

FOR THE TABLE

Roasted Garlic Babka \$8

Ricotta Abbondanza \$32

Nutella Fatti in Casa \$28

RAW BAR	
Dressed Big Rock Oysters	\$5 / pc
Cherry Pepper Mignonette	
Yellowfin Tuna Tartare	\$32
Lemon Olive Oil, Marinated Tomatoes	
Yellowtail Crudo	\$26
Charred Grapefruit, Pistachio	
Montauk Fluke	\$19
Market Giardiniera, Toasted Sesame	
Faroe Island Salmon Crudo	\$24
Honeydew, Pickled Serrano, Fresh Basil	
U7 Shrimp Cocktail	\$24 / \$32
Calabrian Aioli	

APPETIZERS	
'Roni Cups & Ranch	\$14
Spicy Gem Caesar	\$22
Aged Parmesan, Ciabatta Crumbs	
Arugula & Pears	\$19
Candied Hazelnuts, Shaved Pecorino	
Crispy Calamari Casino	\$23
Bacon, Pepperoncini	

PASTA	
Kale Mafaldine	\$29
Sun-Dried Tomatoes, Drunken Goat Cheese, Toasted Pignola	
Penne Luongo	\$45
Black Truffle Cacio e Pepe	
Paccheri Amatriciana	\$35
Guanciale, Tomato, Pecorino	
Rock Shrimp Chitarra	\$38
Baby Sungolds, Calabrian Chili	
Chicken Scarpariello Rigatoni	\$38
Hot Cherry Peppers, Sweet Sausage	
Agnolotti Bistecca	\$48
Filet Mignon, Balsamic Dolce	
Osetra Caviar Gnocchi	\$55
Crème Fraîche, Chives	

Spicy Lobster \$58

Flambé, Campanelle & Calabrian Chili

TUTTI QUANTI	
Roasted Branzino	\$48
Salsa Verde	
Faroe Island Salmon	\$46
Pesto Rosso	
Chicken Al Limone	\$39
Burnt Rosemary	
Veal Chop Milanesa	\$68
Pickled Peppers, Mozzarella Perlini	

-baked eggs-	
In Purgatorio	\$24
Spicy Tomato Sauce, Cherry Peppers	
Egg Whites Tricolore	\$25
Goat Cheese, Spinach, Roasted Tomatoes	
Smoked Salmon	\$29
Béarnaise, Arugula	
Alla Carbonara	\$28
La Quercia Pancetta, Caramelized Onions	

THE CHOPPED	
select a mix	
Antipasto Chopped	\$25
Iceberg, Tear Drop Peppers, Red Hot Ranch	
Tuscan Kale & Citrus	\$22
Toasted Almonds, Pickled Chilis	
Diavolo Caesar	\$24
Little Gems, Ciabatta Crumbs	
Campari Tomato & Avocado	\$26
Arugula, Mango	

finishing touch	
Grilled Chicken	\$10
Pepper Seared Filet Mignon	\$15
Seared Yellowfin Tuna	\$15
Whole Chilled Maine Lobster	\$25

FILETTO

80Z \$58 / 120Z \$68

Chianti-Poivre +\$6

Cacio e Pepe Raviolo +\$9

SIDES			
Charred Broccoli Rabe	\$15	Eggplant Agrodolce	\$16
Spicy Brussels Sprouts	\$18	Crispy Pancetta	\$12
Sautéed Baby Spinach	\$16	Parmesan Orzo	\$16
Sidewinder Fries	\$17	Sweet Potato Spiedini	\$19
Jumbo Asparagus	\$16	Filet Mignon Meatballs	\$27

dolci			
Tiramisu Ice Cream Cake	\$17	Lemon Cheesecake	\$21
Chocolate Crunchies		Graham Streusel, Candied Sorrento Lemons	
Blood Orange Sorbetto	\$12	Laticello Panna Cotta	\$14
Whipped Zabaglione		Vanilla Bean, Grapefruit, Orange	
Caramelized Chocolate Tart	\$16	Olive Oil Gelato	