

Crudo Bar

GRANCHIO REALE*

Alaskan King Crab, hearts of palm, celery and horseradish dressing

31

HAWAIIAN AHI TUNA TARTARE*

tuna, citrus dressing, fried capers, avocado mousse, black olives

24

CARPACCIO DI MANZO*

with arugula and shaved Parmigiano Reggiano

26

Pizze

MARGHERITA

San Marzano tomatoes, buffalo mozzarella, fresh basil, oregano

18

SAN DANIELE

San Danile Prosciutto and arugula

20

TARTUFATA

Taleggio cheese, black truffle and organic egg yolk

24

Antipasti

FRITTO MISTO	24
crispy Gulf shrimp, calamari, scallops, vegetables and lemon aioli	
SAN DANIELE E BUFALA	21
18-month aged San Daniele prosciutto and buffalo mozzarella	
BURRATA	21
yellow and red beets salad, burrata, aged balsamic, soybean sprouts	
POLPO CROCCANTE	23
grilled Portuguese octopus, tomato confit, black olive salsa, crispy potatoes and fresh herbs	
VITELLO TONNATO*	21
traditional slow-roasted thinly sliced veal with tuna-caper sauce	

Insalate

CAPRESE	19
Kumato tomatoes, buffalo mozzarella and fresh basil	
MISTICANZA POINCIANA	19
Bibb salad with cottage cheese, almonds, scallions and fresh-herb medley in a light ginger dressing	
INSALATA DI ANGIURIA E FETA	19
watermelon salad with Sardinian feta, fresh mint, cucumber with lemon dressing	
INSALATA CENTOCOLORI	19
tri-colored organic lettuce with avocado, cherry tomatoes, buffalo mozzarella and olives	
INSALATA DI CARCIOFI	19
thinly sliced artichokes, baby arugula, hearts of palm and shaved Parmigiano Reggiano	
ADD YOUR CHOICE OF GRILLED CHICKEN OR SALMON	8

Split Plate • 8

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Pasta

CACIO E PEPE	22
linguine with Pecorino Romano, butter from Cremona and cracked pepper	
RAVIOLI ALLA ARAGOSTA	25
homemade ravioli with Maine lobster, shrimp, scallops, citrus butter and fresh basil	
BOLOGNESE.	26
Cav. Cocco tagliatelle with our traditional veal ragù	
POMODORO E BASILICO	19
spaghetti with San Marzano tomatoes, basil and Parmigiano Reggiano	
SPAGHETTI ALLA CARBONARA*	23
spaghetti with pancetta, organic egg, Parmigiano Reggiano and fresh black pepper	
PUTTANESCA	22
gnocchetti pasta, spicy San Marzano tomato sauce, olives, Sicilian capers, peperoncino, fresh parsley and Italian tuna confit	
ORECCHIETTE E BURRATA	21
orecchiette, broccoli rabe pesto, fresh burrata, peperoncino and Piedmontese toasted hazelnuts	

Secondi

CUTELÈTA ALLA MILANESE	46
traditional breaded veal, wild arugula, tomatoes and Parmigiano Reggiano	
SALMON SCOZZESE	36
Loch Duart Scottish salmon, black wild rice salad, carrot ginger purée and herb sauce	
BRANZINO	45
Mediterranean sea bass filet served with roasted farm vegetables and lemon-caper sauce	
SUPREMA DI POLLO	31
chicken supreme, local corn purée, grilled radicchio, Roma tomatoes and aged balsamic vinegar	
CIOPPINO	45
sea food stew with scallops, prawns, octopus, clams and the catch of the day with spicy San Marzano sauce	

Panini

WAGYU SHORT RIB SLIDERS
jalapeño mayo, pickled red onions,
Wagyu beef

24

SANT AMBROEUS
veal Milanese, arugula,
tomatoes and Dijon

16

LA SCALA*
filet mignon carpaccio, Dijon
mustard and arugula

16

All our panini are served with
Patatine Fritte

Contorni

10

PATATINE ALLE ERBE
fingerling potatoes, garlic chips
and rosemary

CAVOLINI DI BRUXELLES
roasted Brussels Sprouts with
prosciutto

BROCCOLI RABE
broccoli rabe, chili flakes, garlic
chips and white anchovies

Chef di Cucina - Marco Barbisotti (Milano)

Please let us know if you have any food allergies or dietary restrictions.