

ASSAGGI

24 *Selezione for 3*
30 *Selezione for 4*
38 *Gran Selezione for 6*

SERVED WITH GIARDINIERA, PEAR MOSTARDA,
BALSAMIC FIG JAM, FOCACCIA CROSTINI

FORMAGGIO

24mo Parmigiano Reggiano
Pecorino Tartufo
Artigiano Vino Rosso
Casatica Di Bufala

CARNE

Prosciutto Di San Daniele
Soppressata
Calabrese
Finocchiona
Bresaola

TERRA

Roasted Broccolini
Lemon Asparagus
Marinated Peppers
Roasted Onions
Truffle Honey
Heirloom Carrots

CRUDO

^{GF} **HAMACHI***.....xx
Sicilian Pisatchio Vinaigrette,
Blood Orange

^{GF} **COLOSSAL SHRIMP**.....xx
House Made Cocktail Sauce,
Lemon, Horseradish

TONNO DIAVOLO*.....xx
Honolulu Fish Co. Bluefin, Citrus,
Chive, Olive Oil, Calabrian Chili,
Cannoli

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

PIZZE

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

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

ANTIPASTI

^{GF} **ZUPPA** Italian Wedding Soup, Parmigiano xx

WAGYU MEZZALUNA* Soy Balsamic Reduction xx

CRAB CAKE Jumbo Lump Crab, Calabrian Aioli xx

POLPETTONI Pomodoro, Burricotta, Crispy Basil, Parmigiano xx

^{GF} **OCTOPUS*** Crispy Smashed Potatoes, Pancetta, Calabrian Aioli xx

CAROZZA Pan Seared House Stretched Mozzarella, Pesto Trio xx

^{GF} **BURRATA** Blood Orange, Pistachio, Citrus Vinaigrette, Balsamic xx

ARANCINI Maine Lobster & Safron Risotto, Lemon Marscarpone xx

FRITTI MISTO Judith Point Calamari, Cirspy Shrimp, Artichoke, Aioli xx

^{GF} **SCAMPI*** Colossal Shrimp, Garlic Fettunta, White Wine, Lemon

INSALATA

CAESAR* Romaine, Anchovy, Parmigiano, Crispy Pancetta, Focaccia xx | xx

^{GF} **FENNEL & CITRUS** Orange, Grapefruit, Pistachio, Lemon Herb Vinaigrette, Parmigiano xx

^{GF} **INSALATA MISTA** Roasted Pear, Pomegranate, Walnuts, Cherry Tomatoes, Lemon Honey Vinaigrette xx

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.

P R I M I

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

- ^{GF}**RISOTTO AL FUNGHI.....xx**
Mushrooms, Leeks, Watercress,
Citronette
- ORECCHIETTE.....xx**
House Sausage, Rapini, Crushed Red
Pepper, Parmigiano Brodo
- FUSILLI.....xx**
Shrimp, Basil Pesto, Guanciale,
Parmigiano
- RIGATONI ALLA VODKA.....xx**
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
CHOICE OF

- ALLA MILANESE***
Arugula, Heirloom Tomato, Lemon, Olive Oil, Parmigiano
- PARMIGIANO***
Pomodoro, Burrata, Basil, Parmigiano
- SAGE CRUSTED***
Grilled, Crispy Sage, Extra Virgin Olive Oil

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SECONDI

- ^{GF}**BRICK CHICKEN*** Hudson Valley Chicken, Squash Mista, Lemon Brocolini, Jus xx
- ^{GF}**VEAL OSSO BUCCO*** 24oz Braised Shank, Saffron Risotto, Caramelized Root Vegetable xx
- BRANDT FILET*** 8oz, Mascarpone Whipped Potato, Pancetta Brussels Sprouts, Borolo Veal Reduction, Crispy Parsnip xx
- SHORT RIB** Barolo Riduzione, Whipped Mascarpone Mashed Potatoes, Heirloom Carrots, Crispy Onion xx
- CHILEAN SEA BASS*** Crab, Spinach Agnolotti, Lemon Burro Fuso xx
- ^{GF}**SALMONE*** Lemon, Garlic, Roasted Sweet Potatoes, Asparagus xx
- ^{GF}**SCALLOPS*** Lobster & Parsnip Risotto, Peas, Parmigiano Reggiano xx
- ^{GF}**BRANZINO*** Crispy Potato, Salsa Verde, Fennel & Arugula Salad xx

^{GF}A L L A P I A S T R A

- TOMAHAWK*.....145**
48oz Long-Bone Ribeye, Onion Marmellata
- BRANDT FILET*.....xx**
12oz Filet Mignon, Truffle Butter
- PRIME BRANDT SIRLOIN*.....xx**
16oz Sirloin, Peppercorn & Cognac Demi Glace

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

CONTORNI

- Semolina Onion Rings
- Truffle Fries
- ^{GF} Grilled Brocolini With Chili Oil & Parmigiano
- ^{GF} Heirloom Carrots with Truffle Honey Stracciatella
- Lobster & Mascarpone Macaroni
- ^{GF} Sage Roasted Butternut Squash with Walnut & Pancetta
- ^{GF} Fried Brussels Sprouts with Calabrian Chili & Parmigiano
- ^{GF} Rosemary Roasted Potato

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