

*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	17
Soppressata, Pickled Serrano	
Tuna	23
Roasted Eggplant, Pine Nuts, Basil	
Yellowtail	19
Spicy Broccoli Rabe, Toasted Sesame, Lemon Crema	

### FOR THE TABLE

*Served with our Sesame Focaccia*

Housemade 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 Melted Leeks, Chive Buds	29
Garganelli Amatriciana Guanciale, Tomato, Pecorino	34
Spicy Lobster Rigatoni alla Vodka	48

### APPETIZERS

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

### QI BISTECCA

Dry Aged Bone-In Sirloin	58
Dry Aged Tomahawk Ribsteak	62
Skirt Steak alla Griglia	39

### FILETTO

Filet Mignon Gorgonzola Dolce	53
Filet alla Marsala Nero	53
Classic 10oz. Filet	49
16 oz. Bone-In Filet	65

### THE SEA

*Served with choice of sauce:  
Pesto Rosso, Salsa Verde, or "Le Due"*

Mediterranean Branzino	42
Grilled Octopus	38

### THE REST

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

### OLD SCHOOL FOR TWO

Veal Rib Saltimbocca	55pp
Creamy Parmesan Polenta, Prosciutto & Parmesan	
Quality Chicken Parm	34pp
<i>Rossa "Alla DiNic's"</i> w/ Italian Sausage, Broccoli Rabe & Provolone	+ 8pp
<i>Bianca w/ Porcini &amp; Robiola</i>	+ 8pp
<i>Add Fresh White Truffles</i>	+ 40

### 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	