

PIATTI GRANDI

Entrée Plates

PESCE

Seafood

BRANZINO

Grilled, farro, roasted red pepper, butternut squash, pumpkin seeds, figs 46

HALIBUT GF

Grilled, whipped potatoes, asparagus, lemon butter caper sauce 52

ATLANTIC COD GF

Poached in olive oil; sweet tomatoes, cured olives, Calabrian chilies, fresh basil, spinach, whipped potatoes 36

TUSCAN SALMON

Baked with breadcrumbs, artichokes, pine nuts, roasted garlic, dill asparagus Parpadelli pasta, cream, white wine, sundried tomatoes, Calabrian chilies, spinach and lemon 38

PASTA DI ISABEL

Jumbo shrimp, gemelli pasta, pecorino cheese, broccolini, garlic, evoo, Calabrian chilies, pine nuts 32

SALMON TORTELLONI

Large tortelloni pasta stuffed with salmon & mascarpone; spinach, creamy vodka tomato sauce 36

CALABRIAN SHRIMP CAPPELLETTI

Shrimp stuffed pasta, smoked trout cream, broccolini, arugula & dill 36

LOBSTER MEZZELUNE

Lobster filled half-moon pasta, saffron cream sauce, lobster claw, peas, fresh herbs 48

CIOPPINO

Tagliatelle squid ink pasta, clams, mussels, shrimp, lobster, fish broth, tomatoes, roasted garlic and Calabrian chillies 54

CARNE

Meats

VEAL OSSO BUCO

Saffron risotto, braising vegetables, gremolata 48

GRILLED LAMB CHOPS* GF

Grilled medium rare, balsamic rosemary glaze, eggplant caponata, creamy polenta 46

COSTOLETTA DI MAIALE* GF

Brined and grilled pork chop, yams & sausage hash, stone fruit compote 38

BOLOGNESE LASAGNA

Slow-braised Bolognese layered pasta, bechamel sauce, mozzarella, marinara 28

SAUSAGE PASTA RIGATONI

Spicy sausage, mixed peppers, onion, pecorino cheese, garlic, evoo 28

CONTORNI

Sides

BROCCOLINI GF, VG

Evoo, lemon, parmesan, chili flakes, toasted pine nuts 14

CRISPY FINGERLINGS GF, VG

Fried, tossed in parsley, parmesan, truffle sea salt, garlic basil aioli 14

CARCIOFO RIPIENI VG

Roman-style long-stem artichoke hearts; breadcrumbs, garlic, parsley, pecorino, raisin, pine nuts 14



*These dishes may be served undercooked. Consuming raw or undercooked meats or eggs may increase risk for food-borne illness.
gf = Gluten Free • vg = Vegetarian