

\$26\* TWO-COURSE MENU

*\*starting price, per person*

## ANTIPASTI

choose one

### BRUSCHETTA CON RICOTTA MIELE E TARTUFO

*Housemade Rustic Bread, Whipped Ricotta, Urbani Truffle Honey*

### ARANCINI

*Crispy Arborio Rice, Agriform Grana Padano DOP, Saffron,  
Housemade Mozzarella, Peas*

### PANZANELLA TOSCANA

*Heirloom Tomatoes, Red Onion, Cucumber, Taggiasca Olives, Housemade Focaccia,  
Red Wine Vinegar, Olitalia Extra Virgin Olive Oil, Basil*

### CAPRESE +\$6

*Housemade Mozzarella, Heirloom Tomatoes, Olitalia Extra Virgin Olive Oil, Basil*

### CALAMARI FRITTI CON ZUCCHINE +\$8

*Crispy New England Squid, Fried Zucchini, Lemon*

## PIZZA & PASTA

choose one

### PIZZA NAPOLETANA MELANZANE

*San Marzano Tomato Sauce, Mozzarella di Bufala DOP, Fried Eggplant, Ricotta Salata*

### QUADRATI DI RICOTTA E SPINACI

*Housemade Spinach and Ricotta Filled Ravioli, Housemade Mutti Tomato Sauce,  
Basil, Parmigiano Reggiano® DOP*

### TAGLIOLINI AL LIMONE

*Housemade Tagliolini Pasta, Lemon, Butter, Pecorino Romano DOP*

### GNOCCHI AL RAGÙ DI FUNGHI

*Housemade Potato Gnocchi, Mushroom Ragù, 14-Month Agriform  
Parmigiano Reggiano® DOP*

### PIZZA NAPOLETANA PORCINI & SALSICCIA +\$8

*San Marzano Tomato Sauce, Mozzarella di Bufala DOP, Roasted Porcini Mushrooms,  
Sweet Italian Sausage, Thyme*

### TAGLIATELLE ALLA BOLOGNESE +\$8

*Housemade Pasta, Beef & Pork Ragù, 24-Month Agriform Parmigiano Reggiano® DOP*

#### TABLESIDE EXPERIENCE

### FETTUCCHINE AL BURRO CON TARTUFO E PARMIGIANO +\$10

*Housemade Fettuccine Pasta, Urbani Truffle Butter, served from a wheel  
of 18-Month Agriform Parmigiano Reggiano® DOP*

### BLACK TRUFFLE SUPPLEMENT +\$8/3 grams

*Urbani black truffle, freshly shaved onto a dish of your choosing*



EAT ALY

# VINI BY THE BOTTLE

starting at

\$39

## BIANCHI

white wines

BIANCO IGT 'SAN TIZIANO' NV \$39

*Tombacco | Veneto*

SOAVE CLASSICO 2021 \$49

*Delibori | Veneto*

PINOT GRIGIO 2021 \$55

*Perlage | Veneto*

REMOLE BIANCO 2021 \$65

*Frescobaldi | Toscana*

## ROSSI

red wines

CABERNET/MERLOT IGT

'SAN TIZIANO' NV \$39

*Tombacco | Veneto*

PRIMITIVO 'I MURI' 2021 \$60

*Vigneti del Salento | Puglia*

CHIANTI 2021 \$65

*Castello di Querceto | Toscana*

CABERNET SAUVIGNON 2020 \$70

*La Mozza | Toscana*

FOR MORE BEVERAGE OPTIONS,  
SEE OUR MAIN MENU