



Late Winter and Spring Seasonal Experience

Available for 6 to 12 People. \$120 per person.

House Made Bread and Classic Focaccia Included.

Antipasti | Starters

Choose Two

Prosciutto Crudo

Prosciutto Crudo, creamy Stracciatella, Marinated Cherry Tomatoes, fresh Strawberries & Kiwi, cracked Black Pepper, EVOO, and Balsamic Reduction.

Asparagi Grigliati

Char-grilled Asparagus served with a Mousse of Tuna, Mascarpone, and Hard-Boiled Eggs. Extra Virgin Olive Oil, grated Bottarga, and toasted Focaccia Crumbs

Polpo | Octopus Leg

Sous-Vide and Grilled Octopus Leg, with diced Apples, roasted Hazelnuts, Baby Arugula, roasted Fingerling Potatoes, Cherry Tomato, and a light Citrus & Herbs Vinaigrette, with Smoked Paprika.

Carciofi and Mint

Sautéed Artichokes Hearts, shaved Fennel, whipped Garlic-Ricotta, Diced Cucumbers, toasted Almonds, EVOO and Honey Vinaigrette, and Lemon Zest-Mint Gremolata.

Insalate | Salads

Choose One -Served Family Style

Insalata di Finocchi e Arancio

Baby Lettuce, Shaved Fennel, Orange segments, Radishes, Kalamata Olives, Orange Vinaigrette and Shaved Grana Padano DOP.

Pecorino e Pere

Marinated Asian Pears, Shaved Pecorino Romano, Baby Spinach, Walnuts and Pumpkin Seeds, and Honey, Lemon-EVOO Vinaigrette.

Prosciutto e Melone

Grilled Cantaloupe, Prosciutto Crudo, Arugula, Hazelnuts and Honey Vinaigrette.

The two pasta selections, one fresh and one dry, are intended as a tasting journey, thoughtfully portioned.

Pasta Fresca all'Uovo – Hand Made Fresh Egg Pasta

Choose One

Pappardelle

Porcini Mushrooms, Cherry Tomatoes, Chestnuts and Prosciutto Crudo. Finished with a hint of Grana Padano DOP and a drizzle of EVOO.

Gnocchi di Patate

Handcrafted Potato Gnocchi folded into a silky Fontina and Grana Padano DOP Valdostana Fondue. Toasted Hazelnuts for gentle crunch and delicate slices of Prosciutto Crudo.

Fettuccine

Tossed in a four hours Slow-Simmered Beef and Pork Ragù and finished with Grana Padano DOP

Pasta Secca Vicidomini – High Grade Imported Dry Pasta

Choose One

Spaghettoni

Roasted Cherry Tomatoes, Roasted Roma Tomatoes, Signature Tomato Sauce, Fresh Basil, Garlic, Oregano, EVOO, and Grana Padano DOP.

Linguine al Pesto

Classic House Made Basil Pesto: Pine Nuts, Garlic, Grana Padano DOP and Pecorino Romano, EVOO, with Soft Potatoes and Green Beans,

Lemon Linguine

Fresh Clams, Cherry Tomatoes, Asparagus, Extra Virgin Olive Oil, splash of White Wine, hint of Chili, Fresh Parsley, and Bottarga for a savory, umami finish.

While the menu offers multiple courses, portions are carefully balanced to allow you to enjoy the full experience with ease and pleasure.

MORE!



Secondi / Mains – Signature Dishes

Choose One

Due to market availability,
please provide at least two options for us to choose from.

Add a second for +\$20 pp

Arrosto di Maiale

A rustic Roman classic. Slow-Roasted Pork Butt, butterflied, stuffed with Herbs & Spices, Pancetta and Garlic, tied and Slowly Roasted to crispness to lock in its juices until tender. Served with roasted Root Vegetables and its own Juices.

Lombatella o Copertina di Manzo

Hanger or Flat Iron Steak Grilled to Medium or Medium-Rare, finished with a melting Herb & Garlic Compound Butter. Served with a Roasted Walnuts and Almond Romesco, tender Broccolini and Rosemary-Scented Fingerling Potatoes.

Pollo con I Peperoni Chicken Thighs with Peppers

The essence of Rome in a dish: Tender Chicken Thighs braised with sweet Red and Yellow Bell Peppers, white wine, and a hint of Tomato Sauce, slowly cooked creating a light, savory pan sauce. Served with Roasted Potatoes Rustic, comforting, and Nonna-approved.

Costolette D'Agnello | Rack of Lamb

A staple from Italy's Abruzzo region, with a modern touch. Marinated, then finished in the oven with an Eggs-Herb Crust. Served with Roasted Potatoes, sautéed Artichoke, and whipped Stracciatella & Pecorino for a fresh contrast. Garlic, Lemon zest and Mint Gremolada.

Petti di Pollo | Chicken Breasts

Skin-on, Chicken Breasts, marinated in EVOO, Herbs, and a Chili, Sous-Vide to tenderness, skillet seared for a crisp, golden skin. With an Herb, Olive & Capers Tapenade, and Roasted Potatoes, and Greens. The Super Classic Piccata Sauce made with Anchovies Fillet of course!

Saltimbocca di Maiale | Pork Loin Saltimbocca

Thinly sliced and Pan-seared. Topped with crispy Prosciutto Crudo and fresh Sage, finished with a light white wine jus. Served with sautéed Seasonal Greens and Roasted Potatoes. Lively, aromatic, and clean on the palate.

Guancia di Manzo Brasata

Braised Beef Cheek, gently braised in a Dark Chocolate & Red Wine Sauce. Bagnetto Verde, and Orange-Parsley Gremolada. Served on a Silky Celeriac Purée.

Contorni / Side Dishes

Choose One -Served Family Style

Roasted Mediterranean Vegetables

A seasonal selection of Asparagus, Zucchini, Baby Potatoes, and other market-fresh vegetables, roasted with extra virgin olive oil and herbs.

Grilled and Marinated Eggplants

Thinly sliced Eggplant grilled until tender and lightly charred, marinated in a vinaigrette of Garlic, EVOO, fresh Lemon, and Parsley.

Sweet and Sour Red & Yellow Bell Peppers

Red and Yellow Bell Peppers, broiled, for a silky, refined texture. Marinated in sweet-and-sour agrodolce, that highlights their natural sweetness. Bright, vibrant, and aromatic.

Broccolini with Garlic, EVOO & Chili

Tender Broccolini sautéed with Garlic in Extra Virgin Olive Oil and a touch of Chili, then finished with fresh Lemon Juice and Toasted Almonds. Vibrant, and elegantly bold.

Dolci / Dessert

Choose One

Crostata di Ricotta e Ciliegie

A classic Roman treat. Buttery Short-Crust Pastry cradles lightly sweetened Ricotta & Cherries. Tender & creamy.

Zuppa Inglese

Layers of Sponge Cake soaked in Alkermes liqueur, Vanilla and Chocolate Pastry Cream, rich & nostalgic

Torta della Nonna

Traditional Tuscan Custard Tart with Lemon-scented Pastry Cream, Pine Nuts, a dusting of Powdered Sugar.

Selection of Italian Pastries

Sicilian Cannoli, Fruit Tart, Diplomatico, Italian Cheesecake, Pastarelle, etc