

## **Antipasti**

### **Crudo del Mercato**

Chef's selection of daily fresh, raw seafood

### **Polipo**

Grilled octopus, giant corona beans, preserved Sorrento lemon

### **Verdure**

Seasonal roasted vegetables, local ricotta, herb garden vinaigrette

### **Insalata**

A salad of local seasonal greens, cold pressed pistachio olive oil

## **Secondi**

### **Linguine**

Mixed briny clams, hot red pepper, pancetta

### **Spaghetti**

Maine lobster, chilis, mint

### **Gnocchi di Ricotta**

Tomato, basil, mozzarella

### **Ricciola (Seasonal)**

Whole grilled Florida pompano, lemon thyme - caper pesto

### **Spigola Striacca (Seasonal)**

Local striped bass filet, organic spinach, braised fennel

### **Pollo**

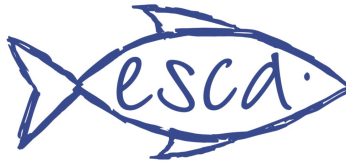
Four story hills farm chicken, primo olives, fregola, lemon

## **Dolci**

### **Biscotti**

House baked Italian cookies for the table

\$105 per person  
plus sales tax & gratuity



### **Crudo**

#### **Crudo del Mercato**

Chef's selection of daily fresh, raw seafood

### **Antipasti**

#### **Polipo**

Grilled octopus, giant corona beans, preserved Sorrento lemon

#### **Sfizzi di Pesce**

Bresaola di tonno, baccala, bottarga muggine, house cured sardine

#### **Verdure**

Seasonal roasted vegetables, local ricotta, herb garden vinaigrette

#### **Insalata**

A salad of local seasonal greens, cold pressed pistachio olive oil

### **Secondi**

#### **Linguine**

Mixed briny clams, hot red pepper, pancetta

#### **Spaghetti**

Maine lobster, chilis, mint

#### **Gnocchi di Ricotta**

Tomato, basil, mozzarella

#### **Ricciola (Seasonal)**

Whole grilled Florida pompano, lemon thyme - caper pesto

#### **Spigola Striacca (Seasonal)**

Local striped bass filet, organic spinach, braised fennel

#### **Cotoletta Milanese**

Berkshire pork chop, hot pepper salad

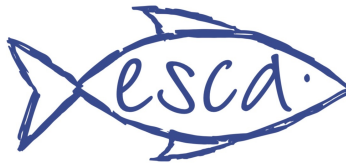
#### **Pollo**

Four story hills farm chicken, primo olives, fregola, lemon

### **Dolci**

Chef's Selection of Seasonal Desserts

\$135 per person  
plus sales tax & gratuity



**Crudo**  
**Crudo del Mercato**

Chef's selection of daily fresh, raw seafood

**Antipasti**  
**Polipo**

Grilled octopus, giant corona beans, preserved Sorrento lemon

**Granchio**

Jumbo lump crabmeat salad

**Mozzarella di Bufala**

Imported bufala mozzarella, seasonal preparation

**Insalata**

Local seasonal greens, cold pressed pistachio olive oil

**Primi**  
**Linguine**

Mixed briny clams, hot red pepper, pancetta

**Spaghetti**

Maine lobster, chilis, mint

**Gnocchi di Ricotta**

Tomato, basil, mozzarella

**Secondi**

**Pesce Intero (Seasonal)**

Whole grilled fish, salsa verde

**Spigola Striacca (Seasonal)**

Local striped bass filet, organic spinach, braised fennel

**Cotoletta Milanese**

Berkshire pork chop, hot pepper salad

**Pollo**

Four story hills farm chicken, primo olives, fregola, lemon

**Bistecca Calabrese**

prime 24 day dry age prime sirloin, frizzled onions, salsa verde  
\$10 Supplement

**Dolci**

Chef's Selection of Seasonal Desserts

\$165 per person  
plus sales tax & gratuity