

FOR THE TABLE

Black Truffle Honey
Whipped Ricotta \$21

Roasted Garlic
Babka \$8

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	
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
Porchetta Ribs	\$23
Eggplant Pull-a-Parm	\$28
Peekytoe Crab Luigi	\$32
U7 Shrimp Cocktail	\$24 / \$32
Calabrian Aioli	

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

BISTECCA

FILETTO 8OZ \$58 / 12OZ \$68

SNAKE RIVER WAGYU STRIP \$95

PRIME DRY-AGED

PORTERHOUSE FIORENTINA \$180

& CONDIMENTI

Cacio e Pepe Raviolo +\$9

Chianti-Poivre +\$6

TUTTI QUANTI	
Faroe Island Salmon	\$46
Pesto Rosso	
Roasted Branzino	\$48
Salsa Verde	
Dover Sole	\$75
Prosecco Bianco	
Grilled Pork Chop	\$38
Escarole, Anchovy Butter	
Veal Chop Milanese	\$68
Pickled Peppers, Mozzarella Perlini	
Chicken Al Limone	\$39
Burnt Rosemary	

GREENS	
Charred Broccoli Rabe	\$15
Alla Griglia	
Spicy Brussels Sprouts	\$18
Calabrian Honey	
Sautéed Baby Spinach	\$16
Toasted Garlic	

CONTORNI	
Eggplant Agrodolce	\$16
Toasted Sesame	
Jumbo Asparagus	\$16
Garlic Vinaigrette, Spicy Breadcrumbs	
Sidewinder Fries	\$17
Rosemary-Sage	

SIDE HUSTLES	
Sweet Potato Spiedini	\$19
Pistachio Pesto	
Parmesan Orzo	\$16
Fontina Fondue	
Filet Mignon Meatballs	\$27
Grana Padano, Crispy Capellini	