

APPETIZERS

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| ZUPPA del GIORNO daily prepared soup | 9 |
| RAPINI CROSTINI AGLIO e OLIO sautéed rapini, crostini | 9 |
| SARDINE in CARPIONE flash fried sardines in oil, vinegar and mint | 13 |
| ZUCCHINE FRITTE breaded zucchini, red pepper aioli, dill yogurt | 14 |
| CARCIOFI FRITTI crispy artichokes, mint infused yoghurt | 14 |
| OVEST CARPACCIO di MANZO crusted AAA beef tenderloin, cured egg yolk, capers, parmigiano | 17 |
| BRESAOLA della VALTELLINA cured beef, asiago cheese, bosc pear | 16 |
| CALAMARI FRITTI lightly fried calamari, chipotle tomato aioli, lemon | 16 |
| GAMBERI e CALAMARI grilled shrimp and calamari, tomato and soppressata compote, rosemary and garlic oil | 19 |
| OVEST ANTIPASTO selection of cured meats, cheeses, house marinated vegetables, nodini | 18 |
| BURRATA burrata cheese, marinated tomato and eggplant | 19 |

SALADS

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| RUCOLA arugula, bosc pear, crotonese cheese, sultana, pumpkin seed, balsamic | 14 |
| FICHI e RICOTTA baby spinach, dried figs, sunflower seeds, ricotta, goat cheese dressing | 13 |
| CAVOLO NERO black Tuscan kale, apple, carrots, cabbage, spiced chickpeas, herb emulsion | 13 |
| BARBABIETOLE seasoned beets, whipped ricotta, candied pecans, balsamic | 14 |

MEAT and FISH

served with daily vegetables

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| SALSICCIA ARROSTITA grilled mild sausages, roasted potatoes, sautéed rapini, eggplant | 22 |
| GALLETO pan roasted Cornish hen, crisp polenta | 24 |
| SALMONE pan roasted salmon filet, avocado and mascarpone purée | 25 |
| BRANZINO baked Mediterranean sea bass, yukon gold potatoes, parsley oil, grilled lemon | 32 |
| VITELLO pan seared veal tenderloin, blistered tomato, balsamic agrodolce | 28 |
| GRIGLIATA MISTA grilled meats (lamb T-bone, flatiron steak, mild sausage, quail) rosemary and garlic marinade, salsa verde | 33 |
| BISTECCA grilled 16 oz AAA Black Angus ribeye | 48 |

PIZZA

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| MARGHERITA fior di latte, parmigiano, basil | 14 |
| CARCIOFINI fior di latte, spinach, artichokes, olives, red pepper | 17 |
| FUNGHI truffle, mushrooms, fior di latte parmigiano, goat cheese | 17 |
| PATATE sliced yukon gold potato, harrisa oil, garlicky rapini, smoked mozzarella | 16 |
| ANATRA confit duck, fior di latte, Barolo poached grapes, goat cheese | 17 |
| CALABRESE fior di latte, red finger chilli, roasted red peppers, spicy soppressata, n'duja | 18 |
| PROSCIUTTO e RUCOLA fior di latte prosciutto, arugula, shaved parmigiano | 18 |
| BURRATA marinated tomato, burrata, basil | 19 |

PASTA

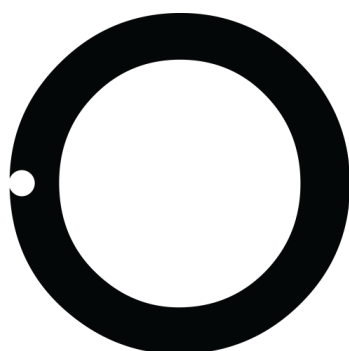
All pastas handmade in house.

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| GNOCCHI hand-rolled potato gnocchi, San Marzano tomato, basil | 18 |
| RAGU di AGNELLO fettucine, mint pesto, lamb ragu bianco, San Marzano tomato sauce, pecorino | 21 |
| CARBONARA fettucine, guanciale, egg, parmigiano, black pepper | 18 |
| ANTHONY D' REGINELLE braised beef brisket, mushroom, light cream, truffle, parmigiano | 21 |
| CAVATELLI hand-cranked semolina pasta, n'duja, rapini, garlic, pecorino cheese | 18 |
| RAVIOLI mushroom, parmigiano, truffle butter sauce | 20 |
| FRA DIAVOLA chitarrine, black tiger shrimp, spicy tomato sauce | 23 |
| CHITARRINE alla PESCATORA market seafood, arugula pesto | 23 |

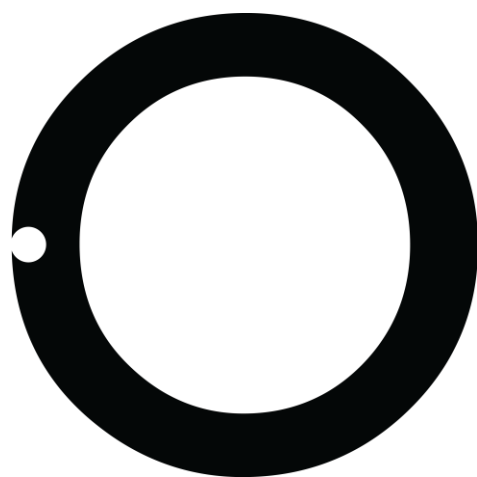
RISOTTO del GIORNO

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| MONDAY | |
| RISOTTO di BARBI beets, mascarpone, thyme | 19 |
| TUESDAY | |
| RISOTTO alla MILANESE saffron risotto, braised brisket | 19 |
| WEDNESDAY | |
| RISOTTO al NERO di SEPPIA cuttlefish ragu, black tiger shrimp | 22 |
| THURSDAY | |
| RISOTTO al BAROLO braised short rib, red wine, parmigiano | 20 |
| FRIDAY | |
| RISOTTO ai FUNGHI porcini, mushrooms, roasted quail | 20 |
| SATURDAY | |
| RISOTTO alla SPUMA di MARE market seafood | 22 |
| SUNDAY | |
| RISOTTO al RAMERINO rosemary butter, parmigiano, sausage | 19 |

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