

Appetizers

OSTRICHE - HALF DOZEN | 22
east coast blue point oysters,
prosecco peppercorn mignonette

SHRIMP COCKTAIL | 22
calabrian chile cocktail sauce

BEEF POLPETTE | 17
tomato braised meatballs, ricotta

EGGPLANT CARROZZA | 18
crispy fried eggplant, pesto whipped
ricotta, spiced pomodoro

CALAMARI FRITTI | 18
crispy buttermilk long island
calamari, classic pomodoro,
soft herbs

SALUMI | 18
mortadella, prosciutto, felino

POLPO AL CARBONE | 25
grilled octopus, roasted potato,
castelvatrano olives, confit tomato,
salsa verde, fennel purée

SHRIMP OREGANATA | 23
grilled shrimp, creamy oreganata sauce,
breadcrumbs, chili oil

Salads

INSALATA DI ARUGULA | 15
cherry tomato, fennel, baby arugula,
aged balsamic, parmigiano reggiano

CAESAR SALAD | 17
caesar dressing, romaine,
parmigiano reggiano

SPINACH SALAD | 17
pear, goat cheese, walnuts,
cranberries, pancetta, smoked honey
sherry vinaigrette

BEETS | 16
marinated beets, ricotta salata

BURRATA CAPRESE | 20
burrata, tomato, basil

ADDITIONS
grilled chicken or milanese \$10
grilled shrimp \$3 each

Sides | \$10

BRUSSELS SPROUTS pancetta, balsamic honey vinaigrette
SMOKED MASHED POTATOES olive oil, maldon sea salt
PARMIGIANO ROASTED POTATOES garlic butter

TRUFFLE MAC & CHEESE | 18
tubetini pasta, quattro formaggio,
tartufata, truffled bread crumbs

Handmade Pasta

CACIO E PEPE | 29 TABLESIDE
pecorino romano and coarse pepper

TRUFFLE TAGLIATELLE | 37 TABLESIDE
parmigiano reggiano, black truffle

RIGATONI BOLOGNESE | 28
rigatoni, veal pork ragu, grana padano

CASSARECCE | 34
short rib ragu, stracciatella

CAVATAPPI RAPA E SALSICCIA | 29
corkscrew pasta, broccoli rabe, sweet Italian
sausage, caramelized onion sugo, parmigiano

SPAGHETTI POMODORO | 24
6 hour slow cooked tomato, evoo, basil
(add burrata \$5)

LINGUINE VONGOLE | 30
manilla clams, garlic, white wine, lemon

CAMPANELLE | 27
fresh pesto, breadcrumbs, sorrento lemon

RIGATONI | 26
vodka sauce

LOBSTER RAVIOLI | 42
vodka sauce

Entrées

BRANZINO | 36
fillet, lemon roasted potatoes, salsa verde

SALMON | 32
honey garlic glaze, roasted brussels sprouts

CHICKEN PARMIGIANA | 29
6 hour slow cooked tomato, pecorino,
homemade mozzarella, spaghetti pomodoro
\$5 vodka sauce

CHICKEN MARSALA | 29
chicken scaloppine, mushrooms, marsala, broccoli rabe

PORK SCALOPPINE | 29
pork cutlet, prosciutto, mozzarella, broccoli rabe

VEAL MARSALA | 35
veal scaloppine, mushrooms, marsala, asparagus

SHORT RIBS | 36
8 hour hickory smoked & braised beef short ribs,
potato purée, oreganata breadcrumbs

Butcher Shop

WAGYU FLAT IRON 8oz | 45

FILET MIGNON 8oz | 55

BONE-IN PRIME RIBEYE 16oz | 88

BONE-IN PRIME NY STRIP 14oz | 69

BONE-IN PRIME TOMAHAWK 40oz | 185

Executive Chef Giuseppe Agostino

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
A 20% Gratuity will be added to all parties of six or larger