

WELCOME



Happy Mother's Day!

We proudly prepare classic dishes with the best local ingredients to offer our truest expression of Italian cooking in the heart of Los Angeles.

SFOGLIATELLE CART

Choice of Two Italian Pastries and a Freshly Squeezed Juice

14 per piatto



BRUNCH SPECIALTIES

| | |
|--|----|
| Flaxseed Waffles <i>luxardo cherries, toasted almonds, chantilly</i> | 19 |
| Avocado Toast <i>scrambled eggs, black truffle, parmigiano frico *</i> | 21 |
| Lemon Ricotta Pancake <i>pavlova, mixed berries, maple syrup</i> | 21 |
| Zucchini Blossom Torta <i>potatoes, basil, cherry tomatoes, robiola cheese</i> | 22 |
| Uova alla Napoletana <i>wood-oven-baked eggs, spinach, spicy arrabbiata, crostino *</i> | 22 |
| Papa Benedict <i>poached eggs, prosciutto cotto, cacio e pepe hollandaise, sourdough english muffin *</i> | 23 |
| Prime Burger <i>burrata, calabrian chili passata, insalata verde, truffle fries</i> | 28 |
| Rigatoni Amatriciana <i>san marzano tomatoes, guanciale, pecorino romano, fried egg</i> | 32 |
| Smoked Salmon Pizza <i>fennel pollen crème Fraîche, caviar</i> | 32 |

CONTORNI

| | |
|---|----|
| Three Farm Eggs <i>cooked to your liking</i> | 12 |
| Wood Fire Roasted Potatoes | 12 |
| Fresh Fruit <i>dal mercato</i> | 14 |
| Smoked Bacon | 14 |
| Sweet Italian Sausage | 14 |

COFFEE & TEA

| | |
|---|---|
| Drip Coffee | 5 |
| Espresso | 6 |
| Cappuccino | 7 |
| Macchiato | 7 |
| Caffè Latte | 7 |
| Organic Tea <i>please ask for selections</i> | 5 |

* Please alert your server to any food allergies. Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.



THE 1 LB. WAGYU MEATBALL

Served with Marinara and Fresh Whipped Ricotta

34

ANTIPASTI

| | |
|---|----------|
| Clams Oreganata <i>soave wine, lemon, garlic breadcrumbs</i> | 19 |
| Semolina Sesame Garlic Bread <i>basil pesto, marinara, gorgonzola dolce</i> | 19 |
| Oysters On The Half Shell <i>limoncello mignonette, 1oz. golden osetra +\$80 supp. *</i> | ½ dz. 24 |
| Fritto Misto <i>zucchini, calamari, shrimp, vinegar peppers</i> | 28 |
| Hamachi Crudo <i>bronze fennel, sicilian orange, pepperoncini GF*</i> | 29 |
| Yellowfin Tuna Tartare <i>avocado, carta di musica, taggiasca olive dressing *</i> | 31 |

INSALATE

| | |
|---|----|
| Verde <i>cucumber, avocado, marcona almond, honey-rosemary dressing GF, VE</i> | 18 |
| Grilled Baby Artichokes <i>peas, fava beans, mint, pecorino toscano GF</i> | 21 |
| Tri Colori <i>endive, apple, fennel, caprino, o-med rosé vinaigrette</i> | 22 |
| Caesar della Casa <i>romaine hearts, croutons, classic dressing *</i> | 25 |
| Handmade Burrata <i>heirloom tomato, eggplant caponata, basil oil</i> | 26 |

WOOD-FIRED PIZZA

| | |
|---|----|
| Margherita <i>fior di latte, basil, extra-virgin olive oil</i> | 27 |
| Spicy Calabrese <i>mozzarella, salami, lacinato kale, olio santo</i> | 29 |
| Prosciutto di San Daniele <i>capri tomatoes, fior di latte, rocket arugula</i> | 30 |
| Black Truffle <i>wild mushrooms, oregano, black truffle pecorino</i> | 34 |

PASTA

| | |
|---|----|
| Spaghetti <i>filetto di pomodoro, basil, extra virgin olive oil VE</i> | 30 |
| Penne alla Vodka <i>prosciutto, cream, spicy tomato</i> | 34 |
| Silk Handkerchiefs <i>white bolognese, parmigiano reggiano</i> | 34 |
| Pipe Rigate Verdi <i>fava beans, peas, stracciatella, taralli, mint</i> | 36 |
| Tagliatelle al Limone <i>marjoram, sweet butter, kaluga caviar *</i> | 40 |

SPECIALTIES

| | |
|---|----|
| Zucchini al Forno <i>quinoa, red walnuts, blossom pesto, lemon yogurt</i> | 29 |
| Chicken Parmigiano <i>breaded cutlet, marinara, mozzarella</i> | 36 |
| Faroe Island Salmon Oreganata <i>zucchini, ceci, white wine, bread crumbs *</i> | 42 |
| Grilled Branzino <i>laurel, lemon, parsley salad GF</i> | 48 |
| Veal Chop Milanese <i>wild arugula, lemon</i> | 65 |
| Lobster Arrabbiata <i>garlic butter, calabrian chili, lemon, oregano bread crumbs</i> | 72 |

CARNE*

| | | | |
|---------------------------------|----|------------------------------------|----|
| 8 oz. Filet Mignon <i>GF</i> | 59 | 16 oz. New York Strip <i>GF</i> | 74 |
| Lamb Chops Scottadito <i>GF</i> | 62 | 24 oz. Prime Aged Ribeye <i>GF</i> | 89 |

CONTORNI

| | |
|---|----|
| Funghi Misti <i>wild mushrooms, fresh herbs GF, VE</i> | 16 |
| Broccolini <i>bomba calabrese, lemon zest GF, VE</i> | 16 |
| Spinach <i>garlic, chili, lemon GF, VE</i> | 16 |
| Butterball Potatoes <i>lemon, olive oil, parsley GF, VE</i> | 16 |
| Black Truffle French Fries <i>pecorino romano</i> | 18 |

* Please alert your server to any food allergies. Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.