

Welcome, we have saved you a seat.

What you are about to experience is the culmination of an entire team's resilient efforts to showcase our cuisine. The menu items have been inspired from regional Italian recipes and traditions yet revised with imagination. True to style for our creations at our sister restaurant Dio Deka, the menu here also experiments with new combinations and flavors while using the finest in quality of ingredients.

Our goal is to create an unforgettable experience helping you shape your own pleasant memories. On behalf of the five partners and myself, a sincere thank you for the opportunity to make us part of your special evening.

Rest assured that you will be well taken care of,  
grazie mille.



Executive Chef, Nikos Moulinos

## STARTERS

**PANE ALL' OLIVE** *in-house made olive bread, onions, erbe fresche* 5

**TAGLIERE DI SALUMI E FORMAGGI** *charcuterie of assorted meats & cheeses with condiments* 38

**DUE DIECI BRUSCHETTA** *made in-house ricotta, focaccia fatto a mano, organic honey, sesame* 19

**FRITTO MISTO** *calamari, shrimp, zucchini, cauliflower, pistachio aioli* 24

**POLPETTE DI CARNE** *braised veal & pork meatballs, salsa di pomodoro, basil* 19

**GAMBERI FRA DIAVOLO** *Santa Barbara prawns, tomato, crushed red pepper, cilantro* 25

## SALADS

**CAPRESE** *Di Stefano handmade burrata, rucola, local tomatoes, 25 yr. old balsamic, pine-nuts* 19

**GEMME PREZIOSE** *local gems and bibbs, roasted mushrooms, carrot, truffle dressing, dukkah* 18

**CAVOLO NERO** *kale, pecorino, pomegranate, hazelnuts, mosto cotto, herb croutons* 17

## IN-HOUSE HANDMADE PASTA & PIZZETTE

*'Life is a combination of magic and pasta.'* - **Federico Fellini**

- MARGHERITA PIZZA** *Bianco di Napoli tomatoes, mozzarella, basil, in-house dried oregano* 22
- AI FUNGHI PIZZA** *roasted local mushrooms, red onion, arugula, pecorino* 24
- VIA DEGLI DEI PIZZA** *handmade burrata, prosciutto, crema di parmigiano, olive oil* 26
- GNOCCHI DI PATATE** *our own "mac & cheese" with crema Siciliana, citrus, olive oil breadcrumbs* 29
- RIGATONI ALLA CARBONARA** *guanciale, farm egg, parmesan, tellicherry* 35
- FETTUCCINE ALL'ARAGOSTA** *butter-poached lobster, Grana Padano, vietti beurre blanc, coriander* 40
- CAVATELLI ALL'ARRABBIATA** *tomato sugo, garlic, Calabrian chili, basilico* 30
- RAVIOLI DI STAGIONE** *mushrooms, pumpkin, asiago, Aleppo, extra virgin olive oil* 33
- LASAGNA VERDI ALL'ANATRA** *maple leaf farms duck Bolognese, spinach, besciamella, prezzemolo* 34

## ENTRÈES

- CIOPPINO** *grilled branzino, seared frutti di mare, tomato, fennel, potato, crostino* 42
- RISOTTO** *the chef's daily creation with Arborio rice* 32
- SALMONE** *pomme puree, broccolini, squash, lemon-caper emulsion* 36
- ORATA** *whole steamed daurade, grappa, citrus, thyme* 54
- MANGIA TUTTO TRE VIE** *8 oz. three-way blend burger, provolone, prosciutto, roasted pepper, fries* 29
- PORCHETTA ABRUZZESE** *slow roasted pork belly, polenta, rosemary, au jus* 35
- FILETTO** *8 oz. USDA Prime filet mignon, crostata di verdure grigliate, bone marrow reduction* 70

## SIDES

- TRUFFLED ROASTED POTATOES** *parmigiano, citrus emulsion* 14
- FRENCH FRIES** *dill, parsley, lemon-garlic zest* 10
- GARDEN VEGETABLES** *kindly ask for daily selection* 12
- POLENTA** *butter & herbs* 12