

## ANTIPASTI

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

## INSALATE | SALADS

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

## STEAKS & CHOPS

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

## SAUCES | 4

|                                   |
|-----------------------------------|
| 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

|                  |    |
|------------------|----|
| 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

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

## CLASSICS

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

## SIDES

|   |    |
|---|----|
| 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 |