

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

roasted acorn squash, basil pine nut pesto, Pomegranate

---17---

ARANCINI

butternut squash, 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---

PASTA SALAD

roasted zucchini, artichokes, kalamata olives,

campari tomatoes, rigatoni

---18---

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
---44---

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

Charcoal Oven-Fired

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

FILET OF BRANZINO
Gulf shrimp, romesco sauce, preserved lemon aioli
---48---

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.