

Executive Chef Soo Ahn

ANTIPASTI

Gnocco Fritto

24 Month Aged Prosciutto di
San Daniele, Whipped Ricotta,
Mieli Thun Honey...27

Blue Fin Tuna Tartare*

Tomato Hondashi Vinaigrette,
Toasted Chili Oil, Crispy Lavash...24

Charred Octopus

Fingerling Potatoes, Fennel,
Horseradish Goat Cheese,
Sicilian Pistachios...27

Polpettine

Meatballs, Scamorza, EVOO,
Pomodoro...18

Shrimp Cocktail

Six pieces...27

Market Oysters

Priced per Oyster...4

Baked Bay Scallops

Anchozy Butter, Lemon Breadcrumbs, Chives
Priced per shell...14

Shellfish Tower*

East Coast Oysters, Maine Lobster,
U-12 Shrimp, Caviar Crown...175

Caviar Service

Mini Gnocco Fritto, Whipped
Ricotta, Half Ounce Golden
Kaluga Caviar...50

Bread Service

Quattro Formaggi Garlic
Stuffed Bread...13

Fried Green
Tomato Caprese

Burrata, Tomato Vinaigrette,
Calabrian Chili...27

Truffled Caesar*

Black Garlic, Pink Peppercorn,
Parmigiano Reggiano
Yuzu...18

Panzanella

Heirloom Tomato, Green Goddess,
Finocchiona Salami... 21

HANDMADE PASTA

At the heart of our kitchen is a deep respect for tradition and a desire for innovation. All of our pastas
are crafted by hand onsite each day, using time-honored techniques and the freshest ingredients.

CLASSIC

Mafaldine Bolognese

Lamb, Parmigiano Reggiano
Almond, Mint...31

Gnocchi della Nonna

Potato, Pomodoro,
Black Pepper...21

Shrimp Lumache

Calabrian Chili, Scallions,
Fennel Pollen...37

Crab Agnolotti

Japanese Spider Crab, Buffalo Ricotta,
Lemon Beurre Monte...39

MODERN

Wild Mushroom Radiatori

Shiitake Mushrooms, Porcini,
Crème Fraîche, Lemon...31

Campanelle

Pesto Not Pesto...24

Lobster Spaghetti

Sungold Pomodoro, Furikake,
Calabrian Chiles....85

Spicy Vodka Rigatoni

Stracciatella, Peperoncino Fresno,
Gochujang....28

White Truffle Fettuccine

Shaved White Truffle, Chantrelle Mushrooms,
Truffle Butter...100

TERRA

Chicken Milanese

Gem Lettuce, Parmigiano Reggiano,
Charred Lemon...35

Charred Filet*

Spring Mushroom Conserva, Potato,
Smoked Pecorino...56

Lamb Rack*

Pistachio, Mint, Maple Syrup...65

Citrus Wagyu*

Skirt Steak, Salsa Verde,
Lemon EVOO...78



WAGYU*

Kagoshima A5, 12 Year-Aged Balsamic,
Blistered Shishitos...135

VEAL CHOP PARMIGIANA

Spicy Tomato, Crispy Basil...68

TOMAHAWK*

Cacio e Pepe Gnocchi...195

MARE

Salmon Vesuvio*

Potato Gnocchi, Truffle,
Oregano...37

Grilled Branzino

Braised Swiss Chard, Chive Oil,
Burro Bianco...46

Dover Sole

Piccata, Hazelnut, Brown Butter...71

Roasted Halibut

Shellfish Brodo, Lemon Aioli,
Charred Fennel...42

GOOMARA

Roasted Carrots

Cashew, Caramel...12

Artichoke alla Giudia

Salsa Brusca, Lemon...14

Polenta

Pistachio Gremolata, Mimolette...14

Cannellini Beans

Escarole, Guanciaie...13

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