

# Aperitifs

ALBA ROSA 12  
COCCHI PINK VERMOUTH, GRAPEFRUIT, SODA

BIANCO & TONIC 12  
CONTRATTO WHITE VERMOUTH, TONIC WATER, LIME

FINO SHERRY, ALVEAR 8  
PEDRO XIMENEZA

# Wines by the Glass

## WHITE

VENETO-ITALY PROSECCO EXTRA-DRY N/V - ACINUM (SPARKLING) 12  
GLERA

UMBRIA-ITALY FIORDALISO '19, ROCCAFIORE 12  
GRECHETTO

RIAS BAIXAS-SPAIN ALBARIÑO '18, TERRAS DA GONDAREY 12  
ALBARIÑO

MINHO-PORTUGAL VINHO-VERDE '19, MAPRECO 9  
LOUREIRO, TRAJADURA, AVESSO, AZAL

## ROSE

RIOJA-SPAIN LACUESTA ROSADO '19, M. LACUAESTA 11  
GARNACHA

## RED

PIEMONTE-ITALY BARBERA D'ALBA "29.5" '16, HILBERG-PASQUERO 13  
BARBERA

ABRUZZO-ITALY CADETTO '16, PODERE CASTORANI 12  
MONTEPULCIANO

RIOJA-SPAIN RESERVA '14, MARQUES DE ALDEANUEVA 14  
TEMPRANILLO

## BEER & SODA

ERTVELDE-BELGIUM GULDEN DRAAK TRIPLE ALE 18

PIEMONTE-ITALY MENABREA - PREMIUM LAGER 8

PIEMONTE-ITALY MENABREA - AMBER 8

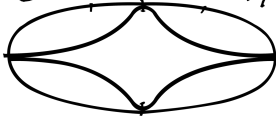
ACHTERHOEK-NETHERLANDS GROLSCH - LAGER 8

NEW YORK-USA BROOKLYN BREWERY - IPA 8

MONTERREY-MEXICO COCA-COLA 5

MONTERREY -MEXICO DIET COKE 4

CONVIVIUM



OSTERIA

## Antipasti

### BURRATA | 16

BURRATA WITH HEIRLOOM TOMATOES AND BASIL

### CARCIOFO | 15

BRAISED ARTICHOKE IN EXTRA VIRGEN OIL, GARLIC AND MINT

### POLPO | 17.50

OCTOPUS WITH GIGANTE BEANS, CELERY, OLIVES AND TOMATOES

### TAGLIERE | 17/29

ASSORTED CURED MEATS AND CHEESES BOARD

### GAMBERI | 15

PACIFIC OCEAN SHRIMP WITH GARLIC, OLIVE OIL, PARSLEY AND PAPRIKA

### POLENTA | 15.50

POLENTA WITH OYSTER MUSHROOMS AND TALEGGIO CHEESE

### QUAGLIA | 17

ROASTED FREE-RANGE QUAIL STUFFED WITH SAUSAGES AND MUSHROOMS IN PORT WINE AND FIGS

## Insalate

### TRICOLORE | 14

RADICCHIO, ENDIVE AND ARUGULA SALAD WITH SHAVED PARMIGIANO

### FARRO | 13

FARRO WITH CRANBERRIES, ALMONDS, PUMPKIN SEEDS AND FONTINA CHEESE

### SPINACI | 13

BABY SPINACH WITH BEETS, CARAMELIZED WALNUTS AND GORGONZOLA

### CAESAR SALAD | 13

ROMAINE LETTUCE WITH EGG YOLK, ANCHOVIES DRESSING WITH PARMIGIANO

**\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF BORNE ILLNESS.**

**WE ONLY USE MEAT OF HUMANELY RAISED ANIMALS**

## Contorni 8

**ASPARAGI**  
GRILLED  
ASPARAGUS

**CAVOLFIOR**  
CAULIFLOWER  
WITH OLIVES

**SPINACI**  
SPINACH WITH  
GARLIC

**PATATE**  
ROASTED  
POTATOES

## Primi

### FETTUCCINE | 15

HOUSEMADE FETTUCCINE WITH TOMATO, BASIL AND PARMIGIANO

### GNUDI | 24

EWE RICOTTA AND SPINACH HOUSEMADE GNUDI WITH ASIAGO CHEESE

### MALLOREDDUS | 18

DURUM WHEAT SARDINIAN PASTA WITH HOUSEMADE BERKSHIRE PORK SAUSAGE, TOMATO AND PECORINO ROMANO

### LASAGNE | 22

LASAGNA WITH RAGÚ, BECHAMEL SAUCE AND PARMIGIANO

### RAVIOLI | 24

GREEN APPLE, RICOTTA AND CINNAMON HOUSEMADE RAVIOLI

WITH PECKING DUCK RAGÚ

### TAGLIATELLE | 19

HOUSEMADE TAGLIATELLE WITH BEEF AND VEAL RAGÚ

### LINGUINE | 18.50

HOUSEMADE LINGUINE WITH SHRIMP, CHERRY TOMATOES AND CALABRIAN CHILI PEPPERS

## Secondi

### GALLETTO | 26

ROASTED FREE-RANGE POUSSIN WITH PAPRIKA, ROSEMARY AND PEPPERS

### FISH OF THE DAY | 34

OVEN ROASTED 'WHOLE' FISH OF THE DAY WITH OLIVES, LEMON AND ASPARAGUS

### CONIGLIO | 29

BRAISED RABBIT WITH OLIVES, CAPERS, PROSCIUTTO AND ROSEMARY WITH POLENTA CROSTINI

### \*AGNELLO | 34

SICILIAN PISTACHIO CRUSTED ROASTED RACK OF LAMB IN RED WINE SAUCE WITH CAULIFLOWER

### \*COSTATA DI MANZO | 134

(FOR TWO) PAINTED HILLS 48 OZ OVEN ROASTED BONE-IN RIBEYE WITH ROASTED POTATOES

## Dolci 11

FLOURLESS CHOCOLATE CAKE WITH WHIPPED CREAM

CHEESE CAKE WITH BLUEBERRIES IN REDUCED PORT WINE

TRADITIONAL APPLE PIE WITH WHIPPED CREAM

TIRAMISU WITH ESPRESSO AND KAHLUA