
STUZZICHINI

NUTS

*Sweet & Spicy-Walnuts,
Marcona Almonds, Cashews*

7

OLIVES

*Marinated mixed Olives,
Calabrian Chili, Oranges, Herbs*

7

STUFFED FOCCACCIA

*Local Focaccia, Whipped Ricotta,
Rosemary, Roasted Garlic*

9

SPICY VEGETABLES

House Pickled Vegetables

7

SALUMI & FORMAGGI

SALUMI

Soppresata

Beef Saucisson

Finocchio

Prosciutto Di Parma D.O.P 24Mo

Mortadella E Pistacchi

FORMAGGI

Pecorino al Pistacchio

Brilliat Savarin

Mozzarella di Bufala

Piave Vecchio

Gorgonzola Dolce D.O.P

4-27 | 6-36 | 8-45 | 10-54

INSALATE

ITALIAN AVOCADO SALAD

*Baby Lettuce, Red Onion, Grape Tomato, Cucumber,
Mozzarella di Bufala, Oregano Vinaigrette*

15

SQUASH

*Cranberries, Roasted Pumpkin Seeds, Local Squash, Shaved Brussels
Sprouts, Artisan Greens, Goat Cheese, Apple Cider Vinaigrette*

17

CESAR

Baby Gem, Brioche Crouton, Cured Egg Yolk, Parmigiano Reggiano

16

RADICCHIO

*Crispy Pancetta, Golden Beets, Piave Vecchio,
Prosecco Vinaigrette*

16



PIATTINI

HARVEST BOARD

*Selection of Seasonal Vegetables,
Grilled and Roasted with
Accompaniments*

15

CRUDO

*Daily Catch,
See Server for Details
M.P*

FRITTO MISTO

*Calamari, Shrimp, Fennel,
Squash, Calabrese Aioli*

18

OCTOPUS

*Grilled Spanish Octopus,
Bean Puree, Olive Oil, Lemon,
Calabrian Chilli Oil*

17

MUSSELS

*Crispy Prosciutto, Peroni, Calabrian
Chiles, Roasted Garlic Crostini*

16

MEATBALLS

*Veal, Pork, Beef, Tomato,
Pecorino Polenta Cake*

16

EGGPLANT FRITTER

*Italian Eggplant, Gold Potato,
Basil, Parmigiano Reggiano,
Broccoli Rabe Pesto*

14

BURRATINA

*24Mo Prosciutto di Parma,
Confit Tomato, Arugula*

16

ZUPPA

Soup of the Day

16

*The current economic conditions impacting businesses worldwide continues to climb and despite our efforts to mitigate further impact, we intend to offset a portion of these costs by implementing a 3.0 Economic Adjustment Charge. The "EAC" will be added to all guest checks to help cover increased inflation costs and support staff wage and benefits. Our team genuinely appreciates your business and your continuous support. *Eating certain raw or undercooked foods may increase the risk of food borne illness.*

CARNE

CHICKEN PARM

*Bone-in Breast, Koji Marinade,
Marinara, Piave Vecchio, Crispy Basil
Add Spaghetti 6*

32

BISTECCA ALLA FIORENTINA

*Dry-Aged, Bone-In Chef's Cut, Black Truffle
& Calabrian Chili Compound Butter*

For One 80 | For Two 120

FILET MIGNON

*Heirloom Carrots, Crispy Onion
Haystack, Salsa Verde*

49

VEAL MILANESE

*Pistachio and Herb Crust, Watercress Salad,
Limoncello Vinaigrette*

33

WHOLE RACK OF LAMB

*New Zealand Lamb, Garlic & Herb Crust,
Mint and Fig Demi-Glace*

50

CONTORNI

BROCCOLI RABE

*Roasted Garlic, Calabrian Chili,
Romesco, Rapini Pesto*

10

FINGERLING POTATO

Oven Roasted, Pecorino, Garlic & Herb Oil

12

BRUSSEL SPROUTS

Pancetta, Aged Balsamic, Pecorino

10

RISOTTO MILANESE

Riso Carnaroli, Saffron

9

MUSHROOMS

*Sautéed Portobello, Porcini, Oyster,
Shaved Black Truffle, Garlic, evoo*

14

PASTA

GNOCCHI

*Potato Gnocchi, Pecorino Romano, Parmigiano
Reggiano, Cracked Pepper, Crispy Prosciutto*

22

ORECCHIETTE

*Broccoli Rabe, Spicy Italian Sausage,
Chili Flake, Garlic*

22

SPAGHETTI CARBONARA

*Pancetta, Sweet Onion, Parsley, Erdenheim Farms
Egg Yolk, Parmigiano Reggiano*

20

FUSILLONI

*Porcini Crusted Filet, Wild Mushrooms, Porcini
Cream Sauce, Shaved Black Truffle, Pecorino Romano*

34

TAGLIATELLE

*Shrimp, Mussels, Scallops, Garlic,
White Wine, Parsley
Add A Lobster Tail 15*

29

PAPPARDELLE

*Hand Rolled Pappardelle, Guanciale,
Tomato, Pecorino Romano, Basil*

20

SPAGHETTI

*Nonnas Marinara, Basil, Pecorino Romano
Add Meatball 4*

16

PESCE

CIOPPINO

*Shrimp, Mussels, Calamari, Fish of the day,
Fregola Sarda, Spicy Sundried Tomato Broth*

35

WHOLE BRANZINO

*Pan-Crisped, Tamarind Caper Agrodolce,
Citrus Zest, Watercress Salad*

33

LOBSTER RISOTTO

*4oz Cold Water Tail, Langostino Tails,
Garlic & Tarragon Saffron Risotto*

49