CHARCUTERIE



Chef's Selection of Artisanal Salumi served with Olive Misti and Housemade Giardiniera

AFFETATI PICCOLO 22

AFFETATI MEDIO 42

AFFETATI GRANDE 58

SALUMI | +14EA
FORMAGGIO | +8EA

add chef's selection of cheeses to a piccolo, medio or grande charcuterie board

CRUDI | RAW

Oysters* 24 | 48
calabrian chili mignonette

Hamachi* 21
passion fruit ponzu, basil, avocado, squid ink rice chip

Carne Cruda* 24
hand cut new york strip, egg yolk, parmigiano-reggiano, dijon, caper, fine herb, fett'unta

INSALATE

Caesar 17
parmigiano-reggiano, sourdough, black garlic-caesar dressing

Sicilian 39
lobster, baby gem, arugula, fennel, orange, avocado, olive, red onion, cucumber, radish, basil-avocado vinaigrette

Badger Flame Beets 22
truffle stracciatella, green apple, hazelnut vinaigrette

Chopped 17
tricolore green, salumi, aged provolone, peppadew, chickpea, cherry tomato, red wine oregano vinaigrette

Red Gem 17
grapes, pickled shallot, puffed farro, ricotta salata, balsamico

ANTIPASTI

Polpette ~ Meatballs 18
tomato sauce, basil, whipped ricotta

Octopus 32
limoncello glazed, cannellini bean, celery, lemon

Tuscan Fried Chicken 16
artichoke, lemon, garlic aioli

Calamari 22
fregola sarda, olive, caper, golden raisin, pine nut, calabrian chili

Celery Root Soup 16
green apple, brown butter, sunchoke chips.

Burrata 24
roasted fig, prosciutto di parma, saba

Tiger Prawn 29
calabrian chili butter, salsa verde



Menu created by Chef Partner Julian Marucci

*Please alert your server of any food allergies. Consuming raw or undercooked products such as Chicken, Pork, Beef & Shellfish can be hazardous to your health.
A customary gratuity of 20% will be added to all parties of 6 guests or more.

PRIMI | HOUSEMADE PASTA

	PICCOLO	GRANDE
Spaghetti alla Chitarra san marzano tomato sauce. basil. parmigiano-reggiano	12	20
Bolognese tagliatelle. traditional veal ragù. parmigiano-reggiano	20	36
Agnolotti butternut squash. sage brown butter. amaretti	20	36
Mushroom Risotto acquerello. parmigiano-reggiano. porcini mushroom. thyme	22	40
Rigatoni alla Vodka tomato-cream sauce finished with vodka. parmigiano-reggiano	19	32
Squid Ink Campanelle fresh blue crab. uni cream sauce. chili. basil. breadcrumb	30	56
Lobster fra Diavolo spaghetti. spicy tomato sauce. brandy. basil	35	66
Mafalde espresso pasta. duck ragu. aged truffle cheese	26	48

STEAKS & CHOPS

8oz BEEF TENDERLOIN* 68
HERITAGE BLACK ANGUS

14oz NEW YORK STRIP* 84
HERITAGE PRIME | DRY-AGED 45 DAYS

18oz COWBOY RIBEYE* 84
HERITAGE PRIME RIBEYE | DRY-AGED 45 DAYS

42oz PORTERHOUSE* 168
HERITAGE PRIME | DRY-AGED 45 DAYS

12oz VEAL CHOP* 64
PENNSYLVANIA VEAL CHOP

SAUCES | 4EA

PECORINO BLACK PEPPER HOLLANDAISE

PORCINI BONE MARROW JUS

BLACK GARLIC MOSTARDA

SALSA VERDE

ROSEMARY AGED BEEF FAT BUTTER

SECONDI | MAINS

Averna Glazed Pork Shoulder 36
polenta. charred radicchio. apricot mostarda. pecorino

Tuna al Pizzaiola 46
tomato. caper. olive. oregano

Black Bass 46
braised endive. blood orange butter sauce

King Salmon 44
cauliflower. pomegranate salmoriglio

CLASSICI

CHICKEN PARMIGIANA 30

CHICKEN MARSALA 30

VEAL CHOP MILANESE 64

VEAL CHOP PARMIGIANA 68

EGGPLANT PARMIGIANA 28

CONTORNI | 15EA

POLENTA · parmigiano-reggiano

CRISPY RED BLISS POTATOES · truffle miso aioli

ROASTED MUSHROOMS · cipollini onion. thyme

BROCCOLINI · chili. garlic. lemon

ROASTED BRUSSELS SPROUTS · pancetta. coffee jam