

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

Spritz 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

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

\$54

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