

GARLIC BREAD 11

Nana's Bakery focaccia with herb butter and four cheese fonduta

RAW BAR

WILD GULF SHRIMP COCKTAIL 16
house-made cocktail sauce

* LOCAL OYSTERS 3/EA seasonal mignonette

* LITTLENECK CLAMS 2/EA salsa cruda

APPETIZERS

ZUPPA DEL GIORNO 9/13 our daily preparation

ROASTED TRI-COLOR CAULIFLOWER 15 garlic, butter, breadcrumbs

FRIED ZUCCHINI 14 semolina breading, marinara, garlic aioli

CRISPY CALAMARI 18 fried local squid, cherry and banana peppers

CALABRIAN CLAMS 16 soppressata, red pepper, breadcrumbs

OCTOPUS 22

RIBS 18 tuscan dry-rub or traditional bbq

fingerling potatoes, arugula, parsley, calabrian aioli

MEATBALLS 15 beef and pork, stracciatella, marinara

SALADS

ROASTED GARLIC CAESAR 14 classic caesar dressing, lemon,

breadcrumbs

ARUGULA 15 shaved fennel, goat cheese, roasted almonds,

orange segments, white wine vinaigrette

ROASTED BEETS 16

golden and red beets, stracciatella, pistachios, basil oil, aged balsamic

PASTA

all fresh pasta made daily in house gluten-free or vegan fresh pasta available upon request

GNOCCHI 28 pancetta, wild mushrooms, parmigiano

RAVIOLI 28
ricotta and scamorza cheese, tomatoes,
caramelized shallots, basil

RIGATONI 27 spicy sausage ragu, four cheese fonduta

TAGLIATELLE 29 short rib ragu, parmigiano

FETTUCCINI 29 shrimp, roasted garlic, brown butter, lemon

MALFADINE "FRA DIAVOLO" 39 lobster, shrimp, clams, heirloom tomatoes, calabrian chili

MAINS

* LOCAL CATCH MP chef's preparation

* BAKED COD 28 italian black rice, roasted carrots, citrus crust

* GRILLED SALMON 29 fregola, broccolini, lemon

* SCALLOPS 33 wild mushroom risotto, lemon, pecorino

EGGPLANT PARMIGIANA 26 fresh mozzarella, arugula salad, white balsamic

CHICKEN PICCATA 29 crispy cutlet, string beans, potato purée, lemon-caper sauce

SHORT RIB 29 slow braised short ribs, creamy polenta, pecorino

MACELLERIA

all served with herb roasted potatoes, broccolini, red wine fondo

FILET MIGNON MEDALLIONS \$37

NY STRIP \$46

BUTCHER'S SPECIAL MP

