

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

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	

FOR THE TABLE

Served with our Sesame Focaccia

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

SALADS

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

PASTA FRESCA

Handmade in house

Bucatini & Clams	32
Pepperoni Ragu, Shishito, Crispy Potato	
Dry Aged Porterhouse Agnolotti	35
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, Peperoncini, Pimenton	
Sausage & Pepper Garlic-Toast	19
QI Baked Clams	21
Spicy Crab Panzanella	23
Marinated Tomatoes, Garlic Croutons	
Eggplant Polpette	18
Burrata, Pistachio, Tomato	

THE SEA

Served with choice of sauce:

Pesto Rosso, Salsa Verde, or "Le Due"

Mediterranean Branzino	42
Grilled Octopus	38

QI BISTECCA

Dry Aged Bone-In Sirloin	58
Dry Aged Tomahawk Ribsteak	62
Skirt Steak alla Griglia	39
Classic 10oz. Filet	49
Dry Aged Porterhouse for Two	60pp

THE REST

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

OLD SCHOOL FOR TWO

Short Rib Osso Bucco	55pp
Leftover Polenta Pasta, Crispy Garlic Gremolata	
Quality Chicken Parm	34pp
<i>Rossa "Alla DiNic's"</i>	+ 8pp
<i>w/ Italian Sausage, Broccoli Rabe & Provolone</i>	
<i>Bianca w/ Porcini & Robiola</i>	+ 8pp

SIDES

VERDURE	13
Sautéed Spinach	
Grilled Broccoli Rabe	
Roasted Asparagus	

THE NEW CLASSICS

Grilled Garlic Mushrooms	
Brussels Sprouts Calabrese	
Corn Crème Brûlée	

ROOTS & GRAINS

QI Tuscan Fries	
Parmesan Fingerlings	
Baked Manicotti	