

Antipasti

Raw Oysters on the Half Shell
apple mignonette | cocktail 'Marinara'
---18/36---

Ahi Tuna Carpaccio
grapefruit & orange suprêmes, fried caper, shaved fennel
---22---

Fire-Roasted Mussels & Clams
scarpetta, white wine, garlic, butter
---20---

Burrata
roasted acorn squash, basil pine nut pesto, Pomegranate
---17---

Squash Arancini
fresh mozzarella, risotto, parmigiano fonduta, pesto
---17---

Prosciutto di Parma
black mission figs, housemade ricotta, Calabrian honey,
fried focaccia
---18---

Classic Beef Tartare
beef tenderloin, tonnato, capers, Dijon
potato chips, cured egg yolk
---20---

Mediterranean Meatballs
beef & lamb, dill, parmigiano, tomato sugo
---18---

Insalata

Little Gem
anchovy ranch, parmigiano, focaccia crumble
---16---

Roasted Beet
whipped goat cheese,
toasted pistachios, fresh herbs, saba balsamic
---16---

Market Salad
Plato Dale greens, tomatoes,
pecorino Sardo, shallot vinaigrette
---17---

Pasta Fresca

Bucatini
cacio e pepe
---22---

Agnolotti
butternut squash, ricotta, toasted hazelnut, brown butter
---26---

Campanelle
wild boar Bolognese, parmigiano Reggiano
---33---

Ziti allá Vodka
'nduja, spicy tomato, creamy mascarpone, breadcrumb
---24---

Secondi

Ahi Tuna
caponata, pine nuts
---48---

Spaghetti alla Mare
sea scallops, Gulf shrimp, clams, mussels,
white wine, ancient grain pasta
---44---

Charcoal Oven-Fired

Whole Branzino
salsa verde, grilled lemon
--54---

Roasted Faroe Island Salmon
fennel rub, roasted tomato, lemon, capers, dill, butter
--44--

14oz USDA Prime Strip Steak
olive oil, sea salt, cracked pepper, fingerling potatoes
---76---

18oz USDA Prime Ribeye
olive oil, sea salt, cracked pepper, fingerling potatoes
---82---

10oz Canadian Lobster Tail
Calabrian chili oil
---52---

Filet Mignon
prosciutto wrapped, fried truffle gnocchi,
red wine demi-glace, gorgonzola
---68---

Braised Lamb Shank
parmigiano risotto, lamb jus, mint, dill & parsley
---52---

Veal Saltimbocca alla Romana
prosciutto, fontina, white wine, pan jus, sage, gnocchi Tirolese
---46---

Double-Cut Pork Chop
porcini rub, pear mostarda, charred radicchio
---44---

Contorni

---13---

Roasted Mushrooms
cremini, portobello, thyme butter

Fingerling Potatoes
smashed & fried, cubanelle peppers, garlic

Utica Greens
escarole, cherry peppers, white beans, pecorino Sardo,
prosciutto, focaccia crumbles

Charred Broccolini
colatura di alici, crispy shallots

****Please make your server aware of any allergies or food sensitivity****
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN
MEDICAL CONDITIONS.*