

Audace

Ristorante

"WHERE TRADITION MEETS AUDACIOUS INNOVATION ON EVERY PLATE"

MENU

ANTIPASTI

FORMAGGI 24

Chef's Selection of Five Cheeses, Paired with Organic Jam & Honey

TARTARE DI TONNO 28

Hand-Cut fresh Yellowfin Tuna, Avocado, Crispy Fried Zucchini, Lime, EVOO, Pistachios

GAMBERI E CALAMARI ALLE 3 SALSE 26

Crispy Fried Shrimp and Calamari Served with Three Housemade Sauces: Saffron Mayo, Marinara & Mediterranean Herb Aioli

POLPO MEDITERRANEO 24

Marinated and Grilled Octopus, Smoked & roasted Lollo Rossa Lettuce, Homemade Octopus Mayo

PARMIGIANA AUDACE 22

Imported Fiordilatte, Parmigiano Reggiano DOP, Fried Eggplant, Agro-Sarnese-Nocerino San Marzano Tomato Sauce, Basil

BURRATA CAPRESE 24

Burrata, Heirloom Tomato, Tomato Gazpacho, Homemade Basil Pesto, Black Pepper

ZUCCHINE SCAPECE 18

Crispy Zucchini, Champagne Vinegar, Mint, Homemade Garlic-Infused EVOO

INSALATE

(Add Shrimp +8, Add Chicken +8)

RADICCHIO 22

Organic Radicchio, Gorgonzola, Caramelized Pear, Acacia Honey Vinaigrette, Salted Caramel

IMPERATORE CESARE 24

Romain Lettuce, Homemade Croutons, Cured Egg Yolk Caesar Dressing, Parmigiano Reggiano 24M

RUCOLA 18

Organic Arugula, Cherry Tomatoes, Tuscan EVOO, Parmigiano Reggiano 24M, Lemon Dressing

SPINACI 20

Organic Spinach, Hazelnuts, Strawberries, Goat Cheese Crumble, Balsamic Vinegar

PIZZA NAPOLETANA

Hand-crafted Neapolitan style Pizza from our traditional Brick Oven

(Add Anchovies +6, Add Prosciutto +8, Add Truffle +10)

MARINARA 20

Agro-Sarnese-Nocerino San Marzano Tomato Sauce, Garlic, Basil, Wild Oregano

MARGHERITA 24

Agro-Sarnese-Nocerino San Marzano Tomato Sauce, Imported Fior di Latte, Basil, EVOO

TRICOLORE 25

Basil Pesto, Imported Fior di Latte, Datterino Tomato

PICCANTE 26

Agro-Sarnese-Nocerino San Marzano Tomato Sauce, Imported Smoked Mozzarella, Spilinga 'Nduja, Wild Oregano

ZUCCHINE 26

DOP Buffalo Ricotta, Lemon Zest, Smoked Mozzarella, Crispy Zucchini, Organic Basil

SALSICCIA E FRIARIELLI 28

Spicy Broccoli Rabe, Imported Smoked Mozzarella, Italian Sausage, Organic Basil

CARPACCIO 38

Buffalo Ricotta, Imported Fior di Latte, Thinly Sliced Grass-Fed Beef Fillet, Fresh Italian Truffle, Homemade Truffle Aioli

PATA NEGRA 40

Smoked Mozzarella, Jamón Ibérico, Organic Fig Jam, Walnuts

AUDACE 48

Burrata, Sun-Dried Datterino Tomatoes, Lemon Zest, Italian White Sturgeon Caviar, 24k Gold Leaf

PASTA E RISOTTO

LINGUINE AI GAMBERI DI MAZARA 38

Imported Linguini from Gragnano, Crustacean Bisque, EVOO, Shrimp Extraction, Red Shrimp Tartare from Mazara Del Vallo, Lime

PIRAMIDI DI RAGU' NAPOLETANO 26

Homemade Pyramid Pasta Filled with a Slow-Cooked Neapolitan Ragù, Imported Parmigiano Reggiano Fondue, Homemade Basil-Infused EVOO

TORTELLI CACIO E PEPE NAPOLETANO 30

Our Twist on the Roman Classic: Homemade Pasta Filled with Pecorino Romano & Provolone del Monaco, Jamaican Black Pepper, Beef Jus

LINGUINE ALLE VONGOLE 32

Imported Pasta from Gragnano, Manila Clams, Garlic-infused EVOO, White Wine Sauce, Crushed Red Pepper, Parsley

RISOTTO PORCINI E TARTUFO 36

Carnaroli Acquarello Rice, Porcini Mushrooms, Homemade Truffle Butter, Shaved Italian Black Truffle, Imported Parmigiano Reggiano

SPAGHETTI AL POMODORO 24

Imported Spaghetti from Gragnano, Corbarino Tomatoes from the Amalfi Coast, Organic Basil, Housemade Garlic-Infused EVOO

ORECCHIETTE SALSICCIA E FRIARIELLI 26

Imported Orecchiette from Gragnano, Italian Sausage, Broccoli Rabe Sautéed in Garlic, Chili Flake-Infused EVOO

CONTORNI

RAPINI 13

Farmer's Market Broccoli Rabe, Garlic & Chili Flake-infused EVOO

PATATE ARROSTO 13

Oven-Roasted Potatoes Seasoned with Mediterranean Herbs

CAVOLETTI DI BRUXELLES 13

Sautéed Brussels Sprouts, Shallots, EVOO, Imported Pecorino Cheese

SECONDI

CAPASANTA 38

Seared Scallops, Lardo di Colonnata, Broccoli Rabe

BRANZINO 36

Pan-Seared Wild-Caught Seabass Filet, Red Pepper Purée, Grilled Zucchini, Roasted Potatoes

POLLO AI FERRI 28

Organic Grilled Chicken Breast, Roasted Fingerling Potatoes, Crispy Kale Chips, White Sesame Sauce, Chicken Jus

COTOLETTA DI VITELLO 48

(Make it parm +8)

Organic Fried Bone-In Veal Cutlet, Organic Arugula, Cherry Tomatoes

COTOLETTA DI POLLO 34

(Make it parm +8)

Organic Fried Chicken Cutlet, Organic Arugula, Cherry Tomatoes

FILETTO ROSSINI 70

Beef Filet, Poelè Foie Gras, Pan-Roasted Brioche, Demi Sel Butter, Truffle-Infused Beef Jus, Shaved Italian Truffle

DOLCI

TIRAMISU 13

Ladyfinger Cookies, Imported Italian Coffee, Mascarpone, Cocoa Powder

TORTINO NOCCIOLA 13

Homemade Hazelnut Cake, Molten White Chocolate and Hazelnut Paste, Salted-Caramel, Hazelnut Crumble, Vanilla Gelato

PROFITEROLES AL CIOCCOLATO 13

Creampuffs Filled with Cream, Chocolate Glaze, Whipped Cream

DELIZIA AL LIMONE 13

A Dome Shaped Sponge cake Filled and Coated With Lemon Cream

GELATI E SORBETTI 13

Madagascar Vanilla Bean Gelato, Dutch cocoa Chocolate gelato, Strawberry, Lemon

"WHERE TRADITION MEETS AUDACIOUS INNOVATION ON EVERY PLATE"

Audace
Ristorante