

INSALATA E ZUPPA

CAESAR
romaine, parmesan, ciabatta croutons
12

ARUGULA
parmesan, toasted pine nuts, cherry tomatoes, lemon vinaigrette
12

TRITATA
radicchio, frisée, arugula, garbanzo, pomegranate, gorgonzola dolce
13

CRAB MINISTRONE
crab & white bean tortellini, borlotti bean, pesto, cavolo nero, tomato brodo
9

ANTIPASTI

OYSTERS* 21
half dozen, cucumber basil mignonette

BURRATA 19
tomato compote, pesto, grilled focaccia

ANTIPASTI PER LA TAVOLA 26
cured meats and cheeses, traditional accompaniments

POLPO ALLA GRIGLIA 25
grilled octopus, crispy potatoes, tonnato sauce, squid ink aioli

POLPETTE 16
beef & pork meatballs, pomodoro sauce, ricotta, fresh basil

RAVIOLI ALL'ARAGOSTA 23
lobster ravioli, tomato brodo, baby leeks, foraged mushrooms

SAUTÉED MUSSELS 17
prosciutto, white wine and lemon cream sauce

FRITTO MISTO 21
calamari, shrimp, zucchini, fennel, calabrian chile aioli

PASTA**

LINGUINE 32
littleneck clams, white wine and garlic sauce, calabrian chile

SPAGHETTI 32
jumbo shrimp, arrabbiata sauce, fresh basil

RIGATONI 33
slow braised beef and pork ragù, mascarpone

CAVATELLI 32
sweet italian sausage, broccoli rabe, pecorino romano

FETTUCCINE 26
cream, duck egg, roasted garlic, parmigiano-reggiano

AGNOLOTTI 28
filled with mushrooms & goat cheese, mushroom sugo, tuscan kale

GNOCCHI 31
tomato gnocchi, braised oxtail, sofrito

CARNE

PORCHETTA 45
pepperonata, sunchoke purée

VEAL OSSO BUCO 49
veal shank, saffron risotto, gremolata

BRICK ROASTED CHICKEN 34
boneless half chicken, lemon caper beurre blanc, linguine

FILET MIGNON* 58
10 oz., mushroom sugo, grilled radicchio

NEW YORK STRIP* 60
14 oz., broccoli rabe, creamy polenta, barolo reduction

PESCE

BRANZINO* 45
carrot purée, beurre blanc, confit tomatoes, broccoli rabe

SWORDFISH* 39
tomatoes, olives, anchovies, capers, garlic, sicilian olive oil, basil

CIOPPINO 54
lobster, shrimp, mussels, clams, calamari, tomato brodo

CONTORNI

BROCCOLI RABE & SAUSAGE 12

SAUTÉED MUSHROOMS 13

CREAMY POLENTA 11

GRILLED ASPARAGUS 12

SAFFRON RISOTTO 11

*Before placing your order, please inform your server if you or anyone in your party has a food allergy. *These items are served raw or may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

***In the structure of a traditional Italian meal, PRIMI refers to the first hot, plated course. A PRIMI is usually a starch, such as pasta or risotto.*

If you would like to dine in a more traditional manner and enjoy a PRIMI course before your Secondi, please let us know. We would be happy to provide appropriately sized pastas for you to start your meal.