

## Antipasti

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

Ahi Tuna Carpaccio  
grapefruit & orange suprêmes, fried caper, shaved fennel  
---20---

Fire-Roasted Mussels & Clams  
scarpetta, white wine, garlic, butter  
---18---

Prosciutto di Parma  
honeydew melon, buttermilk ricotta, olive oil  
---18---

Burrata  
basil pesto, pine nuts, tomatoes, crispy prosciutto  
---17---

Beef Tartare Bruschetta  
beef tenderloin, tonnato, potato chips,  
pickled shallot & Fresno peppers  
---20---

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

## Insalata

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

Smashed Cucumber  
Persian cucumbers, whipped goat cheese,  
toasted pistachios, mint  
---16---

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

## Pasta Fresca

Bucatini  
cacio e pepe  
---22---

Ziti allá Vodka  
spicy tomato, pecorino Romano  
---21---

Ravioli  
mascarpone & corn crema, sage, butter  
---25---

Rigatoni  
burrata tomato, basil  
---23---

**\*\*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

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

Spaghetti allà 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 Scallopini  
oyster mushrooms, brandy-peppercorn cream sauce,  
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