

PIATTINI

SEMOLINA ZEPPOLE 18

*prosciutto, stracciatella, apricot
mustarda*

FOCACCIA 10

*whipped ricotta, roasted garlic
Prosciutto + 4*

MEATBALLS 17

*wagyu, veal jus,
marsala, sage, soft polenta*

MUSSELS & CLAMS 20

*n'juda soffritto, mint, grilled sour-
dough*

EGGPLANT PARM 15

*parmigiano, fior di latte,
stracciatella, pesto*

NONNA'S VEGETABLE STASH 14

*roasted vegetables, whipped goat cheese,
agrodolce*

SALUMI & FORMAGGI

pick two meats and two cheeses 25

all three meats and cheeses 35

Soppressata Picante	:	Pecorino Al Tartufo
Ruliano Prosciutto	:	Gorgonzola Picante
Bresaola	:	Mozzarella Di Bufala

served with spiced nuts, marinated olives & crostini

GRILLED OCTOPUS 22

braised chickpea, salsa verde

CRISPY CALAMARI 16

anchovy aioli, lemon, dill

CLAMS CASINO 12

*pancetta & guanciale,
red pepper, bread crumbs*

SCALLOP CRUDO 18

black olive oil, citrus, mint

BEEF CARPACCIO 17

*garlic aioli, horseradish grem-
olata, migas*

FENNEL SAUSAGE 15

*garlic broccolini, provolone
fonduta, sesame crumble*

INSALATE

Chicken + 8 ; Salmon +12 ; Shrimp +12

SHAVED FENNEL & CUCUMBER 14

*green olive, orange, aged provolone, buttermilk
dressing*

ESCAROLE & ARTICHOKE 14

preserved lemon, pecorino sardo, pistachio

AVOCADO & MOZARELLA 16

*baby lettuce, onion, tomato, cucumber,
oregano vinaigrette*

CAESAR 15

romaine, pine nut, sunflower seeds, parmigiano

ENDIVE & BEETS 16

queso garrotxa, walnut crumble, citrus vinaigrette

Instead of raising prices, each check will include a 3.5% credit card processing fee that is passed on to us when cards are used. If you pay with cash, this fee is removed. For parties of 6 or more, a 20% gratuity will be applied.

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

PASTA

CAPPELLACCI
goat cheese, roasted tomato,
artichoke garnish

20

SPICY RIGATONI
calabrian chile, marinara

19

SPAGHETTI
king crab gravy, calabrian chile,
chive

32

Add Stracciatella + 4

GNOCCHI
basil & mint pesto, pine nut,
sunflower seed

18

FETTUCINE
"alfredo" black truffle, pecorino
romano

22

TORTELLONI
chicken meatballs, carrots, dill brodo

19

RAVIOLI
creamy crab filling, lobster butter,
basil

29

CAMPANELLE
lamb ragu, marinated tomato, black
olive

24

CASARECCE
roasted mushroom brodo, basil pesto,
hazelnut

21

PIATTI GRANDI

CHICKEN PARMIGIANA
pomodoro, fior di latte, fontina

24

RIBEYE FOR TWO
grilled radicchio, aged balsamic, gorgonzola picante

110

FILET MIGNON
barolo bordelaise, braised cippolini,
bone marrow butter

40

LAMB CHOPS
giardiniera relish, grilled broccolini

35

ROASTED HALIBUT
butternut squash, hazelnut, vincotto, brown butter

35

BRANZINO
puttanesca broth, artichoke, green chile

38

CONTORNI

ROASTED POTATO
rosemary & thyme

13

BROCCOLI RABE
roasted garlic

13

BRUSSELS SPROUTS
pecorino romano, aged balsamic

13

CUCINA PREFERITA

THREE COURSES

75 per person

Allow our chef to curate a three-course selection of signature dishes, based on your preferences.
Entire table must participate. *Please inform your server of any dietary restrictions or allergies.

Piattini | Pasta | Piatti Grandi

THREE COURSE WINE PAIRING

+35 per person