

GATTOMATTO

\$75/person

ANTIPASTI

To share

CALAMARI FRITTI

Basil aioli, lemon wedge.

CLASSIC CAESAR

House Caesar dressing, Grana Padano, pancetta, croutons.

CAULIFLOWER CACIO E PEPE

Charred cauliflower, cacio e pepe sauce, crispy capers.

GARLIC PARM FRIES

Fresh-cut potatoes, garlic parmesan paste, parsley, Grana Padano.

PRIMO

RIGATONI ROSÉ

Tomato sauce, cream, parmigiano, basil.

SECONDI

CATCH OF THE DAY

Chefs condiments.

or

GRILLED CHICKEN PICCATA

Oven roasted new potatoes, garlic green beans, piccata butter sauce, grilled lemon.

or

PIZZA CARNIVORA

Tomato sauce, mozzarella, italian sausage, pancetta, soppressata, pepperoni.

DOLCE

CANNOLI

Sweet ricotta filling, amarena cherry coulis.

GATTOMATTO

\$90/person

ANTIPASTI

To share

CALAMARI FRITTI

Basil aioli, lemon wedge.

CLASSIC CAESAR

House Caesar dressing, Grana Padano, pancetta, croutons.

CAULIFLOWER CACIO E PEPE

Charred cauliflower, cacio e pepe sauce, crispy capers.

SALMON TARTARE

Cucumber, radish, waffu sauce, sambal and sesame sauce, green onions, micro cilantro.

PRIMO

RIGATONI ROSÉE

Tomato sauce, cream, parmigiano, basil.

SECONDI

CATCH OF THE DAY

Chefs condiments.

or

STEAK AU POIVRE

Served with fries.

or

PIZZA FUNGHI TARTUFO NERO

Black truffle cream sauce, wild mushrooms, mozzarella, chives.

DOLCE

CANNOLI

Sweet ricotta filling, amarena cherry coulis.

GATTOMATTO

\$110/person

ANTIPASTI

To share

CALAMARI FRITTI

Basil aioli, lemon wedge.

CLASSIC CAESAR

House Caesar dressing, Grana Padano, pancetta, croutons.

SALMON TARTARE

Cucumber, radish, waffu sauce, sambal and sesame sauce, green onions, micro cilantro.

GRILLED OCTOPUS

Lemon tahini, Sicilian harrisa, bruschetta, Bulgarian feta, mint.

BURRATA E POMODORO*

Heirloom tomatoes, basil pesto, dehydrated olives, grilled sourdough.

PRIMO

RIGATONI ROSÉE

Tomato sauce, cream, parmigiano, basil.

SECONDI

RISOTTO MILANAISE CON GAMBERONI

Grilled jumbo shrimps, saffron risotto, taragon, basil oil.

or

FILET MIGNON AAA

Mashed potatoes, smoked caciocavallo, charred spicy broccolini, red wine demi glace.

or

GRILLED LAMB CHOPS

Grilled seasonal vegetables, mint pesto, whipped yogurt, mint.

DOLCE

CANNOLI

Sweet ricotta filling, amarena cherry coulis.