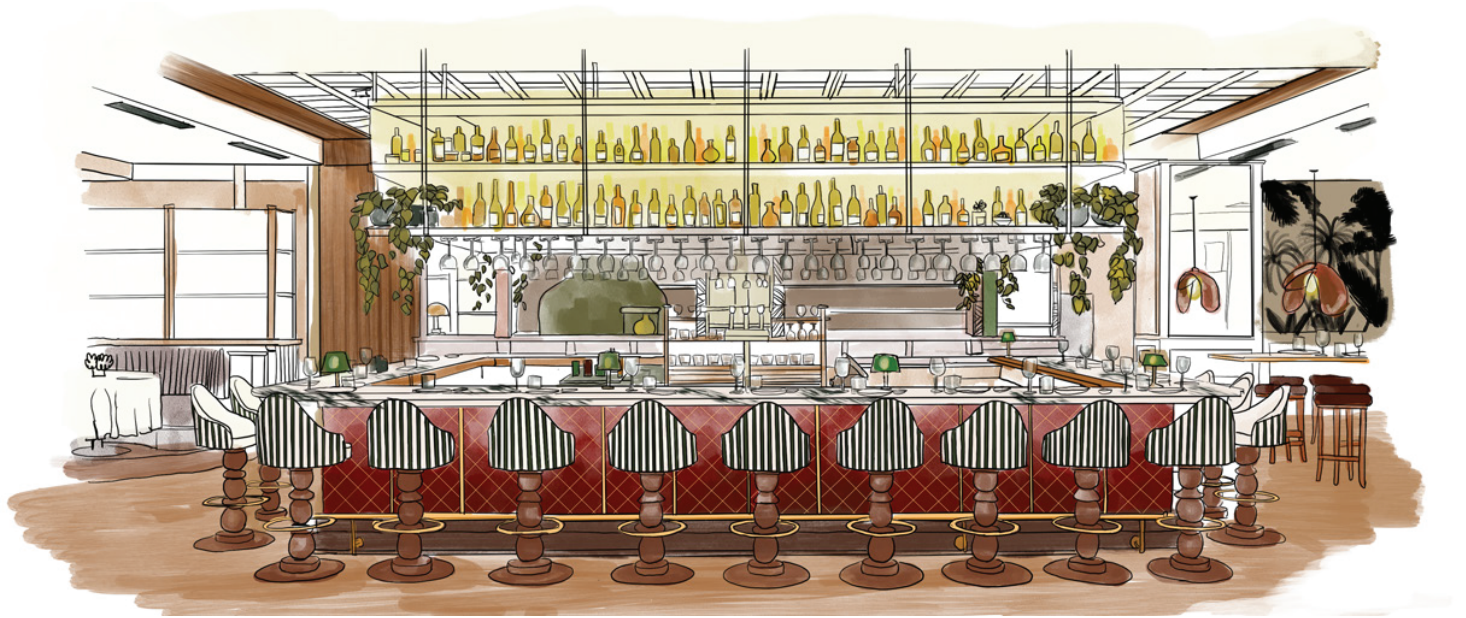


LU CRE ZIA



ANTIPASTI

* CRUDO OF THE DAY daily catch - preparation

* OYSTERS ON THE HALF SHELL mignonette - cocktail sauce per piece

BURRATA & PROSCIUTTO 15 month San Daniele - arugula - cherry tomato

BEEF TENDERLOIN CARPACCIO parmigiano reggiano - capers - arugula - special sauce

ARANCINI deep fried arborio rice - mozzarella - arrabbiata

CALABRIAN MUSSELS white wine braised - garlic - calabrian chilis - grilled ciabatta

POLPO ALLA GRIGLIA grilled octopus salad - young potatoes - haricot verts - olives - chili flakes
capers - green preserved lemons - wild arugula

CALAMARI FRITTI spicy pomodoro - house aioli

MEATBALLS marinara sauce - pizza bread

GAMBERONI ALLA GRIGLIA tiger prawns - garlic - herbs - lemon - extra virgin olive oil

TRADITIONAL CAVIAR SERVICE sieved eggs - crème fraîche - chives - blinis
1oz Kilo sustainable American caviar

INSALATA

ARUGULA parmigiano reggiano - limonette

MEDITERRANEA mixed seasonal greens - feta - cucumber - cherry tomato
red and yellow bell peppers - pepperoncini - kalamata

ITALIAN CHOPPED genoa salami - garbanzo - pepperoncini - black olives - grana padano

CAESAR SALAD romaine hearts - parmigiano reggiano - breadcrumbs - boquerones

CAPRESE BURRATA heirloom tomato - hand tied burrata - basil - olive oil

PIZZE

MARGHERITA fior di latte - pomodoro - basil

PEPPERONI small artisan pepperoni - pomodoro - mozzarella

CALABRESE spicy salami - mozzarella - pomodoro

SAN DANIELE prosciutto - arugula - parmigiano reggiano - pomodoro - mozzarella

AL TARTUFO ricotta - sautéed mushrooms - shaved italian truffles

ARAGOSTA maine lobster meat - lemon zest - chives - spicy vodka sauce - mozzarella

PROTAGONISTI

RISOTTO AL FUNGHI porcini mushrooms - wild mushrooms - parmigiano reggiano

HALF JIDORI CHICKEN charred vegetables - caccios fresh herb green sauce

BRANZINO whole sea bass - roasted tomatoes on the vine

VEAL CHOP MILANESE arugula - lemon - cherry tomatoes - spicy pomodoro

GRILLED LAMB CHOPS mediterranean cannellini purée - heirloom tomato salad

TWO SAUCE FILET MIGNON 8oz USDA Prime filet mignon - Barolo demi-glace
Gorgonzola fondue - sweet English peas

Add shaved truffle: per gram

PASTE

MEZZE SALSICCIA Italian sausage - roasted bell pepper sauce - garlic - chili - parmigiano reggiano

TAGLIATELLE FATTO IN CASA 6hr meat sauce - grana padano

LINGUINE VONGOLE manila clams - white wine - garlic - chili - lemon

CASARECCE CACIO E PEPE AL TARTUFO NERO peppercorn - pecorino romano - shaved black truffle

RIGATONI SPICY VODKA tomato vodka cream sauce - grana padano

BUCATINI CARBONARA guanciale - peas - farm egg - grana padano

SIDES

CRISPY BRUSSELS SPROUTS calabrian chili glaze - fried shallots

PAN FRIED ASPARAGUS & MALDON SALT

BROCCOLINI AGLIO E OLIO E PEPERONCINO

TRIFOLATA DI FUNGHI mixed mushrooms

GRANA PADANO & ROSEMARY FRIES

Please inform your waiter of food restrictions or allergies, some of our items are prepared with dairy, gluten.

**Consuming rare or undercook meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

Enjoy La Dolce Vita

Westfield UTC

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