



ANTIPASTI | APPETIZERS

ANTIPASTO ALLA ROMANA 31
Chef's Selection of Cured Meat and Cheese,
Grilled Breads, Grissini and Olives

BURRATA CON ZUCCA AL FORNO (V) 38
Roasted Squash, Pomegranate Dressing,
Figs, Orange, Picante Greens

STEWED MUSSELS 31
Pomodoro, Garlic Sourdough Crostini

INSALATA INVERNALE (V) 31
Raddichio, Baby Gem, Endives, Candied Walnuts,
Poached Pear, Goat Cheese, Roasted Shallot Vinaigrette

**INSALATA ROMANA
CON PESTO ALLA TRAPANESE (V) 25**
Basil, Tomato, Almond, Parmesan Cheese

ZUPPA DI ZUCCA (V) 22
Roasted Butternut Squash Soup, Sourdough Croutons,
Sage infused Ricotta , Hazelnut Brown Butter

DOLCI | DESSERTS

CLASSIC TIRAMISU 15
Lady Finger Sponge Soaked In Light Coffee Syrup,
Mascarpone Sabayon, Amaretto

CAFFÈ CREMA BRUCIETTA 15
Caramelized Italian Roast Oven Baked
Coffee Custard, Classic Biscotti,
Homemade Orange Marmalade

AFFOGATO 12
Vanilla Ice Cream, Illy Espresso

(V) vegetarian

PASTA | PASTA

RAVIOLI 'CAPRESI' 35
Homemade Ravioli Stuffed with Caciotta Cheese,
Marjoram, Tomato Sauce

BEEF & PORK BOLOGNESE 32
Tagliatelle Pasta, Basil, Pecorino, Parmigiano Reggiano

CHESTNUT AGNOLOTTI (V) 35
Chestnut & Mascarpone, Cocoa, Brown Butter

GNOCCHI TRE FROMAGGI 28
Housemade Potato Gnocchi, Pecorino, Parmigiano
Ricotta, Spinach

FUSILLI AL PESTO DI ERBE (V) 30
Homemade Fusilli, Stracciatella, Citrus Breadcrumbs

SECONDI | MAIN COURSE

TURKEY CLUB 31
Multigrain Bread, Turkey Ham, Avocado, Tomato,
Lettuce, Bacon, Black Garlic Aioli

THE RITZ-CARLTON BURGER 33
Caramelized Onion, Tomato, Asiago Cheese, Mushrooms

TAGLIATA DI MANZO 62
6oz Beef Tenderloin Served with Balsamic,
Cipollini Onions, Locally Sourced Arugula

POLLO ALLA MILANESE 47
Milanese Chicken with Arugula, Parmigiano Reggiano

PAN SEARED ATLANTIC SALMON 38
Parsnip Potato Purée, Sautéed Swiss Chard,
Gremolata Sauce, King Oyster Mushroom