

APPETIZERS

ZUPPA del GIORNO daily prepared soup	9
RAPINI CROSTINI AGLIO e OLIO sautéed rapini, crostini	9
SARDINE in CARPIONE flash fried sardines in oil, taro, vinegar	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 cured beef, asiago cheese, pompelmo, EVOO	17
CALAMARI FRITTI lightly fried calamari, chipotle tomato aioli, lemon	18
GAMBERI e CALAMARI grilled shrimp and calamari, tomato and soppressata compote, rosemary and garlic oil	19
OVEST ANTIPASTO	
selection of cured meats, cheese and house marinated vegetables.	19
BURRATA burrata cheese, marinated tomato and eggplant	19
SALADS	
RUCOLA arugula, bosc pear, pecorino romano, sultana raisins, pumpkin seed, balsamic	14
FICHI e RICOTTA baby spinach, dried figs, sunflower seeds, ricotta, red wine vinegar, lemon and evoo	13
CAVOLO NERO black Tuscan kale, apple, carrots, cabbage, spiced chickpeas, herb emulsion	13
BARBABIETOLE seasoned beets, whipped ricotta, candied pecans, balsamic	14
FINOCCHIARA fresh fennel, orange, olives, salt, b. pepper and evoo	14

PIZZA

MARGHERITA fior di latte, parmigiano, basil	15
CARCIOFINI zucchini, roasted garlic, confit tomatoes, olives, fior di latte	18
FUNGHI truffle, mushrooms, fior di latte, parmigiano, goat cheese	19
PATATE sliced yukon gold potato, harrisa oil, garlicky rapini, smoked mozzarella	18
POLLO PUNTO pulled chicken, basil infused eggplant, fior di latte	19
CALABRESE fior di latte, red finger chilli, roasted red peppers, n'duja and home made sausage	18
PROSCIUTTO e RUCOLA fior di latte, prosciutto, arugula, shaved parmigiano	18
BURRATA marinated tomato, burrata, basil	19
PASTA	
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, guanciaie, egg, parmigiano, black pepper	19
ANTHONY D' REGINELLE braised beef brisket, mushroom, light cream, truffle oil, parmigiano	21
CAVATELLI home made sausages, n'duja, rapini, garlic and pecorino	19
I'ORTOLANO SARACENO buckwheat spaghettoni, garlic, harissa oil and vegetables	19
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

MEAT and FISH

served with daily vegetables

SALSICCIA ARROSTITA homemade grilled sausages,	24
POLLO pan roasted breast of chicken with smoked mozzarella	24
STINCO D'AGNELLO, LENTICCHIE E BIETOLA lamb shank, lentils, swiss chard	26
SALMONE pan roasted salmon filet, lemon and thyme beurre blanc	25
PORK SCALOPPINE mushrooms and marsala wine	24
VITELLO pan seared veal tenderloin, blistered tomato, balsamic agrodolce	29
BRANZINO baked Mediterranean sea bass, julienne vegetables, potatoes, oil and lemon	32
BISTECCA grilled 15oz to 16oz AAA Black Angus ribeye	48

RISOTTO del GIORNO

MONDAY

RISOTTO dei BARBI

beets risotto garnished with mascarpone and thyme	19
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TUESDAY

RISOTTO alla MILANESE

saffron risotto, garnished with braised brisket	20
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WEDNESDAY

RISOTTO al NERO di SEPPIA

black cuttlefish risotto garnished with black tiger shrimp	22
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THURSDAY

RISOTTO al BAROLO

red wine risotto garnished with braised short rib	20
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FRIDAY

RISOTTO FUNGHI

porcini, mushrooms risotto garnished with roasted sausage	20
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SATURDAY

RISOTTO alla SPUMA di MARE market seafood risotto	22
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