

Salumi e Formaggi

SELECTION OF THREE 20

SELECTION OF FIVE 31

GRAND BOARD full selection 61

with pear mostarda, honeycomb, marcona almonds, giardiniera

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

Zuppa e Insalata

ITALIAN WEDDING 12

meatballs, vegetables, ancini de pepe

TOMATO SOUP 12

crispy mozzarella, basil pesto, pine nuts, calabrian chile

CAESAR 16

romaine, parmesan, olive tapenade, ciabatta croutons

ARUGULA 16

parmesan, toasted pine nuts, cherry tomatoes, lemon vinaigrette

TRITATA 16

kale, radicchio, arugula, honey balsamic, cranberry, pecan, ricotta salata

Enhancements

add to salad or pasta

TENDERLOIN* 26

SHRIMP 19

SCALLOPS 19

MAINE LOBSTER TAIL 19

Before placing your order, please inform your server if a person in your party has a food allergy. *Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Antipasti

OYSTERS* 22

half dozen, cucumber basil mignonette

BURRATA 19 ADD PROSCIUTTO +6

tomato compote, pesto, grilled focaccia

FRITTO MISTO 23

calamari, shrimp, zucchini, fennel, calabrian aioli

BRUSCHETTA 17

basil pesto, mozzarella, pear compote, arugula, balsamic

ROMAN STYLE GNOCCHI 21

braised wild boar, tomato, pomodoro sauce

GUAZZETTO DI POLPO 23

baby octopus braised in red wine and tomato, olives, potato, crostini

Pasta

LINGUINE ALLA VONGOLE 37

littleneck clams, white wine and garlic sauce, calabrian chile

SEAFOOD SCAMPI 49

spaghetti, shrimp, clams, mussels, calamari, lemon garlic brodo

RIGATONI BOLOGNESE 36

cast iron baked, slow braised beef and pork ragù, mascarpone

CAMPANELLE E SALSICCIA 35

sweet italian sausage, broccoli rabe, pecorino romano, calabrian chile

SCALLOP E RISOTTO 45

cacio e pepe risotto, crispy prosciutto

BUCATINI 35

braised octopus, tomato sugo, calabrian chile

CINGHIALE E GNOCCHI 36

braised wild boar, tomato, fresh herbs, gnocchi

GNOCCHI GENOVESE 27

potato gnocchi, pesto alla genovese, pine nuts, pecorino romano

CACIO E PEPE 26

spaghetti, goat cheese, pink peppercorn

Contorni

CRISPY YUKON POTATOES 13

CREAMY POLENTA 13

GRILLED ASPARAGUS 14

BROCCOLI RABE & SAUSAGE 15

SAUTÉED MUSHROOMS 16

MUSSELS 21 Your choice of...

...fra diavolo ~ calabrian chile, garlic

...white wine ~ lemon cream, prosciutto

POLPETTE 21

beef and pork meatballs, signature pomodoro sauce, whipped ricotta, fresh basil

ARANCINI 19

mushroom and taleggio, lemon aioli

CRAB SALAD 23

calabrian chile vinaigrette, avocado, mango

EGGPLANT PARMESAN 17

crispy eggplant, signature pomodoro, mozzarella

Secondi

BONE-IN VEAL 69 Your choice of...

...milanese ~ crispy potatoes, arugula, tomato, pickled onion

...parmesan ~ tomato, mozzarella, spaghetti

VEAL OSSO BUCO 69

parmesan risotto, herb gremolata

CHICKEN MARSALA 38

half chicken, wild mushrooms, marsala sauce, homemade fettuccine

CIOPPINO 58

maine lobster tail, shrimp, mussels, clams, calamari, tomato brodo, red chili flake

SALMON* 42

shrimp and pepper scampi, polenta, carrot asparagus salad, beurre blanc drizzle

SWORDFISH 42

zucchini, potato, caper and tomato butter

BRANZINO 45

stuffed with artichoke, romesco sauce, arugula salad

FILET MIGNON* 65

10oz, mushroom sugo, grilled asparagus

NEW YORK STRIP* 69

14oz, broccoli rabe, creamy polenta, barolo reduction

RIBEYE* 72

16oz boneless, cannellini bean, crispy potato, anchovy vinaigrette