

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,<br>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,<br>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<br>POR DUE                  |      |  |
| Il Divorzio<br>Half + Half \$64 |      |  |
| Pomodoro, Pesto, Stracciatella  |      |  |

|                                                |       |  |
|------------------------------------------------|-------|--|
| Whole Roasted 1lb Lobster<br>+ Calabrian Pasta | \$125 |  |
|------------------------------------------------|-------|--|

BISTECCA & CONDIMENTI

FILLETO \$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 |  | CONTORNI               |      |  |
| Escarole, Anchovy Butter         |      |  | Eggplant Agrodolce     | \$16 |  |
| Veal Milanese                    | \$49 |  | Toasted Sesame         |      |  |
| Cherry Pepper Tomatoes, Pecorino |      |  | Sidewinder Fries       | \$17 |  |
| Chicken Al Limone                | \$39 |  | Rosemary-Sage          |      |  |
| Burnt Rosemary                   |      |  | Parmesan Orzo          | \$16 |  |
|                                  |      |  | Fontina Fondue         |      |  |
|                                  |      |  | Sweet Potato Spiedini  | \$19 |  |
|                                  |      |  | Pistachio Pesto        |      |  |