

## FOR THE TABLE

*Black Truffle Honey  
Whipped Ricotta* \$21

*Roasted Garlic  
Babka* \$8

## RAW BAR

<b>Dressed Big Rock Oysters</b>	<b>\$5 / pc</b>
<i>Cherry Pepper Mignonette</i>	
<b>Yellowfin Tuna Tartare</b>	<b>\$32</b>
<i>Lemon Olive Oil, Marinated Tomatoes</i>	
<b>Yellowtail Crudo</b>	<b>\$26</b>
<i>Charred Grapefruit, Pistachio</i>	
<b>Faroe Island Salmon Crudo</b>	<b>\$24</b>
<i>Honeydew, Pickled Serrano, Fresh Basil</i>	
<b>U7 Shrimp Cocktail</b>	<b>\$24/\$32</b>
<i>Calabrian Aioli</i>	

## APPETIZERS

<b>'Roni Cups &amp; Ranch</b>	<b>\$14</b>
<b>Spicy Gem Caesar</b>	<b>\$22</b>
<i>Aged Parmesan, Ciabatta Crumbs</i>	
<b>Arugula &amp; Pears</b>	<b>\$19</b>
<i>Candied Hazelnuts, Shaved Pecorino</i>	
<b>Filet Mignon Meatballs</b>	<b>\$23</b>
<i>Grana Padano, Crispy Capellini</i>	
<b>Crispy Calamari Casino</b>	<b>\$23</b>
<i>Bacon, Pepperoncini</i>	

## PASTA

<b>Kale Mafaldine</b>	<b>\$29</b>
<i>Sun-Dried Tomatoes, Drunken Goat Cheese, Toasted Pignola</i>	
<b>Penne Luongo</b>	<b>\$45</b>
<i>Black Truffle Cacio e Pepe</i>	
<b>Short Rib Pappardelle</b>	<b>\$34</b>
<i>36-Hour San Marzano Ragu</i>	
<b>Rock Shrimp Chitarra</b>	<b>\$36</b>
<i>Baby Sungolds, Calabrian Chili</i>	
<b>Chicken Scarpariello Rigatoni</b>	<b>\$32</b>
<i>Hot Cherry Peppers, Sweet Sausage</i>	
<b>Cappelletti Bistecca</b>	<b>\$42</b>
<i>Filet Mignon, Balsamic Dolce</i>	

## THE CHOPPED

*select a mix*

<b>Antipasto Chopped</b>	<b>\$25</b>
<i>Iceberg, Tear Drop Peppers, Red Hot Ranch</i>	
<b>Tuscan Kale &amp; Citrus</b>	<b>\$22</b>
<i>Toasted Almonds, Pickled Chilis</i>	
<b>Diavolo Caesar</b>	<b>\$24</b>
<i>Little Gems, Ciabatta Crumbs</i>	
<b>Campari Tomato &amp; Avocado</b>	<b>\$26</b>
<i>Arugula, Mango</i>	
<i>finishing touch</i>	
<b>Grilled Chicken</b>	<b>\$10</b>
<b>Pepper Seared Filet Mignon</b>	<b>\$15</b>
<b>Seared Yellowfin Tuna</b>	<b>\$15</b>
<b>Whole Chilled Maine Lobster</b>	<b>\$25</b>

## TUTTI QUANTI

<b>Roasted Branzino Salsa Verde</b>	<b>\$48</b>
<b>Faroe Island Salmon Pesto Rosso</b>	<b>\$46</b>
<b>Chicken Al Limone Burnt Rosemary</b>	<b>\$39</b>
<b>Veal Milanese Cherry Pepper Tomatoes, Pecorino</b>	<b>\$49</b>

## FILETTO

\$54

**Chianti-Poivre** +\$6  
**Cacio e Pepe Raviolo** +\$9

## SIDES

<b>Charred Broccoli Rabe</b>	<b>\$15</b>
<b>Spicy Brussels Sprouts</b>	<b>\$18</b>
<b>Sautéed Baby Spinach</b>	<b>\$16</b>
<b>Eggplant Agrodolce</b>	<b>\$16</b>
<b>Sidewinder Fries</b>	<b>\$17</b>
<b>Parmesan Orzo</b>	<b>\$16</b>
<b>Sweet Potato Spiedini</b>	<b>\$19</b>

*Dolci*

<b>Tiramisu Ice Cream Cake</b>	<b>\$17</b>
<i>Chocolate Crunchies</i>	
<b>Blood Orange Sorbetto</b>	<b>\$10</b>
<i>Whipped Zabaglione</i>	
<b>Caramelized Chocolate Tart</b>	<b>\$14</b>
<i>Olive Oil Gelato</i>	
<b>Lemon Cheesecake</b>	<b>\$19</b>
<i>Graham Streusel, Candied Sorrento Lemons</i>	
<b>Napoletana</b>	<b>\$18</b>
<i>Chocolate Cake, Vanilla Crema, Strawberry</i>	
<b>Latticello Panna Cotta</b>	<b>\$14</b>
<i>Vanilla Bean, Grapefruit, Orange</i>	