## CRUDO / RAW BAR

**AMBERJACK CRUDO***
Aglio Olio Crunch, Blood Orange 27

**TUNA TARTARE***
Cruschi Pepper, Fennel, Preserved Lemon 32

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

**OYSTERS***
Limoncello Mignonette, Nepitella 36

**SHRIMP COCKTAIL***
Purgatorio Vermouth, Basil 34

## ANTIPASTI / APPETIZERS

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

**BAKED CLAMS 'NDUJA**
Lemon Herb Breadcrumb 34

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

**FRIED CALAMARI**
Cauliflower, Peppers, Guanciale
Calabrian Aioli 32

**CHARRED OCTOPUS**
Gigante Beans, Cured Pork Jowl 36

**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 Ragu 39

**ROBIOLA AGNOLOTTI**
Brentwood Corn, Pearl Onion, Hedgehog 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. 275
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

**GRILLED CORN**
Lime, Pickled Peppers. Garlic 18

**HEIRLOOM CARROTS**
Pistachio Vinaigrette, Whipped Ricotta 19

*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.