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

Potato & Robiola Gnocchi 35
Melted Leeks, Chive Buds

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 Perlini

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

Thanksgiving Parm
Gravy Bechamel, Sweet Italian Sausage Stuffing, Cranberry Mostarda
98

SIDES

MARKET GREENS

Broccoli Rabe 16
Simply Grilled with Olive Oil

Sautéed Baby Spinach 16
Toasted Garlic

Grilled Asparagus 18
Pecorino Vinaigrette

CLASSICS

Crispy Brussels Sprouts 18
Spicy Agrodolce

QI Tuscan Fries 17
Parmesan Aioli

Roasted Garlic Mushrooms 16
Maitake Mushrooms, Roasted Garlic

SPECIALTIES

Corn Crème Brûlée 19
The Quality Branded OG

Parmesan Orzo 16
Fontina Fondue

Filet Mignon Meatballs 23
House Special