

Antipasti

RAW OYSTERS ON THE HALF SHELL

apple mignonette | cocktail 'Marinara'

---18/36---

FIRE-ROASTED CLAMS & MUSSELS

scarpetta, white wine, garlic, butter

---20---

AHI TUNA CARPACCIO

grapefruit & orange suprêmes, fried capers, shaved fennel

---22---

BURRATA

spring peas, asparagus, roasted red pepper & pine nut

pesto, toast

---17---

BLACK TRUFFLE ARANCINI

truffle butter, fresh mozzarella, Parmigiano fonduta, pesto

---18---

PROSCIUTTO DI PARMA

18mo. aged, house-made ricotta, Calabrian honey,

coccoli fritti

---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---

MEDITERRANEAN

tomato, cucumber, red onion, fine bulgar wheat tabbouleh,

watercress, lemon-olive oil

---16---

SMASHED CUCUMBER SALAD

Persian cucumbers, whipped goat cheese,

toasted pistachios, mint, green goddess dressing

---17---

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

FAROE ISLAND SALMON

pan-seared, toasted fregola, grilled artichoke,
tomato sugo, salsa verde piccante

---46---

AHI TUNA 'STEAK'

roasted eggplant & tomato caponata, pine nuts

---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

****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.**