

## FOR THE TABLE

Roasted Garlic Babka \$8

Ricotta Abbondanza \$32

Nutella Fatti in Casa \$28

Roni Cups + Ranch \$14

## COCKTAILS

**Bad Roman Bloody Mary** \$18

*House Mary Mix, Fresh Horseradish*

**Our Espresso Martini** \$20

*Cocoa, Mr. Black, Yucca*

**Spritz Spritz** \$20

*Prosecco, Grapefruit, Cocchi Americano*

**Strawberry Sbagliato** \$21

*Strawberry-Infused Aperol, Bianco Vermouth, Prosecco*

**Martini Pepperoncini** \$22

*Grey Goose, Pepperoncini Brine, Lemon Zest*

**Ciao, Mama** \$19

*Illegal Mezcal, Limoncello, San Pellegrino, Pink Salt*

## APPETIZERS

**Dressed Big Rock Oysters** \$5 / pc

*Cherry Pepper Mignonette*

**U7 Shrimp Cocktail** \$24 / \$32

*Calabrian Aioli*

**Yellowtail Crudo** \$26

*Charred Grapefruit, Pistachio*

**Yellowfin Tuna Tartare** \$32

*Lemon Olive Oil, Marinated Tomatoes*

**Faroe Island Salmon Crudo** \$24

*Honeydew, Pickled Serrano, Fresh Basil*

**Crispy Calamari Casino** \$23

*Bacon, Pepperoncini*

**Spicy Gem Caesar** \$22

*Aged Parmesan, Ciabatta Crumbs*

## PASTA

**Kale Mafaldine** \$29

*Sun-Dried Tomatoes, Drunken Goat Cheese, Toasted Pignola*

**Penne Luongo** \$45

*Black Truffle Cacio e Pepe*

**Short Rib Pappardelle** \$34

*36-Hour San Marzano Ragu*

**Rock Shrimp Chitarra** \$36

*Baby Sungolds, Calabrian Chili*

**Chicken Scarpariello Rigatoni** \$32

*Hot Peppers, Sweet Sausage*

**Cappelletti Bistecca** \$42

*Filet Mignon, Balsamic Dolce*

## TUTTI QUANTI

**Roasted Branzino** \$48

*Salsa Verde*

**Chicken Al Limone** \$39

*Burnt Rosemary*

**Veal Milanese** \$49

*Cherry Pepper Tomatoes, Pecorino*

*-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*

## SALADS

**Diavolo Chicken Caesar** \$34

*Little Gems, Aged Parmesan, Ciabatta Crumbs*

**Chilled Lobster & Campari Tomato** \$51

*Avocado, Arugula, Mango*

## FILETTO

8 OZ \$58 / 12 OZ \$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

## Dolci

**Tiramisu Ice Cream Cake** \$17

*Chocolate Crunchies*

**Blood Orange Sorbetto** \$12

*Whipped Zabaglione*

**Caramelized Chocolate Tart** \$16

*Olive Oil Gelato*

**Lemon Cheesecake** \$21

*Graham Streusel, Candied Sorrento Lemons*

**Affogato Service** \$8 / \$35

*Nip / Table*

**Latticello Panna Cotta** \$14

*Vanilla Bean, Grapefruit, Orange*