



seafood starters

- *EAST COAST OYSTERS half dozen, champagne mignonette, kale pesto, lemon
- FRITTO MISTO fried calamari, mussels, mushrooms, peppers, calabrian pepper aioli
- POLPO charred octopus, mussels, calabrian 'nduja, chickpea puree, crostone
- *PERUVIAN BAY SCALLOPS preserved lemon sauce, fresno chili, grapefruit, micro cilantro

more starters

- PROSCIUTTO DI PARMA stracciatella, arugula, grilled crostini
- FRIED BRUSSELS almonds, paprika, lemon
- INSALATA wild arugula, carrots, fennel, orange, pistachio, grana, aleppo vinaigrette
- CAESAR SALAD romaine hearts, anchovies, capers, reggiano, crostini
- BUFFALO MOZZARELLA marinated heirloom tomatoes, basil, aged balsamic, crostone
- CHOPPED SALAD castelfranco, romaine, kale, ricotta salata, salami, chili dressing
- ROASTED BABY BEETS walnut pesto, horseradish crema, frisee, evoo
- SQUASH BLOSSOMS tempura fried & three cheese filled, parsley aioli
- MEATBALLS beef & pork, san marzano tomatoes, mozzarella, grilled bread
- *BEEF TARTARE american wagyu beef, ciabatta, anchovies, capers, shallots, lemon aioli

sides

- SAUTEED BROCCOLINI
- ROASTED POTATOES

pizza

- wood fired, served as ready
- MARGHERITA san marzano, buffalo bocconcini, oregano
- DIAVOLINA san marzano, mozzarella, spicy salame, scallions
- SALSICCIA spicy italian sausage, broccolini, gorgonzola dolce
- AMATRICIANA tomato sauce, goat cheese, pancetta, caramelized onion
- COPPIA san marzano, ricotta, sausage, arugula, speck, grana
- FIORE DI ZUCCA fior di latte, zucchini, tomatoes, confit garlic
- FUNGHI castellosso crema, field mushrooms, brussels sprouts

pasta & risotto

- CACIO E PEPE housemade spaghettoni, pecorino, reggiano, black pepper
- GNOCCHI potato dumpling, arugula pesto, reggiano cream, stracciatella
- FETTUCELLE black garlic infused pasta, braised beef cheek, fava beans, ricotta salata
- LASAGNA classic beef bolognese, bechamel sauce, pomodoro, parmigiano reggiano
- PAPPARDELLE parsley infused egg pasta, wild boar sugo
- CAPPELLACCI pea tendrils infused pasta, four cheese filled, crispy proscuitto
- RISOTTO field mushrooms, english peas, parmigiano reggiano, extra virgin olive oil
- TORTELLI veal filled pasta, porcini mushrooms, sage butter, pan roasting jus
- RISOTTO MILANESE saffron infused aged acquerello risotto, bone marrow, veal reduction
- LINGUINI red stone crab, tarragon lemon crema, salmon roe, chervil
- PASTA DI MARE squid ink calamarata, scallops, calamari, shrimp, crustacean sauce, chili

meat, poultry, seafood

- SHRIMP scampi sauce, farro, english peas, yellow pepper crema, confit fresno
- BRANZINO mediterranean sea bass, white bean puree, confit tomatoes, gremolata
- *NORTH SEA SALMON saffron cream, livornese sauce, sauteed spinach
- CHICKEN MARSALA field mushrooms, parsley infused potatoes
- CHICKEN PICCATA 10oz mary's organic chicken, asparagus, romesco
- *WELSH LAMB CHOPS pistachio crusted, fregola, artichokes, raisin gremolata
- *NY STEAK certified black angus ny strip, parmesan potato puree, caramelized cipollini, chimichurri
- VEAL PARMIGIANA pomodoro, mozzarella, parsley, grana padano, basil
- *FILET MIGNON 8oz mignon prime, grilled romaine hearts, roasted potatoes, green peppercorn sauce
- *RIBEYE 16oz prime dry aged rib eye, roasted cauliflower, broccolini, red wine reduction

vegetarian friendly

- VEGANA housemade garganelli, cauliflower, tomatoes, garlic, basil, breadcrumbs
- CAULIFLOWER sweet pepper romesco, couscous, kale pesto, toasted almonds
- EGGPLANT PARMIGIANA pomodoro, bechamel, stracciatella, basil

bread service, for the table

- CIABATTA, FOCACCIA & OLIVE SOURDOUGH bread baked fresh daily, extra virgin olive oil, aged balsamic butter

at the stove

angelo auriana
eduardo perez

suggesting your wine

francine diamond-ferdinandi
pascal bolduc

serving you

matteo ferdinandi
rhiannon dye

*the consumption of raw shellfish and undercooked meat will increase the risk of foodborne illness