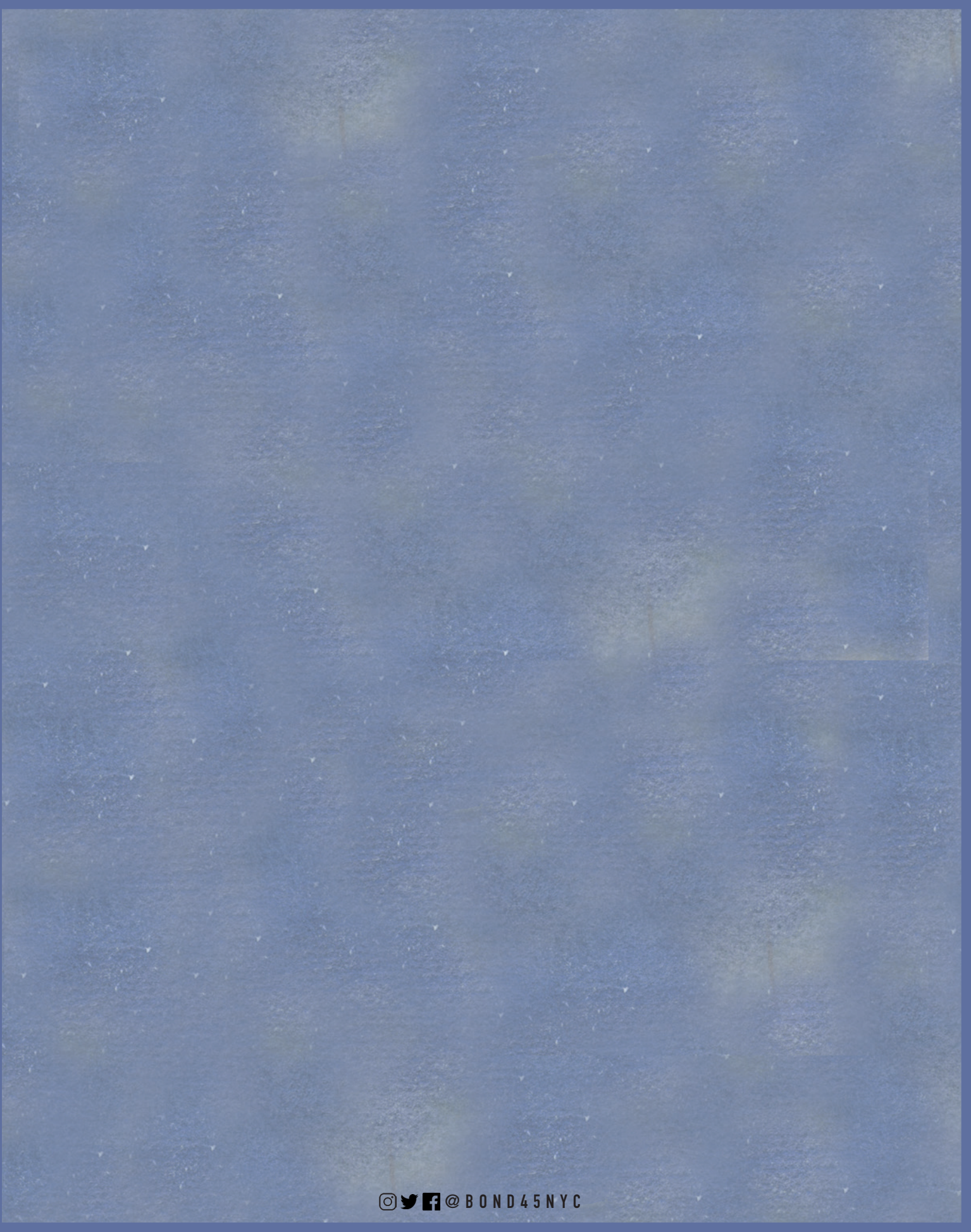




PLANNING A PARTY?

We have private dining available for up to 400 people

CALL (212) 265-0100 - ASK FOR CARMEN OR ANDREA

SIT BACK AND WE'LL TAKE CARE OF THE REST.



DINNER

{ • GLUTEN FREE }

ALL DAY

WE LOVE VEGETARIANS

Vegetable Antipasto Bar

SELECTION CHANGES SEASONALLY

PICK ONE VEGETABLES 13 | PICK THREE VEGETABLES 28 | PICK FIVE VEGETABLES 37

burrata goes with everything!

ADD A HANDMADE BURRATA TO ANY ANTIPASTO VEG. | 10

CAULIFLOWER MILANESE

• SAUTÉED SPINACH

• GRILLED RED & YELLOW PEPPERS

• ROASTED HEIRLOOM CARROTS

• BROCCOLI RABE AGLIO E OLIO

• MUSHROOM TRIFOLATI

PUFF PASTRY VEGETABLE TART

THREE BEAN SALAD

♠ FARRO SALAD

SUMMER CORN SALAD

♠ BRUSSELS SPROUTS CACIO E PEPPE

GRILLED ASPARAGUS

BEET SALAD

Focaccia Bread

PLAIN LOAF 8

TOASTED GARLIC LOAF 10

TOASTED GORGONZOLA LOAF 12

igor gorgonzola dolce, caramelized onion

add burrata \$10

APPETIZERS

ITALIAN WEDDING SOUP ————— 18

meatball, chicken, sausage, farro, escarole

SHORT RIB MEATBALLS TWO 12 | FOUR 22

GOAT CHEESE AND TOMATO BRUSCHETTA 18

12" FRIED MOZZARELLA STICK ————— 19

FRIED CALAMARI *vinegar peppers* ——— 20

GRILLED OCTOPUS *sicilian hummus* ——— 24

FRIED ARTICHOKEs ALLA GIUDIA ——— 26

U12 SHRIMP COCKTAIL ——— 4 FOR 28

SALADS

LITTLE GEM CAESAR* ————— 19

brioche croutons

• MARILENA SALAD* ————— 19

arugula, truffle pecorino cheese, grapes, walnuts

AVOCADO & QUINOA SALAD ——— 22

orange, cucumber, dried currants, almonds

ADD: CHICKEN PAILLARD 16

GRILLED SALMON 19

GRILLED SHRIMP 16

ENTREE SALADS

WARM CHICKEN COBB SALAD ——— 30

avocado, blue cheese, bacon, egg, tomato

SHRIMP COBB SALAD ————— 36

avocado, blue cheese, bacon, egg, tomato

CRAB COBB SALAD ————— 36

avocado, blue cheese, bacon, egg, tomato

we love Burrata

BURRATA CAPRESE SALAD* ————— 20

housemade burrata mozzarella,

heirloom tomato, balsamic

PROSCIUTTO & BURRATA ————— 22

OUR FAMOUS THIN CRUST PIZZA

"BEST PIZZA IN TOWN"
-NEW YORK MAGAZINE

MARGHERITA ————— 28

burrata mozzarella, pomodoro, basil

FOUR SEASONS VEGETABLE ——— 29

roasted pepper, mushrooms, eggplant, pesto,

pomodoro

A LOT OF PEPPERONI ————— 29

'nduja, spicy honey

SHORT RIB MEATBALLS ————— 30

burrata mozzarella

PROSCIUTTO DI PARMA& ARUGULA — 29

parmigiano reggiano, fennel, burrata mozzarella

New !

SEAFOOD PIZZA ————— 38

lobster, shrimp & calamari

Pasta

SPAGHETTI POMODORO ————— 27

RIGATONI ALLA VODKA ————— 27

guanciale bacon, bread crumbs

HOUSEMADE TORDELLI STUFFED

WITH BURRATA MOZZARELLA (V) ——— 30

HOUSEMADE RICOTTA RAVIOLI

WITH MUSHROOM RAGU ————— 32

CHEF BRANDO'S LASAGNA ————— 36

meatball, béchamel

SPAGHETTI CARBONARA* ————— 29

guanciale bacon, egg, pecorino

HOUSEMADE FETTUCCINE

BOLOGNESE *three meat ragu* ————— 30

SPAGHETTI & SHORT RIB MEATBALLS 30

Seafood Pasta

HOUSEMADE GARGANELLE PASTA

& RED SHRIMP ————— 30

lemon, arugula, parmigiano

SCALLOP PORCINI MUSHROOM RISOTTO 44

LOBSTER CARBONARA ————— 42

- 100% whole wheat, kamut and gluten free
pasta available -

SEA

SALMON (TRUE NORTH) ————— 38

sicilian ratatouille crust, spinach

• DOVER SOLE ——— *petit* 42 | *regular* 58

lemon beurre blanc, asparagus

SHRIMP SCAMPI *pecorino polenta* ————— 39

• CRAB CAKE & SHRIMP ————— 44

corn salad, shrimp reduction

• MEDITERRANEAN

BRANZINO AL FORNO ————— 44

charred peppers and onions

SCALLOP & PORCINI MUSHROOM

RISOTTO ————— 44

LAND

SIDE ORDER OF FIVE SPAGHETTI POMODORO | 13

CHICKEN PARMIGIANA ————— 38

burrata mozzarella

CHICKEN PEPPERONI ————— 39

PARMIGIANA *burrata mozzarella*

CHICKEN MILANESE ————— 38

pearl mozzarelline, tomatoes, basil, arugula

ORGANIC LEMON CHICKEN ——— 38

roast potatoes, lemon-herb sauce, bread crumbs

New !

CHEF BRANDO'S VEAL

SCALOPPINI SPECIALE ————— 44

marsala lemon sauce, grapes

VEAL CUTLET MILANESE ————— 38

pearl mozzarelline, tomatoes, basil, arugula

SMASH BURGER ————— 29

dry aged burger, Bond 45 sauce, tillamook

cheddar, pickles, vidalia onions, waffle chips

BAKED EGGPLANT PARMIGIANA — 29

Specialty Steaks & Veal Chops

ALL STEAKS SERVED WITH ROASTED POTATO WEDGES & BAROLO SAUCE

PETIT PRIME FILET MIGNON ——— 46

CENTER CUT FILET MIGNON* ——— 58

all natural creekstone beef

SKIRT STEAK FRITES ————— 44

chimichurri salsa verde

NY STRIP 30 DAY DRY AGED PRIME — 66

VEAL CHOP PARMIGIANA ————— 64

burrata mozzarella

VEAL CHOP MILANESE ————— 63

pearl mozzarelline, tomatoes, basil, arugula

ALL ANTIPASTO BAR VEGETABLES AVAILABLE AS SIDES | 13

Relax... You're in the hands of the Fireman Hospitality Group. Family owned.

Executive Chef: Fernando Barrios

Culinary Director: Brando DeOliveira @@chef_brando_13

General Manager: Antonio Romero

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please inform us about any allergies before ordering.

July 1, 2025

ORIGINAL BRONZE SCULPTURES ON EXHIBITION BY SHELLY FIREMAN FOR INFORMATION VISIT SHELLYFIREMAN.COM | ORIGINAL PAINTINGS BY MARK KOSTABI