

FOR THE TABLE

Black Truffle Honey
Whipped Ricotta \$21

Roasted Garlic
Babka \$8

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	
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	
Filet Mignon Meatballs	\$23
Grana Padano, Crispy Capellini	
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	
Short Rib Pappardelle	\$34
36-Hour San Marzano Ragu	
Rock Shrimp Chitarra	\$36
Baby Sungolds, Calabrian Chili	
Chicken Scarpariello Rigatoni	\$32
Hot Cherry Peppers, Sweet Sausage	
Cappelletti Bistecca	\$42
Filet Mignon, Balsamic Dolce	

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	
Bad Roman Burger	\$28
Cherry Pepper Relish	
Veal Milanese	\$49
Cherry Pepper Tomatoes, Pecorino	

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
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	