

Insalate...

Insalata di Cesare	Gem Romaine, Parmigiano, house croutons & Segreto Caesar dressing	18
Insalata di Arugula	Baby arugula, fennel, avocado, candied walnuts & balsamic vinaigrette	17
Insalata di Barbabietola	Arugula, roasted beets, goat cheese, pistachios & balsamic	17
Burrata Pugliese	Burrata, arugula, cherry tomatoes, black figs, EVOO, sea salt & pepper	19
Caprese di Bufala	Bufala mozzarella, heirloom tomatoes, roasted peppers, basil & house pesto	19

Antipasti...

Polpette della Nonna	Hand-rolled meatballs in San Marzano sauce, Parmigiano, ricotta & herbs	18
Carciofi alla Grilla	Grilled artichokes with Parmigiano, garlic & parsley	19
Melanzane della Casa	Eggplant with mozzarella, San Marzano tomatoes, basil oil & breadcrumbs	18
Carpaccio di Manzo	Truffle aioli & shaved Parmigiano Reggiano	19
Calamari Fritti	Crispy calamari & zucchini with zesty red pepper aioli	19

Pasta...

Linguine Vongole Veraci	Manila clams tossed in garlic, red bell peppers & a white wine sauce	34
Lasagna di Manzo	Layered pasta sheets with slow-braised short ribs, creamy béchamel & mozzarella	36
Rigatoni Bolognese	Slow-simmered sirloin ragù with San Marzano tomatoes & red wine	34
Fettuccine al Funghi e Tartufo	Silky truffle cream, wild mushrooms, demi-glace, white wine & aged Parmigiano	34
Amatriciana Segreto	Mezze paccheri pasta in a rich San Marzano & Prosciutto di Parma sauce finished with butter, Parmigiano & fresh garden herbs	34
Tonnarelli alla Carbonara	Tossed with guanciale, golden yolk, aged Pecorino & cracked pepper	32
Ravioli di Zucca	Velvety butternut squash & fresh herb ravioli draped in a rich sage cream sauce	32

Carne E Pesce...

Filetto alla Griglia	8oz Prime Filet Mignon, green peppercorn sauce & truffled mash	56
Pollo al Funghi	Seared chicken breast with wild mushrooms in a rosemary Marsala demi-glace	38
Pollo Parmigiana	Bell & Evans breaded chicken breast baked with a San Marzano tomato sauce with rosemary-roasted potatoes	36
Pollo Cacciatore	Bell & Evans braised half chicken in a San Marzano tomato sauce with white wine, bell peppers, onions & mushrooms	38
Seabass Cileno	Roasted Chilean sea bass crusted with sun-dried tomato breadcrumbs, served with mashed cauliflower & a basil sauce	55
Salmone Grigliato	Grilled Scottish salmon with tomato concasse, onions & asparagus	46

Contorni...

Asparagus	Lightly grilled with olive oil, salt & pepper	12
Roasted Potato	Roasted potatoes with garlic & olive oil	12
Segreto Peppers	Long hots, banana peppers, olives, tomatoes, capers & basil	12
Sautéed Spinach	Spinach sautéed with garlic & olive oil	12
Broccoli Rabe e Sausage	Sautéed sausage & broccoli rabe with garlic & red pepper flakes	15

Operating Partner: **Peter Talerico**



Executive Chef: **Antonio Montella**