

ANTIPASTI	
TAGLIERE DI FORMAGGI. SALUMI E OLIVE	38
Select artisan imported cheeses, meats, olives, house crostini-(serves 2)	
BRUSCHETTA	18
Grilled crostini, heirloom tomatoes, basil, parmigiano, and arugula	
PERA COTTA	26
Port-poached seckel pear, burrata, salted marcona almonds, truffle honey	
POLIPO ALLA GRIGLIA	28
Spanish grilled octopus, w/calabrese chili oil, crushed olive oil potatoes, castelvetrano olives	
CARPACCIO DI MANZO CON TONNATO	38
Sliced beef wagyu, arugula, capers, EVOO, parmigiano, crostini	
FIORE DI CARCIOFI FRITTI	19
Pan-fry artichoke heart, sea salt, fresh mint, lemon aioli	
CALAMARETTI AL SUGO DI SAN MARZANO PICCANTI	19
Pan seared Spanish calamari, simmered in a spicy ‘san marzano’, fresh arugula	
CAPESANTE GRATINATE	24
Roasted scallops, breaded in Sicilian breadcrumbs, arugula, lemon, caper sauce	
GAMBERONI ALLA GRIGLIA E AGRUMI	28
Grilled gulf shrimp, citrus basil-aioli, arugula	
INSALTA	
PANSANELLA DELL’ORTO	28
Chicories, burrata, cherry tomatoes, basil, toasted bread, agrumato, olive oil, saba	
BARBABIETOLE	28
Heirloom roasted beets, stracciatelle, char-radichio, mint, arugula, basil, pistachio and balsamic reduction	
UN’INSALATA DI CESARE	19
Romaine leaves, shaved parmigiano, toasted bread, white anchovies	
All-Natural Chicken (additional 15), Gulf Shrimp or Faroe Island Salmon (additional 20)	
SELZIONE DI PASTA	
EMILIANA	42
Roman style lasagna, pasta layered with braised beef, pine nut pesto, bechamel, pecorino DOP, ricotta, mozzarella, fresh pomodoro, basil	
PREPARATIONE DI GNOCCHI DI PATATE (choice of style)	39
-Fresh pomodoro, basil	
-Bolognese veal, porchetta ragu	
-Wild mushroom, truffle-butter, grated fontina	
RAVIOLI VERDE AL QUATTRO FORMAGGI	42
Four-cheese filing, veneto blush sauce, fresh basil	
AGNOLOTTI ALLA PIEMONTESE	42
Delicate pasta pillows filled with braised beef, parmigiano, black truffle, burro e salvia	
PAPARDELLE CON BATTUTO TOSCANO	39
“Wide Cut” ribbon pasta, veal and porchetta tuscan ragu, italian parsley	
‘CACIO E PEPPE’ ALLA ROMANA	39
Spaghetti alla chitarra, pecorino, parmigiano, black-pink peppercorn	
LASAGNA VINCIGRASSI	39
Seven layers of handmade pasta sheets, ricotta, Parmigiano, mozzarella, fresh spinach, veneto blush, basil aioli	
RIGATONI AL AMATRICIANA	39
Guanciale, pomodoro, pecorino romano, basil	
ORECCHIETTE CON CIME Di RAPA E SALSICCIA	39
Italian sausage ragu, broccoli rabe, garlic, pomodoro, calabrian chili, parmigiano	
ARAGOSTA CON SPAGHETTI AL NERO DI SEPPIA	58
Black squid ink pasta, lobster, clams, fresno chili, Sicilian breadcrumbs	
SPAGHETTI ALLE VONGOLE	39
Manilla clams, garlic, vino blanco, parsley	

PESCE

PESCATO	M.P.
Fish of the day	
BRANZINO	78
Pan-seared de-boned mediteranean sea bass, grilled asparagus, spinach risotto, beurre-blanc	

DALLA MONTAGNA

*All meats are certified Halal

CARRE’ DI MANZO	115
18oz boneless rib eye, char-grilled, rapini, mushroom, black peppercorn sauce	
BRASATO DI MANZO IN AMARONE	68
Bone in short rib...slowly braised in Amarone, polenta, cipolini, carrots	
QUAGLIA	55
Grilled quail, salsa mulatto, pine nuts, almonds, wild mushroom risotto	
POLLO AL MATTONE	54
All-natural French cut chicken breast, brick-pressed, roasted potatoes, rapini, lemon parsley, sage, rosemary	
TIMBALLO DI MELANZANE	54
Layered crispy eggplant, fresh pomodoro, mozzarella, basil, parmigiano, rigatoni	

ANTIPASTI PER VEGANI

MELANZANE ALLA GRIGLIA CON POMODORI-GF-V	19
Grilled eggplant, heirloom tomato, arugula, tomato marmalade, Saba, E.V.O.O	
BRUSCHETTA-V	18
Grilled crostini, fresh heirloom tomatoes, grilled artichokes, arugula, basil oil	
BARBABIETOLE	28
Heirloom roasted beets, orange, fennel, chard grilled radicchio, mint, pistachio, arugula, agrumato olive oil, saba	

E SECONDI PIATTI PER I VEGANI

GNOCCHI DI PATATE (choice of style)	41
-Seasonal roasted vegetables, soffritto	
-Fresh pomodoro, basil	
RIGATONI PRIMAVERA	41
Roasted seasonal vegetables, spicy fresh pomodoro soffrito	
TIMBALLO DEL VEGANO	44
Layered crispy eggplant & grilled zucchini, fresh pomodoro sauce, basil oil	
RISOTTO CON VERDURE E PEPERONI	44
Slow-cooked arborio rice, seasonal vegetables, soffrito, microgreens	

CUCINA RAFFINATA

Allow our team to curate your experince, while your table enjoys all our favorites...

-Dietary restrictions are never an issue

-Whole table participation is required **115.00 per person**



‘A TAVOLA, NESSUNO SI INVECCHIA’
...At the table, one never grows old

*Ask your server about menu items that are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Gratuity of 20% will be added to parties of six or more. No separate checks on groups of 6 or more.