

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

Filet Mignon, Balsamic Dolce

\$42

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	Jumbo Aparagus	\$16
Escarole, Anchovy Butter		Garlic Vinaigrette, Spicy Breadcrumbs	
Veal Milanese	\$49	CONTORNI	
Cherry Pepper Tomatoes, Pecorino		Eggplant Agrodolce	\$16
Chicken Al Limone		Toasted Sesame	
Burnt Rosemary		Sidewinder Fries	\$17
		Rosemary-Sage	
		Parmesan Orzo	\$16
		Fontina Fondue	
		Sweet Potato Spiedini	\$19
		Pistachio Pesto	