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## *antipasti*

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### WOOD FIRED MARGHERITA PIZZA

*san marzano tomato sauce, fresh mozzarella, basil, evoo 18*

### WOOD FIRED PEPPERONI PIZZA

*san marzano tomato sauce, margherita pepperoni, fresh mozzarella, basil, pecorino 20*

### PAN SEARED DAY BOAT SEA SCALLOP

*roasted king oyster mushroom, porcini cream, rouille, crisp shallots 17*

### WOOD ROASTED FIGS

*prosciutto, gorgonzola, arugula, balsamico 16*

### FRIED CALAMARI

*arugula, grape tomatoes, hot banana peppers, parmigiano 17*

### CRISPY OCTOPUS

*squid ink aioli, fingerling potato, celery, pickled onion 18*

### STEAMED MUSSELS

*white wine, garlic, butter, parsley, crostini 16*

### BEEF TARTARE

*shallot, truffle, whole grain mustard aioli, house cracker 16*

### ANTIPASTO FOR TWO

*cured meats, cheeses,  
house giardiniera, castelvetro olives 28*

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## *insalate*

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### ARTICHOKE SALAD

*mushroom, fennel, arugula,  
truffle lemon vinaigrette,  
grana padano 14*

### CAESAR SALAD FOR TWO

*prepared table side 28*

### WOOD ROASTED BEET SALAD

*mixed greens, mountain gorgonzola,  
pistachio, citrus vinaigrette 14*

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## *contorni*

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### BRUSSELS SPROUTS

*house made pancetta,  
cherries, marcona almonds 12*

### TRUFFLE FRIES

*parmigiano, parsley 10*

### FRIED CAULIFLOWER

*spicy chili - caper vinaigrette,  
marcona almonds 12*

### WOOD ROASTED MUSHROOMS

*oyster, chestnut, and shiitake mushrooms,  
thyme, garlic, lemon, parmigiano 12*

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So that we may better serve you,  
please advise your server of any dietary restrictions

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## *primi*

Gluten free menu is available

### SPAGHETTI con CALAMARI

*ink spaghetti, squid, octopus, small tomatoes, banana pepper, tarragon 32*

### TAGLIATELLE BOLOGNESE

*veal, pork & beef ragu, thyme, parmigiano 32*

### LINGUINE ala CARBONARA

*house pancetta, pecorino romano, yolk 30*

### FAZZOLETTI e PROSCIUTTO di ANATRA

*caramelized mushrooms, duck prosciutto, peas, truffle crema, parmigiano reggiano 29*

### RICOTTA CAVATELLI

*sausage, rapini, smoked ricotta salata, extra virgin olive oil 32*

### RAVIOLI di ASTICE e MASCARPONE

*lobster and mascarpone ravioli, melted tomatoes, parmigiano reggiano 34*

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## *secondi*

### STUFFED VEAL CHOP

*fontina, chorizo, and aged goat cheese stuffing, fondant potatoes, sautéed market greens, marsala sauce 58*

### GRILLED 8 oz. FILET MIGNON

*gorgonzola butter, leek - potato - mushroom gratinato, escarole, demi glace 58*

ADD 8OZ BUTTER POACHED LOBSTER TAIL 45

### GRILLED 14oz. STRIP STEAK

*hazelnut romesco, broccolini, oyster mushrooms, salsa verde 52*

ADD 8OZ BUTTER POACHED LOBSTER TAIL 45

### RACK OF LAMB

*house merguez sausage, purple potato, pickled fennel, rainbow carrots, lamb jus 38*

### MAPLE BRINED BERKSHIRE PORK CHOP

*roasted romanesco, whipped yukon potatoes, carrot puree, marsala glaze 38*

### BRANZINO al CARTOCCIO

*tomato, fingerling potato, lemon, caper, oil cured olives 38*

### PAN SEARED DAY BOAT SEA SCALLOPS

*pecorino risotto, dried tomato, baby spinach, pine nuts 42*

### CONTINENTAL

*shrimp scampi, veal francese, hand made tagliatelle 37*

### CHICKEN CONFIT e TORTELLONI

*prosciutto stuffing, braised swiss chard, sage, brodo 36*

### PAN SEARED HALIBUT

*leek & mushroom veloute, caramelized onion butter, broccolini  
crisp potatoes dill, chili, herb oil 37*

### MELANZANE ROLLATINE

*roasted eggplant rolled with ricotta,  
san marzano tomato sauce, house tagliatelle 25*

