



ANTIPASTI

Starters to share (or not)

BREAD SERVICE

Quattro Formaggi Garlic Stuffed Bread
13

GNOCO 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

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

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

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

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

*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.