

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>	
Montauk Fluke	\$19
<i>Market Giardinera, Toasted Sesame</i>	
Faroe Island Salmon Crudo	\$24
<i>Honeydew, Pickled Serrano, Fresh Basil</i>	
Our Shellfish Tower	\$165
<i>Cracked Maine Lobster, Dressed Oysters, King Crab, U7 Shrimp, Tuna Crudo, Osetra Caviar</i>	

SALADS

Arugula & Pears	\$19
<i>Candied Hazelnuts, Shaved Pecorino</i>	
Beefsteak Tomato & Stracciatella	\$25
<i>Alla Caprese</i>	
Cavolo Nero Tricolore	\$18
<i>Kale, Endive, Granny Smith</i>	
Spicy Gem Caesar	\$22
<i>Aged Parmesan, Ciabatta Crumbs</i>	
Bad Roman Wedge	\$23
<i>Antipasti Toppings</i>	

PIATTINI

'Roni Cups + Ranch	\$14
Crispy Calamari Casino	\$23
Porchetta Ribs	\$23
Eggplant Pull-a-Parm	\$28
Peekytoe Crab Luigi	\$32
U7 Shrimp Cocktail	\$24 / \$32
<i>Calabrian Aioli</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>	
Paccheri Amatriciana	\$35
<i>Guanciale, Tomato, Pecorino</i>	
Rock Shrimp Chitarra	\$38
<i>Baby Sungolds, Calabrian Chili</i>	
Chicken Scarpariello Rigatoni	\$38
<i>Hot Cherry Peppers, Sweet Sausage</i>	
Agnolotti Bistecca	\$48
<i>Filet Mignon, Balsamic Dolce</i>	
Osetra Caviar Gnocchi	\$55
<i>Crème fraîche, Chives</i>	

Spicy Lobster \$58

Flambé, Campanelle & Calabrian Chili

BISTECCA

FILETTO 8OZ \$58 / 12OZ \$68

SNAKE RIVER WAGYU STRIP \$95

PRIME DRY-AGED
PORTERHOUSE FIORENTINA \$180

& CONDIMENTI

Cacio e Pepe Raviolo +\$9

Chianti-Poivre +\$6

TUTTI QUANTI

Faroe Island Salmon	\$46
<i>Pesto Rosso</i>	
Roasted Branzino	\$48
<i>Salsa Verde</i>	
Dover Sole	\$75
<i>Prosecco Bianco</i>	
Grilled Pork Chop	\$38
<i>Escarole, Anchovy Butter</i>	
Veal Chop Milanese	\$68
<i>Pickled Peppers, Mozzarella Perlini</i>	
Chicken Al Limone	\$39
<i>Burnt Rosemary</i>	

GREENS

Charred Broccoli Rabe	\$15
<i>Alla Griglia</i>	
Spicy Brussels Sprouts	\$18
<i>Calabrian Honey</i>	
Sautéed Baby Spinach	\$16
<i>Toasted Garlic</i>	

CONTORNI

Eggplant Agrodolce	\$16
<i>Toasted Sesame</i>	
Jumbo Asparagus	\$16
<i>Garlic Vinaigrette, Spicy Breadcrumbs</i>	
Sidewinder Fries	\$17
<i>Rosemary-Sage</i>	

SIDE HUSTLES

Sweet Potato Spiedini	\$19
<i>Pistachio Pesto</i>	
Parmesan Orzo	\$16
<i>Fontina Fondue</i>	
Filet Mignon Meatballs	\$27
<i>Grana Padano, Crispy Capellini</i>	