

For the Table

Whipped Ricotta

Sesame Focaccia, Tableside Honey Drizzle

21

Tanara 24-Month Prosciutto di Parma

24

CRUDI

Yellowtail 26

Sorrento Lemon, Pistachio, Thai Basil

Scallop 19

Soppressata, Pickled Serrano

Faroe Island Salmon 24

Orange, Fennel, Chili

Tuna & Avocado Carpaccio 32

Crispy Garlic Gremolata

COCKTAILS

Dressed Big Rock Oysters 5/pc

Negroni Granita, Orange

U7 Shrimp 24/32

Calabrian Aioli & Classic Cocktail

Our Shellfish Tower 165

Cracked Maine Lobster, Dressed Oysters, King Crab, U7 Shrimp, Tuna Crudo, Osetra Caviar

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

Pistachio, Basil, Black Pepper

Pesto Mafaldine 29

Broccoli Rabe, Pistachio, Ricotta Salata

Black Truffle Cacio e Pepe 45

Fresh Pappardelle, Pecorino

Paccheri Amatriciana 35

Guanciale, Tomato, Pecorino

Dry-Aged Bistecca Agnolotti 48

24 Month Parmesan, Brown Butter Vincotto

Rock Shrimp Creste 38

Peppadews, Chili Flakes, Baby Sungolds

Spicy Lobster Rigatoni alla Vodka 58

Whole Lobster, Calabrian Chili

Uni Bucatini 55

Peekytoe Crab, Scallions, Serranos

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

Bitter Greens, Cured Lemons

Mediterranean Branzino 48

Dressed Tomatoes, Crispy Shallot, Pistachio

Veal Chop Milanese 68

Pickled Peppers, Mozzarella Perlina

Faroe Island Salmon 46

Pesto Rosso

Berkshire Pork Chop 38

Cherry Saba, Crispy Sage

Dover Sole 75

Cured Lemons, Hazelnut Brown Butter

CHICKEN PARM PIZZA FOR TWO

The Classic

Chili Honey, House Seasonings

94

Italian Hawaiian Parm

Spicy Capocollo, Pickled Pineapple, Basil

98

SIDES

Broccoli Rabe 16

Simply Grilled with Olive Oil

Sautéed Baby Spinach 16

Toasted Garlic

Crispy Brussels Sprouts 18

Spicy Agrodolce

QI Tuscan Fries 17

Parmesan Aioli

Corn Crème Brûlée 19

The Quality Branded OG

Filet Mignon Meatballs

House Special

23