

APPETIZERS

CHEESE & CURED MEATS

Served with Condiments & Crostini

Cheese: Smoked Scamorza, Gorgonzola Picante, Truffled Pecorino, Burrata alla Panna **Choose 3, \$16**
Choose 5, \$24

Cured Meats: Finocchiona, Bresaola, Wild Boar Salami

Jamon Iberico add \$4

BISON CARPACCIO *gf*

Green Apple, Kohlrabi, Fresh Horseradish, Cucumber Yogurt, Juniper Lemon Vinaigrette **\$17**

CALAMARI FRITTI

Pepperoncini Remoulade, Aged Balsamic **\$12**

SEARED SCALLOPS *gf*

Tangerine, Mint, Sunflower Sprouts, Fresno Chili Agrodolce **\$16**

CRUDO

Yellowfin Tuna, Basil, Pine Nuts, Cured Olives, Citrus Mostarda, Toasted Ciabatta **\$16**

MELANZANA *gf*

Charred Raddichio, Fresh Ricotta Cheese, Toasted Walnuts, Celery Dill Salad **\$11**

SOUPS & SALADS

FAGIOLE SOUP *gf*

Cannellini Beans, Sweet Italian Sausage, Escarole, Basil Pesto **SM \$8 LG \$10**

SPICY TOMATO SOUP

Roasted Eggplant, Fregola, Olive Oil **SM \$8 LG \$10**

HOUSE SALAD

Kale, Frisée, Grana Padano, Focaccia Croutons, Sieved Egg, Boquerones, Piquillo Vinaigrette **\$14**

WILD ARUGULA & HEIRLOOM TOMATO SALAD *gf*

Burrata alla Panna, Candied Lemon, Prosciutto di Parma **\$16**

ENDIVE & WATERCRESS SALAD *gf*

Golden Delicious Apple, Watermelon, Feta Cheese, Candied Pistachios and Pistachio Dressing **\$14**

PIZZA

PEPPERONI

Mozzarella Cheese, Pepperoni, Parmesan Cheese **\$15**

MARGHERITA

San Marzano Tomatoes, Fresh Mozzarella, Basil, Sea Salt, Olive Oil **\$15**

FUNGI

Mixed Mushrooms, Arugula Pesto, Truffled Pecorino Cheese **\$17**

Add Prosciutto **\$4**

BLANCO

Roasted Garlic, Grilled Zucchini, Smoked Scamorza, Calabrian Chili **\$15**

SALSICCE

Lamb Sausage, Bitter Greens, Cured Olives, Ricotta, Mint **\$17**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness. For parties of 6 or more, a gratuity of 18% will automatically be added to your check

***gf* = gluten free**

PASTA

CHOCOLATE PAPARDELLE

Cinnamon and Orange Scented Lamb Ragu, Fresh Orange, Ricotta, Cocoa Nib Gremolata **\$16/\$28**

GNOCCHI

Truffle Cream, Crispy Parmesan, Mixed Mushrooms, Chives **\$12/\$22**

VESUVIO

Butternut Squash, Spinach, Fresh Pear, Ricotta Salata, Roasted Pine Nuts **\$12/\$22**

CAVATELLI

Cauliflower, Green Chili Passato, Dandelion Greens, Toasted Breadcrumbs **\$12/\$22**

PACCHERI NERO

Arrabiata, Calamari, Shrimp, Scallops, Green Olives and Capers **\$16/\$28**

RISOTTO OF THE DAY

Ask your server about today's flavor **MARKET PRICE**

STEAKS & CHOPS

20oz PRIME BONE IN RIB EYE **\$57**

21 DAY DRY AGED 16oz NEW YORK STRIP LOIN **\$50**

BEEF TENDERLOIN 6oz /8oz **\$36/\$42**

LAMB CHOPS **\$45**

BERKSHIRE DOUBLE PORK CHOP **\$35**

SPECIALTIES

GRILLED BRANZINO *gf*

Roasted Cauliflower, Mache, Parsnip Purée, Cured Orange Salmoriglio **\$36**

HALIBUT *gf*

Roasted Potato Medley, Baby Spinach, Lemon Caperberry Pan Sauce **\$38**

YELLOWTAIL SNAPPER *gf*

Cherry Tomatoes, Gaeta Olives, Garlic, Capers, Basil, Upland Cress **\$36**

JOYCE FARMS CHICKEN BREAST *gf*

Roasted Mixed Mushrooms, White Asparagus, Ramps, Fresh Spring Peas, Yukon Gold Mashed Potatoes **\$29**

OSSO BUCCO

Braised Roots and Vegetables, Saffron Orzo, Gremolata **\$39**

SIDES

CREAMY POLENTA, SPINACH, MIXED MUSHROOMS IN MARSALA & FOCACCIA CROUTONS **\$9**

RAPINI, BLACK GARLIC, CHILI & LEMON *gf* **\$10**

TRUFFLED FRIES, CHIVES, CHILI FLAKES, TRUFFLED PECORINO *gf* **\$12**

ROASTED POTATO MEDLEY, ROSEMARY, GARLIC BURRATA ALLA PANNA, EXTRA VIRGIN OLIVE OIL *gf* **\$12**

WHITE ASPARAGUS, TOASTED ALMONDS, BROWN BUTTER MASCARPONE *gf* **\$9**

SAFFRON ORZO, PANCETTA, FRESH PEAS **\$9**

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