

CRUDO / RAW BAR

AMBERJACK CRUDO*
Aglia Olio Crunch, Blood Orange 27

CHILLED SEAFOOD PLATTER*
Oysters, Half Lobster, Snow Crab, Shrimp
Chef's Selection Crudo 130

OYSTERS*
Limoncello Mignonette, Nepitella 36

TUNA TARTARE*
Cruschi Pepper, Fennel, Preserved Lemon 32

SHRIMP COCKTAIL*
Purgatorio Vermouth, Basil 34

ANTIPASTI / APPETIZERS

BAKED CLAMS 'NDUJA
Lemon Herb Breadcrumbs 34

24 MONTH GALLONI PROSCIUTTO*
Gnocco Fritto, Seasonal Conserva 38
add Burrata 18

CHARRED OCTOPUS
Gigante Beans, Cured Pork Jowl 36

FRIED CALAMARI
Zucchini, Peppers, Guanciale
Calabrian Aioli 32

'LAVA STONE SCAMPI'
Garlic Butter, Salsa Verde, Chili Oil
Prawns 14 ea or Scallop 13 ea

BEEF CARPACCIO*
Black Truffle, Porcini, Caper
Bone Marrow Crouton 32

ITALIAN SALUMI & CHEESE BOARD
Chef's Selection 46

INSALATA / SALADS

CHOPPED SALAD
Salumi, Cucumber, Little Gem,
Red Wine Vinaigrette 26

HEIRLOOM CAPRESE
Buffalo Mozzarella, Basil Pesto 25

BREZZA "CAESAR"*
Parmigiano Reggiano, Garlic Croutons,
Anchovy Vinaigrette 24

PRIMI / PASTA

BUCATINI AMATRICIANA
Fresno Chile, Guanciale 34

SPAGHETTI POMODORO
Cherry Tomato, Basil 29

RIGATONI ALLA GRAPPA
Calabrian Chili 36

GNOCCHI
Fennel Sausage, Arugula, Saffron 36

LASAGNA ROTOLO
Ricotta, Pomodoro Passata, Herbs 48

CAPPELLACCI "OREGANATA"
Cauliflower, Spinach, Caper 32

LUMACHE BOLOGNESE
Beef, Pork & Veal Ragù 39

ROBIOLA AGNOLOTTI
Spring Miscuglio, Pearl Onion, Morels 35

BEEF CHEEK RAVIOLI
European Butter, Aceto 38

PESCI / FISH

Table Side Preparation

WHOLE MARKET FISH*
Tomato & Shellfish Acqua Pazza 135

LOBSTER FRA DIAVOLO
Chili, Espelette, Tajarin 139

PAN SEARED SCALLOPS*
Roveja Peas, Pork Frizzerati 54

SKUNA BAY SALMON PICCATA*
Fregola Sarda, Bloomsdale Spinach 52

WHOLE BRANZINO*
Eggplant Caponata 68

CARNE / MEAT

8 OZ FILET MIGNON*
Cipollini Onion, Lambrusco 82

VEAL PARMESAN
Pomodoro, Mozzarella, Basil 79
Chicken Parmesan 55

22 OZ HERITAGE PORK CHOP*
Fennel, Red Pepper Mostarda 56

BRAISED SHORT RIB
Horseradish Gnudi, Gremolata 63

RICOTTA MEATBALLS
Grilled Ciabatta, Peperonata
Beef, Pork, Veal 48

CHICKEN CACCIATORE
Mushroom, Olive, Caper 50

RESERVED CUTS & DRY AGED STEAKS

This Artisanal method of aging beef is an extraordinary art, less than 1% of all beef is dry aged. During the dry aging process, we control the temperature, airflow & humidity to develop our unique truffle, nutty, oaky & gorgonzola characteristics

PORTERHOUSE*
42oz. 165
130 Days

BONE-IN NY STRIP*
22oz. 105
100 Days

TOMAHAWK*
45oz. 225
120 Days

CAPE GRIM NY STRIP*
16oz. 85
Grass Fed

CONTORNI / SIDES

MASCARPONE MASHED POTATOES*
Poached Egg, Guanciale, Pickled Peppers 23

DELTA ASPARAGUS
Prosecco Zabaglione, Bottarga 22

HEIRLOOM CARROTS
Pistachio Vinaigrette, Whipped Ricotta 19

ARTICHOKE SCAFATA
English Peas, Mint, Pancetta 21

The consumption of raw or undercooked eggs, meat, poultry, seafood for shellfish may increase your risk of food borne illness.
Kindly be sure to inform your server/bartender for any allergies or dietary restrictions.
20% Gratuity will be added to all parties of 6 or more.