

FOR THE TABLE

Roasted Garlic
Bakka \$8

Whipped Ricotta
with Truffle Honey \$21

RAW BAR		
Dressed Big Rock Oysters	\$5 / pc	
Cherry Pepper Mignonette		
Yellowfin Tuna Tartare	\$32	
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	\$23	
Bacon, Pepperoncini		

PASTA		
Kale Mafaldine	\$29	
Sun-Dried Tomatoes, Drunken Goat Cheese, 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	\$48	
Salsa Verde		
Faroe Island Salmon	\$46	
Pesto Rosso		
Chicken Al Limone	\$39	
Burnt Rosemary		
Veal Chop Milanese	\$68	
Pickled Peppers, Mozzarella Perlini		

FILETTO

80Z \$58 / 120Z \$68

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	