

For the Table

Whipped Ricotta

Sesame Focaccia, Tableside Honey Drizzle

21

Tanara 24-Month Prosciutto di Parma

24

CRUDI

Yellowtail	26
<i>Sorrento Lemon, Pistachio, Thai Basil</i>	
Scallop	19
<i>Soppressata, Pickled Serrano</i>	
Faroe Island Salmon	24
<i>Orange, Fennel, Chili</i>	
Tuna & Avocado Carpaccio	32
<i>Crispy Garlic Gremolata</i>	

COCKTAILS

Dressed Big Rock Oysters	5/pc
<i>Negroni Granita, Orange</i>	
U7 Shrimp	24/32
<i>Calabrian Aioli & Classic Cocktail</i>	
Our Shellfish Tower	165
<i>Cracked Maine Lobster, Dressed Oysters, King Crab, U7 Shrimp, Tuna Crudo, Osetra Caviar</i>	

SALADS

Baby Kale Tricolore Salad	18
Beefsteak Tomato & Stracciatella	25
Little Gem Caesar	22
NY Chopped Salad	23

APPETIZERS

Elevation Meats Spicy Coppa	16
QI Baked Clams	23
Sausage & Pepper Garlic-Toast	21
Grilled Octopus	28
Crispy Calamari Casino	23

HOUSEMADE PASTA

Corn Gnudi	35
<i>Pistachio, Basil, Black Pepper</i>	
Pesto Mafaldine	29
<i>Broccoli Rabe, Pistachio, Ricotta Salata</i>	
Black Truffle Cacio e Pepe	45
<i>Fresh Pappardelle, Pecorino</i>	
Paccheri Amatriciana	35
<i>Guanciale, Tomato, Pecorino</i>	
Dry-Aged Bistecca Agnolotti	48
<i>24 Month Parmesan, Brown Butter Vincotto</i>	
Rock Shrimp Creste	38
<i>Peppadews, Chili Flakes, Baby Sungolds</i>	
Spicy Lobster Rigatoni alla Vodka	58
<i>Whole Lobster, Calabrian Chili</i>	
Uni Bucatini	55
<i>Peekytoe Crab, Scallions, Serranos</i>	

Bistecca

Classic Filet Mignon

62/72

Hanger Steak Alla Griglia

45

Wagyu Strip

95

Prime Dry-Aged Porterhouse Fiorentina

180

Chianti-Poivre

+5

Our Tableside Truffle Butter Service

+9

CARNE E PESCE

Lemon-Charred Chicken Alan	39
<i>Bitter Greens, Cured Lemons</i>	
Mediterranean Branzino	48
<i>Dressed Tomatoes, Crispy Shallot, Pistachio</i>	
Veal Chop Milanese	68
<i>Pickled Peppers, Mozzarella Perlini</i>	
Faroe Island Salmon	46
<i>Pesto Rosso</i>	
Berkshire Pork Chop	38
<i>Cherry Saba, Crispy Sage</i>	
Dover Sole	75
<i>Cured Lemons, Hazelnut Brown Butter</i>	

CHICKEN PARM PIZZA FOR TWO

The Classic	
<i>Chili Honey, House Seasonings</i>	
94	
Emilia-Romagna	
<i>Prosciutto Speciale, Burrata di Bufala, 10 Year Balsamic</i>	
98	

SIDES

Broccoli Rabe	16
<i>Simply Grilled with Olive Oil</i>	
Sautéed Baby Spinach	16
<i>Toasted Garlic</i>	
Crispy Brussels Sprouts	18
<i>Spicy Agrodolce</i>	
QI Tuscan Fries	17
<i>Parmesan Aioli</i>	
Corn Crème Brûlée	19
<i>The Quality Branded OG</i>	

Filet Mignon Meatballs

House Special

23