

FOR THE TABLE

*Black Truffle Honey
Whipped Ricotta \$21*

*Roasted Garlic
Babka \$8*

RAW BAR

Dressed Big Rock Oysters	\$5 / pc
<i>Cherry Pepper Mignonette</i>	
Yellowfin Tuna Tartare	\$32
<i>Lemon Olive Oil, Marinated Tomatoes</i>	
Yellowtail Crudo	\$26
<i>Charred Grapefruit, Pistachio</i>	
Faroe Island Salmon Crudo	\$24
<i>Honeydew, Pickled Serrano, Fresh Basil</i>	
U7 Shrimp Cocktail	\$24/\$32
<i>Calabrian Aioli</i>	

APPETIZERS

'Roni Cups & Ranch	\$14
Spicy Gem Caesar	\$22
<i>Aged Parmesan, Ciabatta Crumbs</i>	
Arugula & Pears	\$19
<i>Candied Hazelnuts, Shaved Pecorino</i>	
Filet Mignon Meatballs	\$23
<i>Grana Padano, Crispy Capellini</i>	
Crispy Calamari Casino	\$23
<i>Bacon, Pepperoncini</i>	

PASTA

Kale Mafaldine	\$29
<i>Sun-Dried Tomatoes, Drunken Goat Cheese, Toasted Pignola</i>	
Penne Luongo	\$45
<i>Black Truffle Cacio e Pepe</i>	
Short Rib Pappardelle	\$34
<i>36-Hour San Marzano Ragu</i>	
Rock Shrimp Chitarra	\$36
<i>Baby Sungolds, Calabrian Chili</i>	
Chicken Scarpariello Rigatoni	\$32
<i>Hot Cherry Peppers, Sweet Sausage</i>	
Cappelletti Bistecca	\$42
<i>Filet Mignon, Balsamic Dolce</i>	

THE CHOPPED

select a mix

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

TUTTI QUANTI

Roasted Branzino Salsa Verde	\$48
Faroe Island Salmon Pesto Rosso	\$46
Chicken Al Limone Burnt Rosemary	\$39
Veal Milanese Cherry Pepper Tomatoes, Pecorino	\$49

FILETTO

\$54

Chianti-Poivre +\$6
Cacio e Pepe Raviolo +\$9

SIDES

Charred Broccoli Rabe	\$15
Spicy Brussels Sprouts	\$18
Sautéed Baby Spinach	\$16
Eggplant Agrodolce	\$16
Sidewinder Fries	\$17
Parmesan Orzo	\$16
Sweet Potato Spiedini	\$19
Jumbo Asparagus	\$16

Dolci

Tiramisu Ice Cream Cake	\$17
<i>Chocolate Crunchies</i>	
Blood Orange Sorbetto	\$12
<i>Whipped Zabaglione</i>	
Caramelized Chocolate Tart	\$16
<i>Olive Oil Gelato</i>	
Lemon Cheesecake	\$21
<i>Graham Streusel, Candied Sorrento Lemons</i>	
Napoletana	\$20
<i>Chocolate Cake, Vanilla Crema, Strawberry</i>	
Latticello Panna Cotta	\$14
<i>Vanilla Bean, Grapefruit, Orange</i>	