

SIGNATURE COCKTAILS

Spritzer Della Casa 19

*aperol, strawberries, cocchi americano rosato, basil,
prosecco*

The Nobility 18

homemade raspberry cognac, lime, prosecco

Pompelmo 17

Tito's vodka, grapefruit oleo, aromatic bitters

Cetriolo 17

Hendrick's gin, cucumber, mint, lime

Noe Negroni 18

Hendrick's gin, carpano antica, campari

Island Sgroppino 19

house made limoncello, sherbet, prosecco, mint

Tramonto 18

Malfy gin, caperitif, strawberry

Della Casa 19

Tito's vodka, dry vermouth, sea salt, Hawaiian honey

007 - 18

Tito's vodka, Hendricks's gin, cocchi americano

Garden Dirty 17

Tito's vodka, olive, rosemary vermouth

BEERS

24oz bottled beer Baladin Brewery, Italy

Nora, notes of Eastern aromas, ginger, citrus 28

Super, tropical fruit, banana and marzipan 26

Isaac, yeast, citrus, coriander, peeled oranges 27

12oz bottled beer - Domestic & Imported

Peroni 9

Heineken 8

Corona 9

Sapporo 9

Maui Bikini Blonde 9

Budweiser 7

NON ALCOHOLIC 8

Tutti Santi, liliko'i, lime, Hawaiian honey, sea salt

Arancia Julius, orange juice, vanilla agave

Roman Gardens, lemon sorbet, strawberry, basil

WINES GLASS/BOTTLE

SPARKLING

Enza, Prosecco, Veneto, Italy 12/59

Louis Roederer, Champagne, France 26/130

Ruinart Rosé, Champagne, France 63/316

Dom Perignon 2004, Champagne, France 99/495

WHITES

Trebbiano, Zenato, Lugana, Italy 13/60

Malvasia, Birichino, Monterey, California 14/63

Pinot Grigio, Tramin, Alto Adige, Italy 14/63

Riesling, "Euro-Asian", Germany 15/65

Sauvignon Blanc, Warwick, South Africa 17/75

Chardonnay, Chalk Hill, Sonoma, California 17/75

Chardonnay, Bramito del Cervo, Umbria, Italy 18/81

ROSÉ

Negroamaro, Tormaresca, Puglia, Italy 18/81

Grenache, By. Ott, Provence, France 23/103

REDS

Merlot, Paso Creek, Paso Robles, California 17/77

Cabernet Sauvignon, Avalon, Napa, California 17/77

Nebbiolo, Michele Chiarlo, Piedmont, Italy 18/82

Pinot Noir, Gloria Ferrer, Napa, California 19/88

Cabernet Franc, Arcanum, Tuscany, Italy 22/100

Sangiovese, Crognolo, Chianti, Italy 28/155

CORAVIN 3oz/6oz

Chardonnay

Louis Latour Corton-Charlemagne Gran Cru,

Côte de Beaune, France 48/96

Sangiovese

Marchesi Antinori Tignanello, Chianti, Italy 40/80

Cabernet Sauvignon

Opus One "Overture", Napa, California 42/84

SPECIALITÀ TRADIZIONALI

Caprese	<i>burrata, basil, tomato 18 (gf)(v)</i>
Braised Beef Meatball	<i>smoked scamorza 21</i>
Brick Chicken Piccata	<i>spaghetti, lemon, caper, parsley 45</i>
Lobster Spaghetti Pomodoro	<i>½ Kona lobster, tomato 65</i>
Veal Milanese	<i>arugula salad, tomato 72</i>
Market Fish “Acquapazza”	<i>green olive, cherry tomato, clams, lemon - Market Price</i>
Porterhouse Steak for Two	<i>salsa verde, horse radish, cipollini onion 139 (gf)</i>

ANTIPASTI

Culatello & Papaya 23
goat cheese, citrus puree

Octopus Nduja 25
nduja, potato, celery, parsley oil

Kampachi Crudo 21
passion fruit, truffle, heart of palm (gf)

Ahi Tuna “Panzanella” 23
lemon, olive, red onion, basil, balsamic

Mushroom & Artichoke Salad 19
apple, nuts, pecorino, watercress (gf)(v)

PRIMI

Tagliatelle 29
wild mushroom, truffle (v)

Venison Ravioli 32
celery root puree, apple, foie gras

Squid Ink Maccheroni 30
King crab, cherry tomato, lemon

Bucatini Carbonara 28
pancetta, duck egg

SECONDI

Milk-fed Pork Confit 59
parsnip, almond, caper (gf)

Beef Filet 67
radicchio, mushroom, watercress, balsamic pepper (gf)

Swordfish 49
lobster, spring onion puree, fennel, tomato, olives (gf)

Veal Cheek “Rossini” 65
truffle potato, foie gras, crispy onion

THREE COURSE - 85

Choice of one Antipasto or Primo, one Secondo and one Dolce

FOUR COURSE - 110

Choice of one Antipasto, one Primo, one Secondo and one Dolce

*Please inquire about our gluten-free pasta and dishes that can be prepared gluten-free
(gf) Gluten Free - (v) Vegetarian*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness