

## For The Table

Tanara 24-Month Prosciutto di Parma	21
Whipped Ricotta	19
<i>Sesame Focaccia, Tableside Honey Drizzle</i>	

## COCKTAILS

Dressed East Coast Oysters*	5/pc
<i>Negroni Granita, Orange</i>	
U7 Shrimp	23/29
<i>Calabrian Aioli &amp; Classic Cocktail</i>	

## APPETIZERS

Tuna & Avocado Carpaccio*	27
<i>Crispy Garlic Gremolata</i>	
Yellowtail Crudo*	24
<i>Sorrento Lemon, Pistachio, Thai Basil</i>	
Faroe Island Salmon Crudo*	21
<i>Orange, Fennel, Chili</i>	
Scallop Crudo*	18
<i>Soppressata, Pickled Serrano</i>	
Crispy Calamari Casino	23
Sausage & Pepper Garlic-Toast	19
Grilled Octopus	28
<i>Gigante Beans, Capocollo, Fennel Salsa Verde</i>	

## SALADS

Baby Kale Tricolore Salad	16
Beefsteak Tomato & Stracciatella	23
Little Gem Caesar	19
NY Chopped Salad	21

## HOUSEMADE PASTA

Potato & Robiola Gnocchi	29
<i>Melted Leeks, Chive Buds</i>	
Pesto Mafaldine	31
<i>Broccoli Rabe, Pistachio, Sweet Italian Sausage</i>	
Black Truffle Cacio e Pepe	45
<i>Fresh Pappardelle, Pecorino</i>	
Paccheri Amatriciana	34
<i>Guanciale, Tomato, Pecorino</i>	
Dry-Aged Porterhouse Agnolotti	39
<i>24-Month Parmesan, Brown Butter Vincotto</i>	
Spicy Lobster Rigatoni alla Vodka	48
<i>Whole Lobster, Calabrian Chili</i>	

## BAKED LASAGNA FOR TWO

*Filet Mignon Meatballs, Pistachio Pesto*

78

## CARNE E PESCE

Lemon-Charred Chicken Alan	32
<i>Bitter Greens, Cured Lemons</i>	
Berkshire Pork Chop	38
<i>Cherry Saba, Crispy Sage</i>	
Mediterranean Branzino	45
<i>Dressed Tomatoes, Crispy Shallot, Pistachio</i>	
Faroe Island Salmon*	42
<i>Pesto Rosso</i>	
Veal Milanese	49
<i>Cherry Pepper Tomatoes, Stracchino</i>	
Dover Sole	64
<i>Lemon, Hazelnut Brown Butter</i>	

## Bistecca

Classic Filet Mignon*	59
NY Strip*	57
Hanger Steak Alla Griglia*	45
Filet Au Chianti-Poivre*	66

*Our Tableside Truffle Butter Service*

+9

## CHICKEN PARM PIZZA FOR TWO

*The Classic Chicken Parm  
Chili Honey, House Seasonings*

78

*Artichoke Bechamel, Cured Lemon, Crispy Caper*

84

## SIDES

Broccoli Rabe	14
<i>Simply Grilled with Olive Oil</i>	
Sautéed Baby Spinach	14
<i>Toasted Garlic</i>	
Crispy Brussels Sprouts	16
<i>Spicy Agrodolce</i>	
QI Tuscan Fries	15
<i>Parmesan Aioli</i>	
Corn Crème Brûlée	17
<i>The Quality Branded OG</i>	

\*These items may be served raw or undercooked, or contain raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness.