

FOR THE TABLE

Roasted Garlic  
Bakka \$12

Whipped Ricotta  
with Truffle Honey \$21

|                                        |             |
|----------------------------------------|-------------|
| RAW BAR                                |             |
| Dressed Kumamoto Oysters               | \$5 / pc    |
| Cherry Pepper Mignonette               |             |
| Yellowfin Tuna Tartare                 | \$35        |
| Lemon Olive Oil, Marinated Tomatoes    |             |
| Yellowtail Crudo                       | \$26        |
| Charred Grapefruit, Pistachio          |             |
| Montauk Fluke                          | \$19        |
| Market Giardiniera, Toasted Sesame     |             |
| Faroe Island Salmon Crudo              | \$24        |
| Honeydew, Pickled Serrano, Fresh Basil |             |
| U7 Shrimp Cocktail                     | \$24 / \$32 |
| Calabrian Aioli                        |             |

|                                    |      |
|------------------------------------|------|
| APPETIZERS                         |      |
| 'Roni Cups + Ranch                 | \$14 |
| Spicy Gem Caesar                   | \$22 |
| Aged Parmesan, Ciabatta Crumbs     |      |
| Arugula & Pears                    | \$19 |
| Candied Hazelnuts, Shaved Pecorino |      |
| Crispy Calamari Casino             | \$25 |
| Bacon, Pepperoncini                |      |

|                                                             |      |
|-------------------------------------------------------------|------|
| PASTA                                                       |      |
| Kale Mafaldine                                              | \$29 |
| Sun-Dried Tomatoes, Drunken Goat Cheese,<br>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                        |      |

|                                           |      |
|-------------------------------------------|------|
| THE CHOPPED                               |      |
| select a mix                              |      |
| Antipasto Chopped                         | \$25 |
| Iceberg, Tear Drop Peppers, Red Hot Ranch |      |
| Tuscan Kale & Citrus                      | \$22 |
| Toasted Almonds, Pickled Chilis           |      |
| Diavolo Caesar                            | \$24 |
| Little Gems, Ciabatta Crumbs              |      |
| Campari Tomato & Avocado                  | \$26 |
| Arugula, Mango                            |      |
| finishing touch                           |      |
| Grilled Chicken                           | \$10 |
| Pepper Seared Filet Mignon                | \$15 |
| Seared Yellowfin Tuna                     | \$15 |
| Whole Chilled Maine Lobster               | \$25 |

|                     |      |
|---------------------|------|
| TUTTI QUANTI        |      |
| Roasted Branzino    | \$55 |
| Salsa Verde         |      |
| Faroe Island Salmon | \$48 |
| Pesto Rosso         |      |
| Chicken Al Limone   | \$39 |
| Burnt Rosemary      |      |

FILETTO

\$58

Chianti-Poivre +\$6

Cacio e Pepe Raviolo +\$9

|                        |      |
|------------------------|------|
| SIDES                  |      |
| Charred Broccoli Rabe  | \$15 |
| Spicy Brussels Sprouts | \$18 |
| Sautéed Baby Spinach   | \$16 |
| Eggplant Agrodolce     | \$16 |
| Jumbo Asparagus        | \$16 |
| Sidewinder Fries       | \$17 |
| Parmesan Orzo          | \$16 |
| Sweet Potato Spiedini  | \$19 |
| Filet Mignon Meatballs | \$27 |

|                                          |      |
|------------------------------------------|------|
| Dolci                                    |      |
| Tiramisu Ice Cream Cake                  | \$17 |
| Chocolate Crunchies                      |      |
| Blood Orange Sorbetto                    | \$12 |
| Whipped Zabaglione                       |      |
| Caramelized Chocolate Tart               | \$16 |
| Olive Oil Gelato                         |      |
| Lemon Cheesecake                         | \$21 |
| Graham Streusel, Candied Sorrento Lemons |      |
| Latticello Panna Cotta                   | \$14 |
| Vanilla Bean, Grapefruit, Orange         |      |