

Raw Bar

PRIME BEEF CARPACCIO 18

Wild Arugula, Parmigiano-Reggiano, Olive Oil-Fried Bread

YELLOWFIN TUNA TARTARE 16

Pickled Hot Pepper, Caper, Tonnato Sauce

ATLANTIC OYSTERS 18

Limoncello Granita, Pink Peppercorn, Borage

Antipasti

Cold & Hot Small Plates To Start

DOP MOZZARELLA 16

Roasted Beets, Fennel Pesto, Sicilian Pistachio Streusel

BIBB LETTUCE SALAD 12

Winter Citrus, Marcona Almond, Citronette

LITTLE GEM GREENS 'CAESAR' 14

Onion Dip, Parmesan, Truffle Vinaigrette

SARDINIAN-STYLE OCTOPUS 16

Spicy Tomato Broth, Fregola, Basil

SAFFRON ARANCINI 11

Green Marinara, Smoked Mozzarella

SPICY SHRIMP & CHICKPEA PANCAKE 15

Calabrian Chili, Saffron, Escarole

CLAMS CASINO 15

Bacon, Lemon, Garlic, Parsley

NANA'S MEATBALLS 13

Sugo, Grilled Semolina Bread

Jewels of the Sea

Grilled Whole Branzino 36

ORIGIN: Cyprus

FLAVOR PROFILE: Delicate, Mild, Flaky

Tuscan-Fried Whole Dorade 33

ORIGIN: Mediterranean

FLAVOR PROFILE: Firm Meat, Mild Nutty Flavor

Maine Lobster 'Scampi-Style' 51

ORIGIN: Maine

FLAVOR PROFILE: Firm Texture, Sweet Flavor

Grilled Monkfish 29

ORIGIN: Massachusetts

FLAVOR PROFILE: Firm Meat, Spicy

Sides

CRISPY FINGERLING POTATOES 8

BUTTERNUT SQUASH POLENTA 9

BRUSSELS SPROUTS AGRODOLCE 8

Caviare e Mozzarella

Signature Mozzarella Service

WARM ZEPPOLE 18

Prosciutto Di Parma, Stracciatella

CAVIAR 80

Brick-Oven Pizza

For The Table To Share

WILD MUSHROOM 16

Parmesan, Fontina, Rosemary

MARGHERITA 14

Fior di Latte, Basil, Olive Oil

BUTCHER'S 16

Pepperoni, Red Onion, Soppresata

CARBONARA 17

Farm Egg, Potato, Guanciale

House-Made Pasta

RIGATONI 'ALL'AMATRICIANA' 21

Spicy Tomato, Guanciale, Pecorino Romano

SQUID INK TAGLIATELLE 29

Maine Lobster, Tomato, Calabrian Chili, Garlic

POTATO GNOCCHI 24

Jonah Crab, PEI Mussels, Saffron Cream

SAFFRON SPAGHETTI 22

Braised Oxtail, Caramelized Onion, Parmigiano

LASAGNA ROTOLO 24

Slow-Cooked Bolognese, Ricotta, Pomodoro

SQUASH TORTELLINI 20

Parmesan Brodo, Fennel Sofrito, Red Russian Kale

Classics

EGGPLANT 'PARMESAN' 22

Marinara, Fresh Mozzarella, Garlic Breadcrumbs

DUROC HERITAGE PORK CHOP 29

Hot Pepper, Apricot Mostarda

DRY-AGED CREEKSTONE NY STRIP 50

Lardo-Wrapped Scallion, Salsa Verde, Beef Jus

BRICK-PRESSED CHICKEN 25

Chickpea Conserva, Pancetta, Roasted Parsnip

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. Please be sure to kindly inform your server/bartender of any allergies and/or dietary restrictions.