

A S S A G G I

*Piccolo 24*  
*Medio 32*  
*Gran Piatto 40*

SERVED WITH GIARDINIERA,  
BALSAMIC FIG JAM, FOCACCIA CROSTINI

**FORMAGGIO**

24mo Parmigiano Reggiano  
Pecorino Tartufo  
Artigiano Vino Rosso

**AFFETTATTI**

Prosciutto di San Daniele  
Bresaola  
Rosso  
Cacciatorini

**VERDURE**

Roasted Broccollini  
Lemon Asparagus  
Truffle Honey  
Heirloom Carrots

**CRUDO**

<sup>GF</sup> **HAMACHI\***..... 29  
Sicilian Pistachio Vinaigrette,  
Blood Orange

**TONNO DIAVOLO\***..... 27  
Bluefin, Citrus, Chive, Olive Oil,  
Calabrian Chili

<sup>GF</sup> **COLOSSAL SHRIMP**..... 29  
House-Made Cocktail Sauce,  
Lemon, Horseradish

**WAGYU CARPACCIO\***..... 29  
Sea Salt, Fennel, Arugula, Bone Marrow  
Vinaigrette, Aged Balsamic, Parmigiano

**P I Z Z E**

**RHODE ISLAND CLAM**..... 26  
Crispy Guanciale,  
Roasted Garlic Crema,  
Oregano, Calabrian Pepper,  
Parmigiano

**CACIO E PEPE E PARMA**... 26  
Fontina, Pecorino Romano,  
Parmigiano Reggiano,  
Prosciutto di San Daniele,  
Cracked Pepper

**A N T I P A S T I**

**ZUPPA\*** Wagyu Meatball, Rapini, Acini di Pepe, Parmigiano Brodo 18

**CRAB CAKE** Jumbo Lump Crab, Calabrian Aioli 26

**POLPETTONI** Pomodoro, Burrigotta, Crispy Basil, Parmigiano 24

<sup>GF</sup> **OCTOPUS\*** Crispy Smashed Potatoes, Pancetta, Calabrian Aioli 26

**CAROZZA** Pan Seared House Stretched Mozzarella, Pesto Trio 23

<sup>GF</sup> **BURRATA** Blood Orange, Pistachio, Citrus Vinaigrette, Balsamic 19

**ARANCINI** Maine Lobster & Safron Risotto, Lemon Marscarpone 26

**FRITTO MISTO** Point Judith Calamari, Crispy Shrimp, Artichoke, Aioli 24

**SCAMPI\*** Colossal Shrimp, Garlic Fettunta, White Wine, Lemon 33

**LOBSTER MACARONI** Mascarpone, Fontina, Focaccia Crumb 29

**INSALATA**

**CAESAR\*** Romaine, Anchovy, Parmigiano, Crispy Pancetta, Focaccia 19

<sup>GF</sup> **FENNEL & CITRUS** Orange, Grapefruit, Pistachio, Lemon Herb Vinaigrette, Parmigiano 19

<sup>GF</sup> **INSALATA MISTA** Roasted Pear, Pomegranate, Walnuts, Cherry Tomatoes, Lemon Honey Vinaigrette 18

**GRILLED TENDERLOIN STEAK TIPS 18, MARINATED GRILLED CHICKEN 14,  
HERB SHRIMP 18, GRILLED ATLANTIC SALMON 16**

GF | GLUTEN FREE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

# PRIMI

- BOLOGNESE**..... 32  
Beef & Pork Ragu, Rigatoni, Parmigiano
- RAVIOLI BRASATO**..... 36  
Braised Short Rib, Super Tuscan Demi ,  
Crispy Pancetta, Cipollini
- GNOCCHI**..... 46  
Maine Lobster, Truffle Mascarpone,  
Sherry Riduzione
- QUATTRO FORMAGGI**..... 33  
Brown Butter, Sage, Parmigiano

- <sup>GF</sup> **RISOTTO AL FUNGHI**..... 30  
Mushrooms, Leeks, Watercress,  
Citronette
- ORECCHIETTE**..... 32  
House Sausage, Rapini, Crushed Red  
Pepper, Parmigiano Brodo
- FUSILLI**..... 36  
Shrimp, Basil Pesto, Guanciale,  
Parmigiano
- RIGATONI ALLA VODKA**..... 32  
Chili Pepper Flake, Pancetta, Parmigiano

## TAGLIATELLE AL TARTUFO

*24 Month Aged Parmigiano  
Reggiano, Grappa, Shaved  
Black Truffle, Tableside*

**MARKET PRICE**

### *16oz Bone-In Veal Chop*

**FOR TWO · CHOICE OF**

**ALLA MILANESE\***

Arugula, Roasted Tomato & White Wine Brodo, Parmigiano

**PARMIGIANO\***

Pomodoro, Burrata, Basil, Parmigiano

<sup>GF</sup> **SAGE CRUSTED\***

Grilled, Crispy Sage, Extra Virgin Olive Oil

**79**

# SECONDI

- <sup>GF</sup> **BRICK CHICKEN\*** Hudson Valley Chicken, Squash & Walnut Mista, Pancetta, Lemon Broccolini, Jus 39
- <sup>GF</sup> **VEAL OSSO BUCCO\*** 24oz Braised Shank, Saffron Risotto, Caramelized Root Vegetable 89
- BRANDT FILET\*** 8oz, Mascarpone Whipped Potatoes, Brussels Sprouts, Barolo Riduzione, Parsnip 79
- SHORT RIB** Barolo Riduzione, Mascarpone Whipped Potatoes, Heirloom Carrots, Crispy Onion 49
- CHILEAN SEA BASS\*** Crab, Spinach Agnolotti, Lemon Burro Fuso 59
- <sup>GF</sup> **SALMONE\*** Lemon, Garlic, Roasted Sweet Potatoes, Asparagus 45
- <sup>GF</sup> **BRANZINO\*** Crispy Potatoes, Salsa Verde, Fennel & Arugula Salad 59

## <sup>GF</sup> ALLA PIASTRA

- TOMAHAWK\***..... 150  
48oz Long-Bone Ribeye, Onion Marmellata
- BRANDT FILET\***..... 80  
12oz Filet Mignon, Truffle Butter
- PRIME BRANDT SIRLOIN\***..... 74  
16oz Sirloin, Peppercorn & Cognac Demi Glace

- TONNO\***..... 59  
10oz Bluefin, Peppercorn, Balsamic Soy, Sea Salt,  
Olive Oil, Micro Basil
- NEW ZEALAND LAMB\***..... 76  
18oz Lamb Rack, Mint Pistachio Pesto, Balsamic
- PRIME BRANDT RIBEYE\***..... 89  
16oz Ribeye, Bone Marrow Butter

## CONTORNI

15

- Truffle Fries
- <sup>GF</sup> Grilled Broccolini With Chili Oil & Parmigiano
- <sup>GF</sup> Heirloom Carrots with Truffle Honey Stracciatella
- <sup>GF</sup> Sage Roasted Butternut Squash with Walnut & Pancetta
- Fried Brussels Sprouts with Calabrian Chili & Parmigiano
- <sup>GF</sup> Rosemary Roasted Potatoes
- <sup>GF</sup> Asparagus & Parmigiano
- Mascarpone Whipped Potatoes

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