

ANTIPASTI

CRUDO

marinated sea scallops, fava, grape tomato, hazelnuts, mollica
18

TARTARE di SALMONE

salmon tartar, capers, chives, seaweed, avocado, red caviar
16

INSALATINA BIANCA v

romaine, endive, hearts of palm, walnuts, gorgonzola, balsamic
16

SPINACI gf/v

baby spinach, caramelized pear, goat cheese, currants
16

COCOMERO e GAMBERONI gf

fresh watermelon, grilled shrimp, feta cheese, lime
16

CARPACCIO di MANZO gf

filet mignon carpaccio, arugula, shaved parmesan, truffle
14

BURRATA gf

creamy mozzarella, sundried tomato, prosciutto, fig
18

SPIEDINO di CALAMARI

grilled tender calamari, herbed bread crumbs, lemon
16

CAPESANTE e CAVOLETTI gf

seared sea scallops, brussel sprouts, pecans, ceasar
16

POLPO al CARBONE gf

grilled octopus, quinoa, capers chick peas, taggiasca olives
23

MELANZANE v

stuffed eggplant, spinach, mozzarella, tomato
14

POLPETTINE d' AGNELLO

lamb meatballs, pistachio, golden raisins, pecorino fondue
19

PRIMI

BUCATINI "Cacio e Pepe" con BOTTARGA

pecorino romano, black pepper, bottarga, arugula, tomatoes
24

PAPPARDELLE al RAGU d'AGNELLO

lamb shank ragu, fresh goat cheese, pestata
28

RAVIOLI GRANTURCO v

corn infused ravioli, buffalo ricotta, charred corn, heirloom tomato
25

SPAGHETTONI al POMODORO

gragnano spaghetti, grilled shrimp, san marzano tomatoes, basil
26

FETTUCCHINE MAIELLA TABLESIDE v

sangiovese wine infused pasta, parmesan, seasonal truffle
34

MALLOREDUS alla CAPIDANESE

sardinian gnocchetti, sweet & spicy sausage, sweet peas, ricotta salata
26

LINGUINE all' ARAGOSTA

Maine lobster, sweet green peas, spicy tomato ragu
38

SPAGHETTONI ai FRUTTI di MARE

fresh spaghetti, lobster, shrimp, clams, mussels, calamari, tomato
42

AGNOLOTTI al CAPRINO v

goat cheese ravioli, pistachio pesto, parmigiano, basil
26

GNOCCHI al TARTUFO v

gnocchi di ricotta, cream, seasonal truffle
28

RISOTTO al RAGU di SALSICCIA e ZAFFERANO

saffron risotto, sweet & spicy sausage ragu, broccoli rabe
32

RISOTTO ai FUNGHI v/gf

carnaroli rice, porcini, truffle, parmesan basket
28

SECONDI

CAPELANTE SCOTTATE

seared sea scallops, fregola sarda, pepperonata, casteltrano olives

32

BRANZINO *gf*

whole or filet mediterranean sea bass, green beans, almonds

34

SALMONE al FORNO *gf*

atlantic salmon, roasted bell pepper puree, asparagus

28

DOVER SOGLIOLA TABLESIDE *gf*

almond crusted dover sole, beurre blanc, orange, roasted potato

46

MEZZO POLLO *gf*

oven roasted half chicken, butternut squash, polenta fries

29

MAIELLA'S POLLO CAPRESE

lightly breaded chicken breast, three cheeses, spaghetti, tomato

28

MAIELLA'S VITELLO CAPRESE

lightly breaded veal chop, three cheeses, spaghetti, tomato

34

FILETTO di MAIALE *gf*

filet of pork tenderloin, caramelized pear, pancetta brussels sprouts

36

PETTO d'ANATRA

pan seared duck breast, goose berries, cipollini, red wine

32

CORTA di MANZO *gf*

braised short ribs, creamy polenta, pestata, parmesan

29

CARRE' d' AGNELLO *gf*

pistachio crusted Colorado lamb chops, caponata, polenta

46

BISTECCA di MANZO

36 oz prime ribeye cowboy steak, polenta frites, broccoli rabe

58

CONTORNI

sides for the table

PUREÈ di PATATE *gf/v*

truffled mashed potatoes, parmesan gratin

16

ZUCCA GIALLA *gf/v*

sauteed summer squash, roasted garlic, parsley

15

FUNGHI RIPIENI *v*

oven roasted & stuffed large button mushrooms

17

BROCCOLI e SALSICCIA *gf*

broccoli rabe, pepperoncini, spicy sausage, golden raisins

16

FAGIOLINI e PROSCIUTTO *gf*

oven roasted green beans, wrapped in prosciutto

15

CROCHETTE di PATATE *v*

crispy potato croquettes, fontina, olive pesto, tomato confit

15

ASPARAGI GRATINATI *v*

oven roasted asparagus, pecorino fondue, mozzarella

16

POLENTA FRITTA *v*

polenta fries, garlic lemon aioli

15

MELANZANA *v*

roasted eggplant, three cheese gratin, crispy bread crumbs

15

MAIELLA TAGLIERE

selection of imported charcuterie

parma prosciutto, mortadella con pistachio, parma cotto, speck, cacciatore, ricotta di bufala, burrata, artichokes, bell peppers

26 / 85 grande

TORRE FRUTTI di MARE *gf*

raw bar seafood tower

chilled lobster, east & west coast oysters, prawns, little neck clams, mussels, calamari salad

85

consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.