



Come for dinner. Forget to leave.

(GF) Gluten-Free · (V) Vegetarian · (VG) Vegan

THE FIRST MOVE

|                                                                                                 |    |
|-------------------------------------------------------------------------------------------------|----|
| <b>SPICED TUNA TARTARE</b>                                                                      | 23 |
| Sushi-grade tuna, spice, citrus ponzu                                                           |    |
| <b>BLUE POINT OYSTERS (6)</b>                                                                   | 22 |
| Freshly shucked, classic mignonette                                                             |    |
| <b>FRIED CALAMARI</b>                                                                           | 19 |
| Calabrian chili aioli, cherry peppers, marinara                                                 |    |
| <b>ROCK SHRIMP TEMPURA</b>                                                                      | 19 |
| Crispy tempura shrimp, spicy aioli                                                              |    |
| ◆ <b>THE GIGANTE MEATBALL</b>                                                                   | 19 |
| Cast iron, San Marzano tomato, whipped ricotta, fresh basil                                     |    |
| <i>A Gigante Original</i>                                                                       |    |
| <b>BURRATA (V)</b>                                                                              | 21 |
| Creamy burrata, seasonal fruit, basil, balsamic                                                 |    |
| <b>BAKED CLAMS OREGANATA</b>                                                                    | 19 |
| Herbed breadcrumbs, garlic butter                                                               |    |
| <b>LEMON ROSEMARY CHILI WINGS</b>                                                               | 22 |
| Calabrian chili, rosemary, lemon, pineapple                                                     |    |
| <b>GENERAL TSO'S CAULIFLOWER (V)</b>                                                            | 17 |
| Crispy cauliflower, sesame-ginger glaze                                                         |    |
| <b>ZUCCHINI FRIES (V)</b>                                                                       | 17 |
| Crispy zucchini, spicy marinara, burrata dip                                                    |    |
| <b>CAESAR SALAD</b>                                                                             | 19 |
| Romaine, pecorino, garlic croutons                                                              |    |
| <b>CHOPPED SALAD (V, GF)</b>                                                                    | 18 |
| Endive, radicchio, pear, quinoa, mozzarella, citrus                                             |    |
| <b>IL NOBILE • TUSCAN CRUST</b>                                                                 | 22 |
| Wood-fired Tuscan crust, prosciutto di Parma, buffalo mozzarella, basil, extra-virgin olive oil |    |

PASTA

|                                                                           |    |
|---------------------------------------------------------------------------|----|
| <b>SPICY RIGATONI VODKA (V)</b>                                           | 28 |
| Roasted garlic, San Marzano tomato, basil, vodka cream                    |    |
| <b>TRENETTE IL FRESCO</b>                                                 | 36 |
| Scallops, lobster, shrimp, garlic, tomato, basil, mascarpone              |    |
| <b>TAGLIATELLE STUFATO DI MANZO</b>                                       | 29 |
| Slowly stewed filet mignon, short ribs & Barolo wine, fresh wide pasta    |    |
| ◆ <b>TABLESIDE CACIO E PEPE</b>                                           | 32 |
| Pecorino Romano, cracked black pepper; tossed in the wheel at your table. |    |
| <i>Prepared tableside in a cheese wheel</i>                               |    |

CHICKEN

|                                            |    |
|--------------------------------------------|----|
| <b>CHICKEN MARTINI</b>                     | 29 |
| Crisp chicken, white wine, lemon butter    |    |
| <b>CHICKEN MILANESE</b>                    | 27 |
| Breaded chicken, arugula, tomato, parmesan |    |
| <b>TRICOLORE CHICKEN PARM</b>              | 28 |
| Marinara, pesto, vodka sauce, mozzarella   |    |

If you have a food allergy, please notify our staff.

FALL PLATES

|                                                                                                                                                          |    |
|----------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>ROASTED SQUASH &amp; BEET SALAD</b><br>Mandarin, candied walnuts, roasted peppers, gorgonzola. Contains tree nuts and dairy.                          | 18 |
| <b>BUTTERNUT SQUASH RISOTTO</b><br>Peas and pancetta. Cooked to order; please allow extra time.                                                          | 32 |
| <b>FILET MIGNON CACCIATORE</b><br>Polenta, mushrooms, peppers, onions, cherry peppers, capers, rosemary, olives. Prepared to your preferred temperature. | 45 |

STEAK & FISH

|                                                                              |    |
|------------------------------------------------------------------------------|----|
| <b>16 OZ BONELESS NY STRIP STEAK</b><br>Classic grilled strip                | 49 |
| <b>10 OZ FILET MIGNON</b><br>Center-cut filet                                | 55 |
| <b>24 OZ BONE-IN RIBEYE</b><br>Richly marbled, bone-in cut                   | 75 |
| <b>SALMON</b><br>Lemon-caper white wine pan sauce                            | 34 |
| <b>BRANZINO</b><br>Cherry tomatoes, olives, EVOO, lemon                      | 39 |
| <b>LOBSTER TAILS</b><br>Broiled, clarified butter                            | 59 |
| <b>ADD TO ANY STEAK</b><br>Lobster Tail +20 · Crab Meat +22 · Shrimp (4) +11 |    |
| <b>STEAK SAUCES — 6 EACH</b><br>Peppercorn · Bordelaise · Béarnaise          |    |

SIDES

|                                                         |    |
|---------------------------------------------------------|----|
| <b>TRUFFLE FRIES (V)</b><br>Parmesan, truffle oil       | 14 |
| <b>MASHED POTATOES (V)</b><br>Classic whipped potatoes  | 12 |
| <b>CREAMED SPINACH (V)</b><br>Rich, classic preparation | 12 |
| <b>SAUTÉED ASPARAGUS (VG, GF)</b><br>Simply sautéed     | 12 |
| <b>SIDE PASTA</b><br>Rigatoni aglio e olio or marinara  | 14 |
| <b>LOADED POTATO</b><br>Crispy bacon, cheddar           | 12 |

CELEBRATIONS

Ask your server what's possible tonight.

AFTER DINNER

Desserts · Espresso Martinis · The Tree  
(see Cocktail + Dessert menu)  
Outside cake service \$3 per person

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