crispy Veal Chop, Arugula Salad, Lemon Marmellata [\$64] supplement [\$15]

CESANESE OLEVANO ROMANO SUPERIORE, DAMIANO CIOLLI "SILENE" 2019

Braised Beef Short Rib, Potato Purée, Spring Vegetables, Mint Lemon Gremolata [\$38]

CHIANTI CLASSICO RISERVA, CARPINETO 2017

Grilled Magret of Duck, Forest Mushrooms, Blueberries, Sunchoke Purée, Thyme Reduction [\$38]

TEROLDEGO ROTALIANO, ZENI "LEALBERE" 2018

Grilled Elysian Fields Lamb Leg, Mustard Green Fennel Salad, Crispy Potatoes, Anchovy Garlic Vinaigrette [\$38]

CILENTO AGLIANICO, LUIGI MAFFINI "KLÈOS" 2020