

STUZZICHINI

NUTS

*Sweet & Spicy-Walnuts,
Marcona Almonds, Cashews*
8

OLIVES

*Marinated Mixed Olives,
Calabrian Chili, Oranges, Herbs*
9

STUFFED FOCCACCIA

*Local Focaccia, Whipped Ricotta,
Roasted Garlic, Frankies Olive Oil*
Prosciutto 6 | Mortadella 6
10

BRUSCHETTA

*Pecorino Crema, Roma Tomato,
Basil Oil, Balsamic Glaze*
11

SALUMI & FORMAGGI

SALUMI

Soppressata Picante
Iberico Chorizo
Prosciutto Di Parma D.O.P 24Mo
Mortadella E Pistacchi
Hot Capicola
Prosciutto Cotto

FORMAGGI

Pecorino Al Tartufo
Caciocavallo Silano
Gigante Pecorino Reserva
Mozzarella di Bufala
Gorgonzola Dolce
Fontina Val D'Aosta

4-28 | 6-37 | 8-46 | 10-55 | 12-64

INSALATE

Chicken \$8 | Salmon \$12 | Shrimp \$12

ITALIAN AVOCADO SALAD

*Baby Lettuce, Red Onion, Grape Tomato, Cucumber,
Mozzarella di Bufala, Oregano Vinaigrette*
17

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

FENNEL ORANGE

*Naval & Blood Orange, Shaved Fennel, Olives,
Champagne & Mustard Vinaigrette*
16

PIATTINI

HARVEST BOARD

*Roasted & Chilled, Eggplant, Carrot,
Cauliflower, Zucchini, Celery Root,
Watermelon Radish*
16

CLAMS CASINO

*Middle Necks, Pancetta, Lemon Zest,
Parsley, Parmigiano, Breadcrumbs*
16

CARPACCIO

*Beef Tenderloin, Arugula, Olives,
Shaved Fennel, Capers, Lemon & Oil*
18

TARTAR

*King Salmon Tartar, Whole Grain
Mustard, Capers, Lemon Zest, Chives,
Shallot, Crostini*
22

CALAMARI

*Flash Fried, Lemon Zest & Black
Pepper, Calabrian Aioli*
18

OCTOPUS

*Grilled Spanish Octopus, Peppers,
Zucchini, Bean Puree, Frankies Chili
Oil & Olive Oil*
21

MUSSELS

*Tomato Broth, Long Hots,
Garlic Crostini*
16

MEATBALLS

Veal, Pork, Beef, Marinara
18

GIGANTE BEANS

*Butter Beans, Escarole, Sweet Sausage,
Red Onion, Garlic Crostini*
16

EGGPLANT PARMIGIANA

*Breaded Italian Eggplant Stack,
Marinara, Parmigiano, Fior Di Latte,
Basil Oil*
16

BURATTA

*24m Prosciutto Di Parma, Confit Tomato,
Crostini, Aged Balsamic*
18

CROQUETTE

*Croquette, Gold Potato,
Prosciutto Cotto, Caciocavallo Cheese,
Black Pepper & Parmigiano Bechamel*
13

ZUPPA

Soup of the Day
14

To our valued customers: Instead of raising our prices, your receipt now includes a 3.5% service fee to cover the rising cost of credit card acceptance that we pay when cards are used. If you pay cash, this fee is removed.

CARNE

CHICKEN PARM

*10 oz Free Range Breast, Herbed Bread Crumb,
Mozzarella, Marinara, Basil
Add Spaghetti 5
24*

BISTECCA ALLA FIORENTINA

*Dry-Aged, Bone-In Chef's Cut, Black Truffle
& Calabrian Chili Compound Butter
For One 80 | For Two 120*

PORK CHOP

*16oz Sakura Pork Chop, Herb & Citrus Brine,
Sweet Peppers, Cherry Pepper Agrodolce, Onion
Mostrda, Gold Potato
40*

FILET MIGNON

*8oz Prime Cut, Garlic Butter, Sauteed Spinach
Add A Lobster Tail 18
49*

VEAL SALTIMBOCCA

*Top Round, Fontina Cheese, Sage, Prosciutto
Di Parma, Shallots, Sautéed Escarole
35*

LAMB

*Mediterranean Herb, Citrus, & Olive Oil Brine,
Salsa Verde, Sauteed Broccolini
49*

CONTORNI

BROCCOLI RABE

*Sauteed, Garlic, Broccoli Rabe Pesto
12*

CRISPY POTATO

*Gold Potato, Rosemary, Thyme
12*

BRUSSEL SPROUTS

*Sauteed, Pancetta, Pecorino, Aged Balsamic
12*

RISOTTO MILANESE

*Arborio Rice, Saffron Cream
12*

MUSHROOMS

*Sautéed Cremini, Shiitaki,
Oyster Mushrooms, Black Truffle, Garlic
14*

PASTA

SPICY RIGATONI

*Mascarpone, Calabrian Chili, Marinara, Basil
Add Burrata 4
22*

MAFALDINE

*Mafaldine, Cherry Tomato Puree,
Crab, Herb Breadcrumb, Frankies Chili Oil
26*

SPAGHETTI CARBONARA

*Imported Pancetta, Local Egg Yolk, Parmigiano
21*

FUSILLONI

*Porcini Crusted Filet, Wild Mushrooms, Porcini
Cream Sauce, Shaved Black Truffle, Parmigiano
35*

LINGUINE

*Shrimp, Mussels, Clams, Garlic White Wine
Add A Lobster Tail 18
29*

TAGLIATELLE

*Veal, Pork, Beef Bolognese, Mascarpone,
Marinara, Parmigiano, Basil
26*

SPAGHETTI

*Nonnas Marinara, Basil, Parmigiano
Add Meatball 4
16*

GNOCCHI

*Ricotta Gnocchi, Basil & Mint Pesto
20*

PESCE

CIOPPINO

*Shrimp, Mussels, Calamari, Fish of the Day,
Couscous, Tomato Broth
35*

WHOLE BRANZINO

*Pan-Fried, Tamarind Caper Agrodolce,
Citrus Zest, Arugula Salad
33*

KING SALMON

*8oz King Salmon, Oven Roasted, Vegetable Farro
45*

To our valued customers: Instead of raising our prices, your receipt now includes a 3.5% service fee to cover the rising cost of credit card acceptance that we pay when cards are used. If you pay cash, this fee is removed.
