

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---

FIGS & PROSCIUTTO

black mission figs, housemade ricotta, Calabrian honey,
fried focaccia

---18---

STEAK TARTARE

beef tenderloin, tonnato, capers, Dijon
potato chips, cured egg yolk

---22---

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---

WINTER SALAD

Winter greens, apple, gorgonzola, toasted walnuts,
orange dressing

---17---

Pasta Fresca

CACIO E PEPE

bucatini pasta, pecorino Romano, fresh cracked pepper

---22---

SQUASH AGNOLOTTI

herbed ricotta, toasted hazelnut, brown butter

---26---

WILD BOAR BOLOGNESE

campanelle pasta, parmigiano Reggiano

---33---

ZITI ALLÁ VODKA

'nduja, spicy tomato, creamy mascarpone, breadcrumb

---24---

Secondi

AHI TUNA

caponata, pine nuts

---42---

SEAFOOD FRA DIAVOLO

Gulf shrimp, sea scallops, clams, mussels,
spaghetti, Calabrian chili, pomodoro sauce

---49---

Charcoal Oven-Fired

WHOLE BRANZINO

salsa verde, grilled lemon

---52---

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---

8oz CANADIAN LOBSTER TAIL

Calabrian chili oil

---46---

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.*