

## *For the Table*

### Whipped Ricotta

*Sesame Focaccia, Tableside Honey Drizzle*

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## 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

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 29  
*Melted Leeks, Chive Buds*

Pesto Mafaldine 32  
*Broccoli Rabe, Pistachio, Sweet Italian Sausage*

Black Truffle Cacio e Pepe 45  
*Fresh Pappardelle, Pecorino*

Paccheri Amatriciana 34  
*Guanciale, Tomato, Pecorino*

Dry-Aged Porterhouse Agnolotti 44  
*24-Month Parmesan, Brown Butter Vincotto*

Spicy Lobster Rigatoni alla Vodka 53  
*Whole Lobster, Calabrian Chili*

## *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 39  
*Bitter Greens, Cured Lemons*

Mediterranean Branzino 48  
*Dressed Tomatoes, Crispy Shallot, Pistachio*

Veal Milanese 49  
*Cherry Pepper Tomatoes, Stracchino*

Faroe Island Salmon 46  
*Pesto Rosso*

Berkshire Pork Chop 38  
*Cherry Saba, Crispy Sage*

Dover Sole 64  
*Cured Lemons, Hazelnut Brown Butter*

## CHICKEN PARM PIZZA FOR TWO

The Classic  
*Chili Honey,  
House Seasonings*  
86

Buffalo Chicken Parm  
*Frank's Red Hot Sauce,  
Gorgonzola, Carrots, Celery*  
90

## 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  
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