

FOR THE TABLE

Roasted Garlic Babka \$8

Ricotta Abbondanza \$32

Nutella Fatti in Casa \$28

Roni Cups & Ranch \$14

COCKTAILS	
Bad Roman Bloody Mary	\$18
House Mary Mix, Fresh Horseradish	
Our Espresso Martini	\$20
Cocoa, Mr. Black, Yucca	
Spritzzy Spritz	\$20
Prosecco, Grapefruit, Cocchi Americano	
Strawberry Sbagliato	\$21
Strawberry-Infused Aperol, Bianco Vermouth, Prosecco	
Martini Pepperoncini	\$22
Grey Goose, Pepperoncini Brine, Lemon Zest	
Ciao, Mama	\$19
Illegal Mezcal, Limoncello, San Pellegrino, Pink Salt	

APPETIZERS	
Dressed Big Rock Oysters	\$5 / pc
Cherry Pepper Mignonette	
U7 Shrimp Cocktail	\$24/\$32
Calabrian Aioli	
Yellowtail Crudo	\$26
Charred Grapefruit, Pistachio	
Yellowfin Tuna Tartare	\$32
Lemon Olive Oil, Marinated Tomatoes	
Faroe Island Salmon Crudo	\$24
Honeydew, Pickled Serrano, Fresh Basil	
Crispy Calamari Casino	\$23
Bacon, Pepperoncini	
Spicy Gem Caesar	\$22
Aged Parmesan, Ciabatta Crumbs	

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 Peppers, Sweet Sausage	
Cappelletti Bistecca	\$42
Filet Mignon, Balsamic Dolce	

TUTTI QUANTI	
Roasted Branzino	\$48
Salsa Verde	
Chicken Al Limone	\$39
Burnt Rosemary	
Bad Roman Burger	\$28
Provolone, Crispy Pancetta,	
Veal Milanese	\$49
Cherry Pepper Tomatoes, Pecorino	
-baked eggs-	
In Purgatorio	\$24
Spicy Tomato Sauce, Cherry Peppers	
Egg Whites Tricolore	\$25
Goat Cheese, Spinach, Roasted Tomatoes	
Smoked Salmon	\$29
Béarnaise, Arugula	
Alla Carbonara	\$28
La Quercia Pancetta, Caramelized Onions	

SALADS	
Diavolo Chicken Caesar	\$34
Little Gems, Aged Parmesan, Ciabatta Crumbs	
Chilled Lobster & Campari Tomato	\$51
Avocado, Arugula, Mango	

FILETTO

\$ 5 4

Chianti-Poivre +\$6

Cacio e Pepe Raviolo +\$9

SIDES			
Charred Broccoli Rabe	\$15	Eggplant Agrodolce	\$16
Spicy Brussels Sprouts	\$18	Crispy Pancetta	\$12
Sautéed Baby Spinach	\$16	Parmesan Orzo	\$16
Sidewinder Fries	\$17	Sweet Potato Spiedini	\$19

Dolci	
Tiramisu Ice Cream Cake	\$17
Chocolate Crunchies	
Blood Orange Sorbetto	\$10
Whipped Zabaglione	
Caramelized Chocolate Tart	\$14
Olive Oil Gelato	
Lemon Cheesecake	\$19
Graham Streusel, Candied Sorrento Lemons	
Napoletana	\$18
Chocolate Cake, Vanilla Crema, Strawberry	
Latticello Panna Cotta	\$14
Vanilla Bean, Grapefruit, Orange	