

# Menu

## APPETIZER

**Marinara mussels with French fries** \$150  
Sautéed with garlic, parsley over white wine.

**Sautéed Mushrooms** \$140  
Butter, Grana Padano, white wine, and balsamic vinegar.

**Cheese and charcuterie** \$225  
Our selection of handmade cheeses and charcuterie;  
served with honey and homemade marmalade.

**Lamb Tacos (3)** \$155  
Free-range lamb braised with white wine,  
mixed spices and served with homemade tortillas.

**Onion soup** \$ 90  
Our version of the French recipe;  
prepared with lamb broth and sherry.

## SALADS

**Panzanella** \$140  
Tomatoes, cucumber, croutons, red onion and basil; red wine vinaigrette.

**Giardino Salad** \$165  
Italian lettuce, tomato, Grana Padano, salami,  
Kalamata olives and olive and red wine vinaigrette.

## PASTAS

**Al Limone** \$175  
Garlic, peperoncino, Grana Padano, parsley and eureka lemon

**Al Forno** \$210  
Short pasta dipped in pomodoro sauce,  
fresh mozzarella, Grana Padano, basil and garlic.

**Alfredo** \$175  
Pasta with our Alfredo sauce and chicken.

**Faraona** \$220  
Guinea fowl ragú, butter and Grana Padano.

**Foresta** \$185  
Sautéed with cremini mushrooms, bacon,  
white wine and rosemary oil

**Pomodoro e ricotta** \$175  
Spaghetti al pomodoro on top of a ricotta sauce

**Cosse** \$175  
Mussels, garlic, white wine, parsley, tomatoes and lemon zest

**Lasagne al forno** \$180  
Ragú bolognese and bechamel.

## PIZZAS

**4 Cheese** \$185  
Pomodoro sauce, fresh mozzarella,  
grated parmesan, gorgonzola and ricotta.

**Margarita** \$150  
Pomodoro sauce, fresh mozzarella, Grana Padano and basil.

**Cotto** \$175  
Pomodoro sauce, Grana Padano, fresh mozzarella, red onion, and ham.

**Mediterranea** \$180  
Pomodoro sauce, Grana Padano, fresh mozzarella, Kalamata olives,  
capers and peperoncino.

**Season** \$185  
Grana Padano, fresh mozzarella, caramelized onion,  
arugula, bacon and tomato.

**Pizza Lupo Nero\*** \$180  
36 hrs rested bun with activated charcoal. Served with Arrabbiata sauce,  
provola cheese, and homemade Italian sausage. \*

**Norma** \$170  
Pomodoro sauce, fresh mozzarella, ricotta, aubergines, and basil.

**Sottobosco** \$190  
Ricotta cream, Grana Padano, cremini mushrooms,  
roasted tomatoes, sage and pine nuts.

# MAIN

**Lamb with honey and nuts** \$265  
Baked with honey, dates and figs.

**Neapolitan Veal Milanese** \$215  
Baked breaded beef with arrabbiata sauce, slices of ham and cheese;  
green salad on the side.

**White Fish** \$215  
Served on top of a chickpea cream, sautéed lettuce and arugula on the side.

**Meunière Salmon** \$245  
Bathed in butter, parsley and lemon sauce  
accompanied by wild rice.

**Pork Loin Chop** \$235  
Baked with ginger and apple syrup, mashed potatoes  
and vegetables in garlic butter.

**Duck Magret** \$265  
Seared on order, roasted pears and figs on the side.

## PREMIUM STAKES

**New York** \$415  
Premium cut of 300 gr; 2 side dishes to choose.

**Ribe Eye Bocca** \$500  
300 gr cut matured in chili oil; 2 side dishes to choose

## SIDE DISHES

**Wild Rice** \$ 45  
Accompanied by white onion, butter and garlic.

**Roasted potatoes** \$ 45  
Diced and baked with sea salt and olive oil.

**Green Salad** \$45  
Lettuce, tomato and lemon vinaigrette.

**French fries** \$ 45  
French cut bathed in rosemary oil with salt and black pepper.