

GF

FOR THE TABLE

Casella's Prosciutto Speciale, Hurleyville, NY	24
Elevation Meats Fennel Pollen Salami, Denver, CO	21
House-made Battenkill Ricotta Sicilian Oregano Flower Honey & Pine Nuts	17
Our Signature Guac Genovese Avocado & Pistachio Pesto	22

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OYSTERS

3.5

Kumamoto	Wiley Point
Kusshi	Duxbury
Shigoku	Wild Goose

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COCKTAILS

Cracked Lobster	28
U7 Shrimp	24
Shellfish Bouquets	65/125

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CRUDO

Scallop Hazelnut Pesto, Green Apple, Buttermilk	21
Tuna Confit Beets, Gorgonzola, Fresh Horseradish	23
Yellowtail Salami Vinaigrette, Muffaletta	19

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SALADS

V

Baby Kale Tricolore Salad 13

Little Gem Caesar 16

V

Beefsteak Tomato & Stracciatella 18

V

NY Italian Chopped Salad 17

PASTA FRESCA

Handmade in house

Bucatini & Clams 32
Pepperoni Ragu, Shishito, Crispy Potato

Dry Aged Porterhouse Agnolotti 35

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Potato & Robiola Gnocchi 29
Melted Leeks, Chive Buds

Garganelli Amatriciana 34
Guanciale, Tomato, Pecorino

Spicy Lobster Rigatoni alla Vodka 48

APPETIZERS

Crispy Calamari Casino 21
Bacon, Pepperoncini, Pimenton

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Spicy Crab Panzanella 23
Marinated Tomatoes, Garlic Croutons

Sausage & Pepper Garlic-Toast 19

QI Baked Clams 21

Eggplant Polpette 18
Stracciatella, Pistachio, Tomato

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QI BISTECCA

*At Quality Italian, our Prime beef is dry aged for 28 days,
butchered to our specifications, and brushed with
olive oil and herbs.*

Skirt Steak alla Griglia 42

Prime Aged Bone-In Sirloin (18oz) 58

Classic Filet 53

Creekstone Farms Ribsteak (18oz) 57

Prime Aged Tomahawk Ribsteak (24oz) 67

Tableside Truffle Butter Service +12

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THE FISH

Grilled Branzino 42
Livornese Tomatoes, Crispy Shallot, Pistachio

Mediterranean Octopus 38
Gigante Beans, Capocollo, Castelfranco

Dover Sole 54
Hazelnut Brown Butter

THE MEAT

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Berkshire Pork Chop 38
Cherry Saba & Crispy Sage

Veal Milanese 49
House Pickled Peppers & Mozzarella

Lamb Chops Scottadito 47
Farro Verde, Labneh & Mint

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Lemon-Charred Chicken Alan 29

OLD SCHOOL FOR TWO

Short Rib Osso Bucco 55pp
Leftover Polenta Pasta, Crispy Garlic Gremolata

Quality Chicken Parm 38pp
w/ Casella's Prosciutto Speciale & Parmigiano +6pp

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Prime Aged Porterhouse alla Fiorentina 60pp

SIDES

All Sides 14

GF

VERDURE

V

Sautéed Spinach

V

Grilled Broccoli Rabe

V

Roasted Asparagus

V

Brussels Sprouts Calabrese

GF

THE NEW CLASSICS

V

Grilled Garlic Mushrooms

Corn Crème Brûlée

V

QI Tuscan Fries

V

Parmesan Fingerlings

CONTORNI SPECIALI 18

GF

Truffled Potato Crocchette

Filet Mignon Meatballs