



Complimentary Housemade
Pane Altamura with Sesame

Add Pecorino Butter +5

Items can be served raw or undercooked or contain undercooked ingredients. Consuming raw or undercooked animal products may increase your risk of food borne illness, especially if you have medical conditions. **Parties of 6 or more are subject to an 20% gratuity. As a way to offset rising costs, a 3% service fee is added to each check to support operating the restaurant. You may request to have this taken off your check, if you choose. This is not gratuity.*



ARTISAN PIZZA 29

ARUGULA & PROSCIUTTO

Fresh Mozzarella, 24 mo Parmigiano Reggiano, Baby Arugula, Prosciutto San Daniele, EVOO

MUSHROOM PIZZA

Bechamel, 24 mo Parmigiano Reggiano, Asiago, Truffle Oil

★ THE QUEEN MARGHERITA

Organic Bianco DiNapoli & Mutti Tomato Sauce, Cascavalla, Mozzarella Di Bufala, 24-mo Parmigiano Reggiano

CUPPING PEPPERONI

Organic Bianco DiNapoli & Mutti Tomato Sauce, Cupping Pepperoni, Grande Mozzarella & Provolone, Hot Honey

FENNEL SAUSAGE PIZZA

Organic Bianco DiNapoli & Mutti Tomato Sauce, Russo Sausage, Grande Mozzarella & Provolone, Fennel Pollen, Basil

PASTA

BURRATA RAVIOLI

Housemade Burrata Ravioli, Marinara, 24-mo Parmigiano Reggiano

★ FETTUCCINE RICCARDO

Housemade Fettuccine, Cultured Butter, 24-mo Parmigiano Reggiano, Prosciutto San Daniele

CACIO E PEPE

Malfadine, Toasted Black Pepper, Pecorino Romano

BOLOGNESE

Wagyu Beef & Veal, Housemade Tagliatelle, Pecorino Romano

23

SHRIMP SCAMPI

Housemade Fettuccine, Black Tiger Shrimp, Lemon Butter, Garlicy Breadcrumbs

26

SPAGHETTI & MEATBALLS

Wagyu Meatballs, Pecorino Romano, Marinara, Labriola Garlic Bread

23

RIGATONI ALLA VODKA

Housemade Pasta, Tomato, Cream, Pecorino Romano, Basil

27

SHORT RIB RAVIOLI

Housemade Ravioli, Ricotta, Short Rib, Brown Butter

29

25

24

27

ENTREES

STEAK FRITES *

42

8oz Prime Bavette, Au Jus, Garlic Aioli, Beef Tallow Fries

BISTECCA CACIO E PEPE *

42

8oz Prime Bavette, Malfadine Cacio e Pepe

CHICKEN PARMESAN

28

10oz Pan Fried Breaded Chicken, Mozzarella, Housemade Fettuccine Marinara

SALMON LIMONE *

34

8oz Faroe Island Salmon, Lemon Butter

ROASTED CHICKEN

39

Half Organic Amish Chicken, Pan Demi Sauce, Fennel Pollen, Rosemary, Beef Tallow Crispy Potatoes

RICHIE BURGER 3.0 *

24

2-5oz Wagyu Patties, American Cheese, Lettuce, Tomato, Challah Bun, Beef Tallow Fries

FOR THE TABLE

Serves 2-4

★ THE GRAND RAGU

75

Tomahawk Short Rib, Italian Sausage, Wagyu Meatball, Bolognese Candeale Pasta

★ SPAGHETTI ALL'ASSASSINA

28

"KILLER SPAGHETTI"
Caramelized Spaghetti, Tomato, Basil, Garlic, EVOO, Burrata

SIDES

CRISPY SMASHED POTATOES

9

Beef Tallow, Garlic Butter

GRILLED ASPARAGUS

9

Pecorino Romano, Grilled Lemon

ITALIAN SAUSAGE

9

Char-Broiled Russo Sausage, Bell Peppers

SPAGHETTI MARINARA

9

Pecorino Romano, Basil

WAGYU MEATBALLS

10

(2) 3oz Meatballs, Marinara, Pecorino Romano

PARMESAN TRUFFLE FRIES

9

Beef Tallow, Garlic Aioli

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