

## 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

**Charred Broccoli Rabe** \$15  
*Alla Griglia*

**Spicy Brussels Sprouts** \$18  
*Calabrian Honey*

**Sautéed Baby Spinach** \$16  
*Toasted Garlic*

**Jumbo Asparagus** \$16  
*Garlic Vinaigrette, Spicy Breadcrumbs*

### CONTORNI

**Eggplant Agrodolce** \$16  
*Toasted Sesame*

**Sidewinder Fries** \$17  
*Rosemary-Sage*

**Parmesan Orzo** \$16  
*Fontina Fondue*

**Sweet Potato Spiedini** \$19  
*Pistachio Pesto*

**Faroe Island Salmon** \$46  
*Pesto Rosso*

**Roasted Branzino** \$48  
*Salsa Verde*

**Dover Sole** \$75  
*Prosecco Bianco*

**Grilled Pork Chop** \$38  
*Escarole, Anchovy Butter*

**Veal Milanese** \$49  
*Cherry Pepper Tomatoes, Pecorino*

**Chicken Al Limone** \$39  
*Burnt Rosemary*