

FOR THE TABLE

Italian Siberian Classic Caviar (1 oz.)	95
Trio of Bruschetta	15
Culatello di Zibello	15
Parmigiano Reggiano	15
Fried Zucchini	15

CRUDI

Jersey Scallops <i>Marinate</i> with Oranges, Grapes, Almonds and Chive Oil	27
Alaska Sablefish <i>Tartare</i> with Tomato Water and Basil Aioli	25
Boston Bluefin Tuna <i>Affettato</i> with Cream of River Peppers and Sage	29
Atlantic Cod <i>Carpaccio</i> with Melon, Dill, and Lemon Emulsion	28
Beef <i>Tartare</i> with Cured Egg Yolk and Onion Flower	26

COTTI

PEI Mussels <i>Impepata</i> in White Wine and Parsley	21
Stuffed Zucchini Flowers in <i>Pastella</i> with Ricotta and Provola	27
Gulf's Jumbo Shrimps <i>Fra Diavolo</i>	29
Judith Point Calamari <i>Fritti</i> and Oregano Mayonnaise	25
Veal Meatballs <i>Neapolitan</i> Style over Pizza Piana	23

VERDURE

Fifteen Greens <i>Salad</i> with Aceto Balsamico Extra Vecchio and Laudemio EVO Oil	19
<i>Caprese</i> with Burrata Figliata, Heirloom Tomatoes and Basil	27
Little Gem <i>Cesar</i> with Cetara's Anchovies, Pecorino and Toasted Bread	21
White Asparagus <i>Gratinati</i> with Caciocavallo Cream and Fried Egg	25
Eggplant <i>Parmigiana</i> with Smoked Mozzarella	23

Olive Oil Tasting (Riviera dei Fiori from Liguria, Laudemio from Tuscany, Barbera from Sicily) \$9
Gluten Free Bread Available Upon Request

PASTA FRESCA

Tortellini <i>Emiliani</i> in Capon Broth	31
Tagliolini with Lobster Tail and Fresh Sweet Peas	39
Buffalo Ricotta and Spinach Ravioli <i>Romagnoli</i> with Roasted Tomato	37
Gnocchi <i>Sorrentina</i> with Mozzarella and Passata di Pomodoro	33
Lasagna <i>Bolognese</i> with Beef Ragout, Béchamel and Parmigiano	35

PASTA DI GRAGNANO

Pasta <i>Mischiata</i> con Controne Beans Soup	30
Linguini with <i>Vongole</i>	34
Spaghetti with <i>Pomodoro del Piennolo</i> , Garlic and Basil	32
Conchiglie with Porcini and Gorgonzola <i>Fondue</i>	33
Ziti with Onion and Beef <i>Genovese</i> Sauce	31

PESCE

Octopus <i>Luciana</i> and Braised Escarole	35
Dover Sole <i>Mugnaia</i> with Sautéed Spinach	70
LI Striped Bass with Zucchini <i>Scapece</i> with Vinegar and Mint	45
Florida Red Snapper <i>Acquapazza</i> with Tuscan Kale	40
Montauk Swordfish <i>Milanese</i> with Cauliflower Purée	50

CARNE

Pan-Fried Almond-Crusted Organic Chicken Breast with Potato <i>Millefoglie</i>	35
Rabbit Saddle <i>Ischitana</i> in San Marzano Tomatoes with Roasted Carrots	40
Grilled Heritage Pork Chop with <i>Papacelle</i> Glaze and Broccoli di Rabe	45
Pan Roasted Steak <i>Pizzaiola</i> with Morel Mushrooms	50
Colorado Rack of Lamb in <i>Crosta</i> with Mint Jus and Crispy Heart of Artichokes	55

All Pasta Available as an Appetizer Portion \$19
Gluten Free Penne or Fettuccine Available