

FOR THE TABLE

Quality Chicken Parm Family Style, House Toppings	68
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

COCKTAILS & RAW BAR

Cracked Lobster	28
U7 Shrimp	24
East & West Oysters	21/6pc
Shellfish Bouquets	65/125

CRUDO

Scallop	21
Squash Blossoms, Spiced Hazelnut, Lime	
Tuna	23
Beets, Avocado, Sicilian Pistachio	
Yellowtail	19
Salami Vinaigrette, Muffaletta	

APPETIZERS

Crispy Calamari Casino Bacon, Pepperoncini, Pimenton	21
Spicy Crab Panzanella Marinated Tomatoes, Garlic Croutons	23
Sausage & Pepper Garlic-Toast	19
QI Baked Clams	21
Eggplant Polpetta Stracciatella, Pistachio, Tomato	18

PASTA FRESCA

Handmade in house

Bucatini & Clams Pepperoni Ragu, Shishito, Crispy Potato	32
Dry Aged Porterhouse Agnolotti	35
Corn Gnudi Pistachio, Pecorino, Basil	29
Garganelli Amatriciana Guanciale, Tomato, Pecorino	34
Spicy Lobster Rigatoni alla Vodka	48

SALADS

Baby Kale Tricolore Salad	13
Little Gem Caesar	16
Beefsteak Tomato & Stracciatella	18
NY Italian Chopped Salad	17

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.*

Dry Aged Bone-In Sirloin	58
Dry Aged Tomahawk Ribsteak	62
Skirt Steak alla Griglia	39
Classic 10oz. Filet	49

THE FISH

Grilled Branzino	42
Caper-Marinated Tomatoes, Pistachio Pesto, Thai Basil	
Mediterranean Octopus	38
Gigante Beans, Capocollo, Castelfranco	
Dover Sole	54
Hazelnut Brown Butter	

THE MEAT

Berkshire Pork Chop	38
Cherry Saba & Crispy Sage	
Veal Chop Milanese	49
House Pickled Peppers & Mozzarella	
Lamb Chops Scottadito	47
Farro Verde, Labneh & Mint	
Lemon-Charred Chicken Alan	29

OLD SCHOOL FOR TWO

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

*Braised and served on the bone, glazed in agrodolce, and
accompanied by a traditional polenta-based pasta from
Le Marche in a cacio e pepe sauce.*

Dry Aged Porterhouse alla Fiorentina	60pp
--------------------------------------	------

*40 oz. 28 day dry-aged classic porterhouse alla griglia, served
with our house made, table-side steak sauce*

SIDES

VERDURE 13

Sautéed Spinach
Grilled Broccoli Rabe
Roasted Asparagus

THE NEW CLASSICS 13

Grilled Garlic Mushrooms
Brussels Sprouts Galabrese
Corn Crème Brûlée

ROOTS & GRAINS 13

QI Tuscan Fries
Parmesan Fingerlings
Baked Manicotti