

CRUDO / RAW BAR		
AMBERJACK CRUDO* Aaglio 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 Breadcrumb 34	24 MONTH GALLONI PROSCIUTTO* Gnocco Fritto, Moscato Pear 38 add Burrata 18	CHARRED OCTOPUS Gigante Beans, Cured Pork Jowl 36
FRIED CALAMARI Cauliflower, 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
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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, Bolognese 48	CAPPELLACCI "OREGANATA" Cauliflower, Spinach, Caper 32
LUMACHE BOLOGNESE Beef, Pork & Veal Ragu 39	TORTELLINI IN BRODO Veal, Mortedlla, Parmigiano Reggiano 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

DRY AGED STEAKS & RESERVED CUTS

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 SKIRT*
16oz. 65
Grass Fed

CONTORNI / SIDES

HONEY NUT SQAUSH Farro, Apples, Pomegranate 22	MASCARPONE MASHED POTATOES* Poached Egg, Guanciale,Pickled Peppers 23	TURNIP & POTATO GRATIN Scamorza, Porcini 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.