

ANTIPASTI

ARTISAN BREAD BASKET 3
*terra momo olive oil,
focaccia seasoning*

PASTE E FAGIOLI 8 | 14
cannellini, ditalini, tomato herb broth

TUNA CRUDO 22
*olives, crispy capers, lemon zest,
calabrian chili oil, aged balsamic*

BURRATA 19
arugula pesto, speck, aged balsamic, crostini

CALAMARI FRITTI 20
calabrian chili aioli, marinara, charred lemon

SEARED OCTOPUS 22
*crispy purple potatoes, smoked pepper
eggplant relish*



SALUMI/FORMAGGI

served with spiced cashews, olives, grapes & crostini

PICCOLO 29
*assortment of three imported & local
cured meats & cheeses*

GRANDE 56
*assortment of six imported & local
cured meats & cheeses*

INSALATE

JERSEY GREENS 14
*mixed lettuces, roasted beets, cucumber,
goat cheese, balsamic vinaigrette*

CAESAR 14
baby gem, sourdough crouton, parmigiano

PASTA

**TAGLIATELLE
BOLOGNESE 26**
*beef, san marzano tomato, herb
whipped ricotta*

AGNOLOTTI DI ZUCCA 30
*roasted pumpkin, browned butter,
sage, parmigiano, crumbled amaretti*

**SPAGHETTI
ALL'ARAGOSTA 42**
*lobster, garlic, lemon zest, white
wine, focaccia breadcrumbs*



PIATTI

BRAISED SHORT RIB 42
*roasted root vegetables,
risotto sardo, citrus gremolata*

**PRIME 16OZ BONE-IN
NY STRIP STEAK 59**
*chive whipped potato, mixed mushrooms,
garlic spinach, tuscan herb butter*

**EGGPLANT PASTALESS
LASAGNA 26**
*roasted eggplant, garlic, spinach,
pomodoro, basil, fresh mozzarella*

CACCIUCCO 46
*shrimp, scallops, calamari, mussels,
halibut, tomato herb brodetto, crostini*

BRANZINO 42
*toasted fregola, roasted tomato,
caramelized green beans, olivata*

ROASTED CHICKEN 32
*prosciutto and sweet potato hash,
scallion, parmigiano brodo*

CONTORNI

RISOTTO SARDO 11
*crispy arborio rice,
parmigiano fonduta*

ROCK POTATOES 11
*calabrian chili aioli,
grana padano*

TUSCAN KALE 11
*garlic, golden raisins,
chili flake*

MUSHROOMS 11
rosemary, pecorino