

### Salumi e Formaggi

SELECTION OF THREE | 18

SELECTION OF FIVE | 29

GRAND BOARD full selection | 58

WITH PEAR MOSTARDA, HONEYCOMB,  
MARCONA ALMONDS

prosciutto di parma	stracciatella
finocchiona	parmigiano reggiano
coppa	taleggio
bresaola	gorgonzola dolce
salami picante	ricotta salata

### Zuppa e Insalata

ITALIAN WEDDING | 9

meatballs, vegetables, ancini de pepe

RIBOLLITA | 9

borlotti beans, tuscan kale, zucchini,  
focaccia croutons

CAESAR | 12

romaine, parmesan, ciabatta croutons

ARUGULA | 12

parmesan, toasted pine nuts, cherry  
tomatoes, lemon vinaigrette

TRITATA | 13

radicchio, frisée, arugula, garbanzo,  
pomegranate, gorgonzola dolce

### Antipasti

OYSTERS\* | 21

half dozen, cucumber basil mignonette

BURRATA | 19

tomato compote, pesto, grilled focaccia

TORTELLONI | 23

wild boar, caramelized onion, chestnut &  
gorgonzola dolce crème

POLPO ALLA GRIGLIA | 25

grilled octopus, crispy potatoes,  
tonnato sauce, squid ink aioli

POLPETTE | 16

beef & pork meatballs, pomodoro sauce,  
whipped ricotta, fresh basil

### Pasta\*

LINGUINE ALLA VONGOLE | 32

littleneck clams, white wine and  
garlic sauce, calabrian chile

SPAGHETTI GAMBERETTI | 34

jumbo shrimp, arrabbiata sauce, fresh basil

RIGATONI BOLOGNESE | 33

slow braised beef and pork ragù,  
mascarpone

CAVATELLI E SALSICCA | 32

italian sausage, broccoli rabe, pecorino

SCALLOPE RISOTTO | 39

sea scallops, pancetta, walnut and acorn  
squash risotto

MUSHROOM AGNOLOTTI | 28

filled with mushrooms & goat cheese,  
mushroom sugo, tuscan kale

WILD BOAR GNOCCHI | 36

wild boar ragù, parmigiano reggiano

FETTUCCINE ALLA PANNA | 26

cream, duck egg, roasted garlic,  
parmigiano-reggiano

PAPPARDELLE | 36

braised rabbit, pancetta, red wine

RAVIOLI ALL'ARAGOSTA | 23

lobster ravioli, tomato brodo,  
baby leeks, foraged mushrooms

MUSSELS FRA DIAVOLO | 17

spicy calabrian chile, garlic, basil

MUSSELS CON CREMA | 17

prosciutto, white wine and lemon  
cream sauce

FRITTO MISTO | 21

calamari, shrimp, zucchini, fennel,  
calabrian chile aioli

ARANCINI | 16

taleggio, saffron aioli

### Secondi

VEAL OSSO BUCO | 49

veal shank, saffron risotto, gremolata

BRICK ROASTED CHICKEN | 34

boneless half chicken, lemon caper  
beurre blanc, linguine

PORCHETTA | 45

slow roasted pork belly, peperonata, sunchoke  
purée

CIOPPINO | 54

lobster, shrimp, mussels, clams,  
calamari, tomato brodo

BRANZINO\* | 45

carrot purée, beurre blanc, confit tomatoes,  
broccoli rabe

WORDFISH\* | 39

tomatoes, olives, anchovies, capers,  
garlic, sicilian olive oil, basil

SALMONE\* | 39

lentils, bacon, artichokes

FILET MIGNON\* | 58

10 oz., mushroom sugo, grilled radicchio

NEW YORK STRIP\* | 60

14 oz., broccoli rabe, creamy polenta,  
barolo reduction

\* **PRIMI ('pri:mi):** The *primi* course traditionally refers to the first hot, small plate, such as pasta or risotto. If you would like to enjoy a *primi* for an appetizer or mid-course, we are happy to accommodate. Inquire with your server.

\* Before placing your order, please inform your server if anyone in your party has a food allergy. Items may be cooked to order.

\* NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.