

Contessa

SALUMI

PROSCIUTTO
SAN DANIELE 15

MORTADELLA
EMILIANO 14

SPECK
ALTO ADIGE 17

ANTIPASTI

WHIPPED
RICOTTA 19
*grilled ciabatta,
honey, black pepper*

OCTOPUS
AGRODOLCE 31
*con peperone
marinato*

TONNATO
CRUDO 27
*thinly sliced raw tuna,
artichoke hearts, anchovy**

CHIANINA BEEF
CARPACCIO 31
*alla Piemontese**

CALAMARI
MARCO 28
salsa rosa

B&G
OYSTERS 24
pickled cherry pepper mignonette

DAILY IMPORTED
BURRATA 26
cherry tomatoes, basil

MEATBALLS
ALDO 24
with whole grain mustard sauce

INSALATA

SQUASH CARPACCIO 25
arugula, pumpkin seeds, agrodolce

ITALIAN CHOPPED 19
tricolore, chickpeas, mushrooms

CARCIOFI 22
shaved artichokes, crushed almonds, parmigiano, lemon

INSALATA VERDE 21
arugula, mission figs, hazelnuts

PRIMI

RICOTTA GNUDI DI PECORA 24

FUSILLI GENOVESE 25

PUMPKIN RAVIOLI 28

SPICY LOBSTER CAPELLINI 42

SHRIMP MEZZALUNA 31

MACARONI WITH WILD BOAR RAGU 29

PIZZA

MARGHERITA 24
tomato, buffalo mozzarella, basil

SOPPRESSATA 26
margherita + salami + chili oil

FUNGHI 26
shaved cremini mushrooms, fontina cheese

FENNEL SAUSAGE 26
pecorino cheese, oregano, garlic

TRUFFLE 31
prosciutto, robiola, truffle

Contessa

SECONDI

BROILED SHRIMP VENEZIANA 39

GRILLED MEDITERRANEAN BRANZINO 46

SEARED SCALLOPS WITH CAPER LEMON SAUCE* 46

GRILLED SALMON PORTOFINO* 41

HALF CHICKEN VERDE 38

CLASSIC VEAL MILANESE 60

LAMB CHOPS SCOTTADITO 56

MANZO TOSCANO

8OZ FILET 65
*salsa funghi**

RIBEYE TAGLIATA 72
*con rucola e parmigiano**

OUR SIGNATURE

40 oz
BISTECCA FIORENTINA 210
*per due**

CONTORNI 15

GARLIC
BROCCOLI

GRILLED
MUSHROOMS

ROSEMARY
POTATOES

POLENTA E
PECORINO

** These items are cooked to order and may be served raw or undercooked.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions.*

There will be an automatic 20% service charge added to the final bill.