

QUALITY WINE
our custom cabernet blend
 18 GLS / 79 BTL
 2018, Bordeaux, FR

CRUDI

| | |
|---|----|
| Yellowtail <i>Salami Vinaigrette, Muffaletta</i> | 19 |
| Tuna Carpaccio <i>Crispy Garlic Gremolata</i> | 24 |

COCKTAILS

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|---|------|
| Oysters <i>East & West Coast</i> | 4/pc |
| U7 Shrimp | 26 |
| Fresh Maine Cracked Lobster | 28 |

Breathe Easy!
 We have upgraded our HVAC system,
 including a Merv filtration
 system with Reme Halo Ionization air
 purification devices & broad spectrum UV lights.

For The Table

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|-------------------------------|----|
| Housemade Ricotta | 17 |
| Our Signature Guac Genovese | 22 |
| Casella's Prosciutto Speciale | 24 |

SALADS

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|----------------------------------|----|
| Baby Kale Tricolore Salad | 16 |
| Beefsteak Tomato & Stracciatella | 21 |
| Little Gem Caesar | 19 |
| NY Chopped Salad | 21 |

APPETIZERS

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|-------------------------------|----|
| Elevation Meats Spicy Coppa | 16 |
| Sausage & Pepper Garlic-Toast | 19 |
| QI Baked Clams | 19 |
| Crispy Calamari Casino | 21 |

HOUSEMADE PASTA

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|---|----|
| Corn Gnudi <i>Pistachio, Pecorino, Basil</i> | 29 |
| Paccheri Amatriciana <i>Guanciale, Tomato, Pecorino</i> | 34 |
| Pesto Malfadine <i>Broccoli Rabe, Pistachio, Sweet Italian Sausage</i> | 32 |
| Dry-Aged Porterhouse Agnolotti <i>24 Month Parmesan, Brown Butter Vincotto</i> | 44 |
| Spicy Lobster Rigatoni alla Vodka <i>Calabrian Chilies, Crsipy Garlic</i> | 48 |

CARNE E PESCE

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|--|----|
| Lemon-Charred Chicken Alan <i>Bitter Greens, Cured Lemons</i> | 29 |
| Mediterranean Branzino <i>Livornese Tomatoes, Crispy Shallot, Pistachio</i> | 45 |
| Veal Milanese <i>Cherry Pepper Tomatoes, Stracchino</i> | 49 |
| Grilled Octopus <i>Gigante Beans, Capocollo, Castelfranco</i> | 38 |
| Berkshire Pork Chop <i>Cherry Saba, Crispy Sage</i> | 38 |
| Dover Sole <i>Cured Lemons, Hazelnut Brown Butter</i> | 64 |

Bistecca

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| Classic Filet Mignon | 55 |
| Hanger Steak Alla Griglia | 42 |
| NY Strip Steak | 53 |
| OUR PRIME DRY-AGED CUTS | |
| Bone-In Sirloin | 65 |
| Double Ribsteak (For Two) <i>Black Truffle Balsamic</i> | 72pp |

Our Tableside Truffle Butter Service
 +12

OUR CHICKEN PARM PIZZA

The Classic
Chili Honey, House Seasonings
 38pp

Alla Vodka
Vodka Sauce, Stracchino, Fresh Herbs
 41pp

SIDES

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|----------------------------|----|
| Grilled Broccoli Rabe | 15 |
| Sautéed Spinach | 15 |
| Brussels Sprouts Calabrese | 17 |
| QI Tuscan Fries | 16 |
| Corn Crème Brûlée | 17 |

Filet Mignon Meatballs
 House Special
 21