

## *For the Table*

Whipped Ricotta  
*Sesame Focaccia, Tableside Honey Drizzle*

21

## CRUDI

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

## COCKTAILS

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

## SALADS

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

## APPETIZERS

Elevation Meats Spicy Coppa	16
Tanara 24-Month Prosciutto di Parma	24
QI Baked Clams	23
Sausage & Pepper Garlic-Toast	21
Grilled Octopus	28
Crispy Calamari Casino	23

## HOUSEMADE PASTA

Potato & Robiola Gnocchi <i>Melted Leeks, Chive Buds</i>	29
Pesto Mafaldine <i>Broccoli Rabe, Pistachio, Sweet Italian Sausage</i>	32
Black Truffle Cacio e Pepe <i>Fresh Pappardelle, Pecorino</i>	45
Paccheri Amatriciana <i>Guanciale, Tomato, Pecorino</i>	34
Dry-Aged Porterhouse Agnolotti <i>24-Month Parmesan, Brown Butter Vincotto</i>	44
Spicy Lobster Rigatoni alla Vodka <i>Whole Lobster, Calabrian Chili</i>	53

## *Bistecca*

Classic Filet Mignon	64
Hanger Steak Alla Griglia	45
NY Strip Steak	64
Bone-In Dry-Aged Prime Sirloin	74
Filet Au Chianti-Poivre	66

*Our Tableside Truffle Butter Service*

+9

## CARNE E PESCE

Lemon-Charred Chicken Alan <i>Bitter Greens, Cured Lemons</i>	39
Mediterranean Branzino <i>Dressed Tomatoes, Crispy Shallot, Pistachio</i>	48
Veal Milanese <i>Cherry Pepper Tomatoes, Stracchino</i>	49
Faroe Island Salmon <i>Pesto Rosso</i>	46
Berkshire Pork Chop <i>Cherry Saba, Crispy Sage</i>	38
Dover Sole <i>Cured Lemons, Hazelnut Brown Butter</i>	64

## CHICKEN PARM PIZZA FOR TWO

The Classic  
*Chili Honey,  
House Seasonings*  
86

Artichoke Parm  
*Artichoke Bechamel,  
Cured Lemon, Crispy Capers*  
90

## SIDES

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

*Filet Mignon Meatballs*

House Special

23