ANTIPASTI

Starters to share (or not)

BREAD SERVICE
Quattro Formaggi Garlic Stuffed Bread
13

GNOCCO FRITTO
24 Month Aged
Prosciutto di San Daniele,
Whipped Ricotta, Mieli Thun Honey
28

ROASTED BEEETS
Whipped Pecorino, Breakfast Radish,
Heirloom Carrots, Orange Supremes
18

FRIED GREEN TOMATO CAPRESE
Burrata, Tomato Vinaigrette,
Calabrian Chili
27

POLPETTINE
Meatballs, Scamorza, EVOO,
Pomodoro
18

CHARRED OCTOPUS
Fingerling Potatoes, Fennel, Horseradish
Goat Cheese, Sicilian Pistachios
29

BLUE FIN TUNA TARTARE*
Tomato Hondashi Vinaigrette,
Toasted Chili Oil, Crispy Lavash
24

Live it Up

CAVIAR SERVICE*
Mini Gnocco Fritto,
Whipped Ricotta,
1/2oz Golden Kaluga Caviar
50

BAKED BAY SCALLOPS
Anchovy Butter,
Lemon Breadcrumbs, Chives
26

SHELLFISH TOWER*
East Coast Oysters, Maine Lobster,
U-12 Shrimp, Caviar Crown
175

SHRIMP COCKTAIL
Six pieces
28

MARKET OYSTER*
priced per oyster
4

INSALATE

Get those greens

TRUFFLED CAESAR*
Black Garlic, Pink Peppercorn,
Parmigiano Reggiano Yuzu
18

KALE SALAD*
Maracona Almond, Turkish Fig,
Barlet Pear, Citrus Vinaigrette,
Manchego
19

PASTA

Housemade, of course

Old School

MAFALDINE BOLOGNESE
Lamb, Parmigiano Reggiano
Almond, Mint
32

SHRIMP LUMACHE
Calabrian Chili, Scallions, Fennel Pollen
37

GNOCCHI DELLA NONNA
Potato, Pomodoro, Black Pepper
21

TORTELLINI
Ricotta & Black Pepper,
Formaggi Cream, Pink Peppercorn
26

New School

CLAM BUCATINI
Lobster Thai Curry , Lemongrass,
Tomato Bread Crumbs
36

CAMPANELLE
Pine Nut Butter, Fresh Basil
24

LOBSTER SPAGHETTI
Sungold Pomodoro, Furikake,
Calabrian Chiles
85

SPICY VODKA RIGATONI
Stracciatella Cheese,
Peperoncino Fresno, Gochujang
28

TRUFFLE PAPPARDELLE
Porcini Mushroom and White Truffle Cream Sauce, Delicate Shavings of White Truffle
125

SIDES

Essential accessories

ROASTED BABY CARROTS
Cashew, Caramel
14

ARTICHOKE ALLA GIUDIA
Salsa Brusca, Lemon
14

GRILLED BROCCOLINI
Garlic, Lemon
14

ROASTED BABY POTATOES
Aleppo Pepper Yogurt, Rosemary
14

TERRA AL MARE

Don't forget your protein

CHICKEN MILANESE
Gem Lettuce, Parmigiano Reggiano,
Charred Lemon
35

VEAL CHOP PARMIGIANA
Spicy Tomato, Crispy
Basil
70

BERKSHIRE PORK CHOP*
16oz Bone in, Chicken Jus, Guindilla Pepper
48

WHOLE GRILLED BRANZINO
Paprika Brown Butter, Meyer Lemon
75

HALF ROASTED CHICKEN
Green Circle Farm, Preserved
Lemon Gremolata, Confit Garlic
39

LAMB RACK*
Pistachio, Mint, Maple Syrup
66

ATLANTIC HALIBUT
Burro al Limone, Caper, Fennel
52

SALMON VESUVIO*
Potato Gnocchi, Truffle, Oregano
38

BISTECCA

Now, we're talking

PRIME NY STRIPLOIN*
14oz | 70

TOMAHAWK*
Side of Cacio e Pepe Gnocchi
32oz | 195

A5WAGYU KAGOSHIMA*
5oz | 140

BONE IN RIBEYE*
45 Day Dry Aged 18oz | 89

CITRUS SKIRT WAGYU*
Salsa Verde, Lemon EVOO
9oz | 78

CHARRED FILET*
Herb Confit Garlic Butter
7oz | 59

Adalina Peppercorn Sauce - 6

Truffle Butter - 20

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*As a way to offset employee benefits and rising costs associated with the restaurant, we have added a 3.75% fee to all guest checks. We do this in lieu of increased menu prices. This fee may be removed upon request, should you choose.