

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 & 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	
<i>Gigante Beans, Capocollo, Fennel Salsa Verde</i>	
	28

SALADS

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

HOUSEMADE PASTA

Potato & Robiola Gnocchi	29
<i>Meltd 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	43
<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	75
<i>Lemon, Hazelnut Brown Butter</i>	

Bistecca

Classic Filet Mignon*	59
NY Strip*	57
Hanger Steak Alla Griglia*	45
Chianti-Poivre	5

Our Tableside Truffle Butter Service

+9

CHICKEN PARM PIZZA FOR TWO

The Classic Chicken Parm
Chili Honey, House Seasonings
88

Union Square Parm
*Garlic Marinated Heirloom Tomatoes,
Blistered Cherry Tomatoes, Burrata, Basil*
92

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 ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.