

Antipasti

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

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

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

Prosciutto di Parma
red wine & amaro soaked pears, buttermilk ricotta, olive oil
---18---

Crispy Burrata
pickled green tomatoes, arugula, saba
---17---

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

Sicilian Pork Meatball
provolone picante, golden raisin, pine nuts, tomato sauce
---18.50---

Insalata

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

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

Antipasti
smashed olives, celery, frisée,
crispy mortadella, oregano vinaigrette
---15---

Market Salad
arugula, shaved carrot, castelfrano,
orange and grapefruit, pecorino sardo
---17---

Pasta Fresca

Bucatini
cacio e pepe
---22---

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

Ravioli
ricotta, herbs, sauteed artichokes, chive-butter sauce
---24---

Rigatoni
burrata tomato, basil
---22---

Pappardelle
braised rabbit, guanciale, red wine
---26---

Secondi

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

Spaghetti allá Mare
sea scallops, Gulf shrimp, clams, mussels,
white wine, ancient grain pasta
---42---

Charcoal Oven-Fired

Filet of Branzino
shrimp, chickpea purée, pepper relish,
grilled lemon vinaigrette
--48—

Roasted Salmon
fennel rub, roasted tomato, lemon, capers, dill, butter
--42--

14oz USDA Prime Strip Steak
olive oil, sea salt, cracked pepper, fingerling potatoes
---69---

16oz USDA Prime Ribeye
olive oil, sea salt, cracked pepper, fingerling potatoes
---72---

10oz Canadian Lobster Tail
Calabrian chili oil
---48---

Filet Mignon
prosciutto wrapped, fried gnocchi,
red wine demi-glace, gorgonzola
---56---

Braised Lamb Shank
parmigiano risotto, lamb jus, mint, dill & parsley
--48—

Veal Scallopini
oyster mushrooms, brandy-peppercorn cream sauce,
gnocchi Tirolese
---42---

Magret Duck Breast
truffled mushrooms, polenta fries, scallions
---44---

Double-Cut Pork Chop
porcini rub, pear mostarda, charred radicchio
---43---

Contorni

---13---

Roasted Mushrooms
cremini, portobello, thyme butter

Fingerling Potatoes
smashed & fried, cubanelle peppers, garlic

Cauliflower Gratinato
béchamel, parmigiano

Charred Broccolini
colatura di alici, crispy shallots