

ANTIPASTI

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| Hamachi passion fruit ponzu, basil, avocado, squid ink rice chip | 19 |
| Asparagus Soup ricotta filled marubini pasta | 13 |
| Calamari fregola sarda, olives, capers, golden raisins, pine nuts, calabrian chili | 18 |
| Blue Crab Bruschetta avocado, fresno chili, lemon | 23 |
| Polpette ~ Meatballs classic meatballs, tomato sauce, basil, whipped ricotta | 13 |
| Tuscan Fried Chicken artichokes, lemon, garlic aioli | 13 |

INSALATE | SALADS

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| Caesar parmigiano-reggiano, sourdough, black garlic-caesar dressing | 14 |
| Roasted Carrot Salad hazelnut vinaigrette, truffle honey, smoked ricotta | 15 |
| Sicilian Lobster Salad lobster, arugula, fennel, orange, olives, basil-avocado vinaigrette | 38 |
| Burrata strawberry, prosciutto di parma, basil, minus 8 | 21 |

STEAKS & CHOPS

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| 8oz BEEF TENDERLOIN 68 HERITAGE PRIME |
| 14oz NEW YORK STRIP 75 HERITAGE PRIME DRY AGED FOR 45 DAYS |
| 18oz COWBOY RIBEYE 75 HERITAGE PRIME RIBEYE DRY AGED FOR 45 DAYS |
| 42oz PORTERHOUSE 150 42oz heritage prime beef dry aged for 45 days |
| 12oz PENNSYLVANIA VEAL CHOP 58 |
| 8oz OUTSIDE SKIRT 45 A BAR N' RANCH AMERICAN WAGYU |
| JAPANESE A5 MKT 3OZ MINIMUM |

SAUCES | 4

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| PECORINO BLACK PEPPER HOLLANDAISE |
| PORCINI BONE MARROW SAUCE |
| BLACK GARLIC MOSTARDA |
| SALSA VERDE |
| ROSEMARY AGED BEEF FAT BUTTER |

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 8 guests or more.



CHARCUTERIE

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| AFFETATI PICCOLO | 18 |
| AFFETATI MEDIO | 38 |
| AFFETATI GRANDE | 55 |

FORMAGGIO | +6 EA

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

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

HOUSEMADE PASTA

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| Rigatoni Alla Vodka tomato-cream sauce finished with vodka, parmigiano | 14 28 |
| Lobster Ravioli mascarpone, lemon, lobster cream sauce | 34 68 |
| Bolognese tagliatelle, traditional veal ragù, parmigiano | 16 32 |
| Squid Ink Campanelle fresh blue crab, uni cream sauce, chili, basil, breadcrumbs | 26 52 |
| Spaghetti Alla Chitarra san marzano tomato sauce, basil | 9 18 |

CLASSICS

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| CHICKEN PARMIGIANA | 27 |
| CHICKEN MARSALA | 29 |
| VEAL CHOP MILANESE | 58 |
| EGGPLANT PARMIGIANA | 24 |
| MARMO BURGER dry aged beef, balsamic caramelized onion, bacon, gorgonzola, black garlic porcini dijonaise | 22 |

SIDES

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| ANSON MILLS POLENTA · parmigiano | 12 |
| ROASTED FINGERLING POTATOES · garlic, rosemary | 12 |
| ROASTED MUSHROOMS · cipollini onion, thyme | 14 |
| BROCCOLINI · chili, garlic, lemon | 12 |
| ASPARAGUS · pecorino, black pepper, hollandaise | 14 |