

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

Faroe Island Salmon \$46
Pesto Rosso

Roasted Branzino \$48
Salsa Verde

Dover Sole \$64
Prosecco Bianco

Grilled Pork Chop \$38
Escarole, Anchovy Butter

Veal Milanese \$49
Cherry Pepper Tomatoes, Pecorino

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

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