

SMALL PLATES

WARM ROSEMARY FOCACCIA - 10
Tomato Sugo, Whipped Ricotta & Olive Oil

JUMBO SHRIMP COCKTAIL - 20
Spicy Cocktail Sauce, Lemon

(3) POLPETTE ALLA SICILIANA - 12
Tomato Sugo, Parmigiano, Currants & Toasted Pine Nuts

CAESAR - 14
Romaine Hearts, Garlic Breadcrumbs, Parmigiano Vinaigrette
+ add ***Marinated Anchovies*** - 2

N'DUJA BRUSCHETTA - 16
Burrata, Wild Sicilian Oregano

BABY SPINACH - 17
Aged Goat Cheese, Hazelnuts, Fig Vinaigrette

CALAMARI FRITTI - 18
Garlic Butter, Chili Crisp, Lemon

WHIPPED RICOTTA - 14
Honey, Extra Virgin Olive Oil, Cracked Black Pepper,
Toasted Baguette

ITALIAN WEDDING SOUP - 14
Ditalini, Polpetta, Escarole, Parmigiano Brodo

OCTOPUS CARPACCIO - 22
Roasted Tomatoes, Pickled Eggplant, Fett'unta

BRAISED ARTICHOKEs - 18
Napa Cabbage, White Wine, Garlic, Breadcrumbs, Parmigiano

PASTA

FUSILLI LUNGHI - Cacio e Pepe, Black Pepper, Pecorino Romano	23
FIDEOS - Toasted Angel Hair, Jumbo Lump Crab, Cherry Tomatoes, Habanero, Basil	36
RIGATONI VERDE - Ragu Bolognese	27
AGNOLOTTI - Duck Confit, Funghi Misti, Parmigiano Reggiano	27
MEZZE MANICHE - Porchetta Ragu, Broccoli Rabe, Long Hot Peppers	25
BUCATINI - Alio e Olio, Tomato Conserva, Chili	23
SQUID INK SPAGHETTI - Local Shrimp, Salami Calabrese, Jalapeño Pesto	29

MAINS

CHICKEN PARMIGIANA - 25
Chicken Cutlet, Tomato, Mozzarella, Basil
Add ***Spaghetti Pomodoro*** - 9

LAMB CHOP SCOTTADITO - 38
Roasted Parsnips, Salsa Verde

GRILLED BRANZINO- 35
ALLA LIVORNESE
Gaeta Olive, Caper, Rosemary, Tomato

LOCAL CATCH ALLA PIASTRA- 36
Piquant Peppers, Green Grapes, Funghi Misti,
Walnut Agresto

16 OZ BONE-IN CRISPY VEAL CHOP - 68
Style: ***Parmigiana or Picatta***

8oz FILET MIGNON* - 58 16oz PRIME RIBEYE* - 66
steaks served with yukon gold potatoes, balsamic cippolini onions, garlic butter

CRISPY POTATO
VINAIGRETTE - 10
Parmigiano Vinaigrette, Rosemary

BRAISED
BROCCOLI RABE - 8
Cannellini Beans, Pepper Vinegar