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
charcoal roasted peperonata, pepitas, grilled toast
---17---

BUTTERNUT SQUASH ARANCINI
fresh mozzarella, roasted red pepper pesto,
pecorino Romano
---18---

PROSCIUTTO DI PARMA
18mo. aged, house-made ricotta, red wine poached figs,
walnut agrodolce
---18---

STEAK TARTARE
beef tenderloin, tonnato, capers, Dijon,
potato chips, cured egg yolk
---22---

MEDITERRANEAN MEATBALLS
beef & lamb, dill, Parmigiano Reggiano, tomato sugo
---18---

Insalata

LITTLE GEM
anchovy ranch, Parmigiano Reggiano, focaccia crumble
---16---

BEET SALAD
whipped goat cheese, toasted pistachios, mixed herbs,
saba dressing
---17---

Pasta Fresca

CACIO E PEPE
bucatini pasta, pecorino Romano, fresh cracked pepper
---22---

CRISPY LASAGNETTA
white Bolognese, Parmigiano Reggiano, béchamel
---24---

WILD BOAR BOLOGNESE
campanelle pasta, Parmigiano Reggiano
---33---

ZITI ALLÁ VODKA
'nduja, spicy tomato, creamy mascarpone, breadcrumb
---24---

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.

Secondi

FAROE ISLAND SALMON
pan-seared, toasted fregola, grilled artichoke,
tomato sugo, salsa verde piccante
---46---

FRA DIAVOLO
Gulf shrimp, sea scallops, mussels, clams, Calabrian chili,
tomato sugo, ancient grain spaghetti
---49---

NOVA SCOTIA SWORDFISH
Campari tomatoes, risotto verde,
pink peppercorn, herb oil
---44---

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
---74---

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

BRAISED LAMB SHANK
parmigiano risotto, lamb jus, mint,
dill & parsley
---52---

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

Contorni

---13---

FINGERLING POTATOES
smashed & fried, cubanelle peppers

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

CAULIFLOWER AU GRATIN
béchamel, spicy cherry peppers, pecorino Romano,
breadcrumbs

ROASTED MUSHROOMS
oyster, cremini, portobello, thyme butter, brandy