

FOR
THE TABLE

Roasted Garlic Babka \$8

Whipped Ricotta
with Truffle Honey \$21

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 Giardinera, Toasted Sesame		
Faroe Island Salmon Crudo	\$24	
Honeydew, Pickled Serrano, Fresh Basil		
U7 Shrimp Cocktail	\$24/\$32	
Calabrian Aioli		
Our Shellfish Tower	\$165	
Cracked Maine Lobster, Dressed Oysters, King Crab, U7 Shrimp, Tuna Crudo, Osetra Caviar		

SALADS		
Arugula & Pears	\$19	
Candied Hazelnuts, Shaved Pecorino		
Beefsteak Tomato & Stracciatella	\$25	
Alla Caprese		
Cavolo Nero Tricolore	\$18	
Kale, Endive, Granny Smith		
Spicy Gem Caesar	\$22	
Aged Parmesan, Ciabatta Crumbs		
Bad Roman Wedge	\$23	
Antipasti Toppings		

PIATTINI		
'Roni Cups + Ranch	\$14	
Crispy Calamari Casino	\$23	
Filet Mignon Meatballs	\$23	
Porchetta Ribs	\$23	
Eggplant Pull-a-Parm	\$28	
Peekytoe Crab Luigi	\$32	

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 Cherry Peppers, Sweet Sausage		

Cappelletti Bistecca	\$42	
Filet Mignon, Balsamic Dolce		

DUE
POR DUE

Il Divorzio
Half + Half \$64

Pomodoro, Pesto, Stracciatella

Whole Roasted 1lb Lobster
+ Calabrian Pasta \$125

BISTECCA & CONDIMENTI

FILLETTO \$54

SNAKE RIVER WAGYU STRIP \$95

Cacio e Pepe Raviolo +\$9

Chianti-Poivre +\$6

TUTTI QUANTI			GREENS		
Faroe Island Salmon	\$46		Charred Broccoli Rabe	\$15	
Pesto Rosso			Alla Griglia		
Roasted Branzino	\$48		Spicy Brussels Sprouts	\$18	
Salsa Verde			Calabrian Honey		
Dover Sole	\$64		Sautéed Baby Spinach	\$16	
Prosecco Bianco			Toasted Garlic		
Grilled Pork Chop	\$38				
Escarole, Anchovy Butter					
Veal Milanese	\$49				
Cherry Pepper Tomatoes, Pecorino					
Chicken Al Limone	\$39				
Burnt Rosemary					

CONTORNI		
Eggplant Agrodolce	\$16	
Toasted Sesame		
Sidewinder Fries	\$17	
Rosemary-Sage		

Best wishes
from
Bad Roman
xo