

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 CLAMS & MUSSELS

scarpetta, white wine, garlic, butter

---20---

BURRATA

spring peas, asparagus, roasted red pepper & pine nut pesto,
toast

---17---

ARANCINI

snap peas, fresh mozzarella, risotto, Parmigiano fonduta, pesto

---18---

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---

MEDITERRANEAN SALAD

tomato, cucumber, red onion, fine bulgar wheat tabbouleh,
watercress, lemon-olive oil

---16---

Pasta Fresca

CACIO E PEPE

bucatini pasta, pecorino Romano, fresh cracked pepper

---22---

ARTICHOKE TRIANGOLI

spiced artichoke, oyster mushrooms, shallot crumbs,
pecorino Romano fonduta

---28---

WILD BOAR BOLOGNESE

campanelle pasta, parmigiano Reggiano

---33---

ZITI ALLÁ VODKA

'nduja, spicy tomato, creamy mascarpone, breadcrumb

---24---

Secondi

AHI TUNA
caponata, pine nuts
---44---

FAROE ISLAND SALMON
fennel rub, red wine braised black lentils,
preserved lemon
---44---

SEAFOOD FRA DIAVOLO
Gulf shrimp, sea scallops, clams, mussels,
spaghetti, Calabrian chili, pomodoro sauce
---49---

Charcoal Oven-Fired

WHOLE BRANZINO
sauce vierge, grilled lemon
---52---

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---

DOUBLE-CUT PORK CHOP
porcini rub, pear mostarda, charred radicchio
---44---

VEAL SCALLOPINI
oyster mushrooms, brandy peppercorn cream sauce,
gnocchi Tirolese
---48---

Contorni

---13---

ROASTED MUSHROOMS
cremini, portobello, thyme butter

FINGERLING POTATOES
smashed & fried, cubanelle peppers

UTICA GREENS
escarole, cherry peppers, white beans, pecorino Sardo,
prosciutto, focaccia crumbles

CHARRED BROCCOLINI
colatura di alici, crispy shallots