

ANTIPASTI

ARTISAN BREAD BASKET 3

terra momo olive oil,
focaccia seasoning

PASTE E FAGIOLI 6 | 10

cannellini, ditalini, tomato herb broth

TUNA CRUDO 22

olives, crispy capers, lemon zest, calabrian chili oil,
aged balsamic vinegar

BURRATA 19

arugula pesto, speck, aged balsamic vinegar

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 38

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 55

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, caramelized green
beans, roasted tomato, olivata

AMISH 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

TUSAN KALE 11

garlic, golden raisins,
chili flake

MUSHROOMS 11

rosemary, pecorino

