



Antipasti/Insalata

Old School Chopped Salad
\$12

Caesar Salad - Classic Dressing - White
Anchovy
\$10

Tuscan Kale - Red Quinoa - Beets - Goat Cheese
\$12

Grilled Octopus - Chickpea Puttanesca
\$16

Roasted Italian Long Hots - Faiccos Sausage -
Aged Provolone - Red Onion
\$14

Eggplant Parmesan ala Siciliano - Tomato Sugo-
Mozzarella
\$12

Buratta - Wild Arugula - Peaches -
Aged Balsamico
\$14

Calamari Fritti - Calabrian Chili Aioli
\$14

Short Rib Meatballs - Creamy Artisanal Polenta
- Whipped Ricotta
\$14

Cured Imported Meats & Cheeses
\$24

Primi

Setaro Linguini & Clams - Garlic - Calabrian Chili's. Bottarga Breadcrumbs \$24

Spaghetti Al Pomodoro - San Marzano Tomato - Basil - Parmesan \$18

Capricci Papalina - Parma Ham - English Peas - Pecorino Toscano \$20

Fettuccine Bolognese - Classic Ragu of Veal - Beef - Pork \$22

Secondi

Chicken Scarpariello - Sweet & Hot Cherry Peppers - Chorizo Sausage \$24

Organic King Salmon - Fregola Rossa - Cool Cucumber Yogurt \$26

Sushi Grade Tuna 2 Ways - Pickled Eggplant - Sauce Tonato \$28

Monkfish Francaise - Pickled Grapes - Capers - Marcona Almonds \$26

Shrimp Scampi - Pesto Risotto - Sicilian Scampi Sauce - Made with Love \$28

Veal Porterhouse - Glazed Baby Carrots - Baby Artichoke Piccata \$36

NY Strip Contadina - Organic Mushroom - Fingerling Potato - Hot Cherry Pepper \$38

Ribeye - Prime Dry Aged - Parmesan Butter - Tuscan Herb Fries \$48

"Proudly serving Pat LaFrieda Meats"

Contorni-all \$12 each

Broccoli Rabe & Hot Cherry Peppers / Bloomdale Spinach, Sliced Toasted Garlic, Extra Virgin Olive
Oil / Rosemary Fingerling Potatoes / Truffled Fries