

APPETIZER

ITALIAN WINTER GREENS 15
citrus, mint, white balsamic vinaigrette

PASTA

BLACK SQUID INK CHIATTARA 28
pistachio cream, squid, shrimp

ENTREE

CHICKEN BREAST MILANESE 29
heirloom tomato, aged balsamic, Parmesan

DESSERT

AMALFI LEMON TART 12
Knauss Berry Farms Strawberry Sauce

HEART SHAPED NUTELLA PIZZA. 18

CHIEF CULINARY PARTNER, LAURENT TOURONDEL
EXECUTIVE CHEF, DANIEL GANEM
CHEF DE CUISINE, JOSE CASTILLO

A 20% service charge
will be added to all checks

MAKE A RESERVATION