



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

**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, Half Ounce 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

PANZANELLA
Heirloom Tomato, Green
Goddess, Finocchiona Salami
21

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

CRAB AGNOLOTTI
Japanese Spider Crab, Buffalo
Ricotta, Lemon Beurre Monte
39

New School

WILD MUSHROOM RADIATORI
Shiitake Mushrooms, Porcini,
Creme Fresh, Lemon
31

CAMPANELLE
Pine Nut Butter, Fresh Basil
24

**LOBSTER
SPAGHETTI**
Sungold Pomodoro, Furikake,
Calabrian Chiles
85

**SPICY VODKA
RIGATONI**
Stracciatella Cheese, Peperoncino
Fresno, Gochujang
28

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, Capers, Fennel
52

SALMON VESUVIO*
Potato Gnocchi, Truffle, Oregano
38

BISTECCA

Now, we're talking

PRIME NY STRIPLOIN*
14oz | 70

A5 WAGYU KAGOSHIMA*
5oz | 140

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

Adalina Peppercorn Sauce - 6

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

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

CHARRED FILET*
Herb Confit Garlic Butter
7oz | 59

**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 3.5% fee to all guest checks. We do this in lieu of increased menu prices. This fee may be removed upon request, should you choose.*