

panecaldo

SPECIALS

Tonno Ahi

Seared sliced Ahi Tuna A++, mixed micro greens and flowers, extra virgin olive oil, Maldon salt, chives mayo 18

Il Coniglio

Roasted Rabbit tenderloin, sautéed spinach, red wine sauce 18

Monzoe Caviale

Tartare of Filet Mignon with caviar and basil olive oil 20

Pasta e Fragioli

White Northern bean soup with fresh egg pasta 14

Gnocchi di Castagne

Gluten free chestnut flour gnocchi, Parmesan Reggiano, Sage-butter sauce 25

Risotto Aragosta

Maine Lobster Risotto, green asparagus, saffron broth 39

Red Snapper

Seared Red Snapper fillet, little neck clams, white truffle sauce 39

La Cernia

Seared Grouper fillet, caponata sauce, fine herbs 35

Filletto di Manzo al Barolo e Tartufo Nero

Grilled Fillet Mignon, mixed marble potatoes, shallots- red wine sauce 39

Costolette di Agnello

Grilled Lamb cutlets, mash potato, rosemary-green mustard sauce 35